

CHAL WEEK AT A GLANCE SPECIALS #2 March 9 - March 15

	SUNDAY 9	MONDAY 10	TUESDAY 11	WEDNESDAY 12	THURSDAY 13	FRIDAY 14	SATURDAY 15
B R E A K F A S T	Chef's Special Sunday Breakfast A chef inspired breakfast treat!	Blueberry Pancake A fluffy blueberry infused pancake hot off the griddle. Served with syrup	Cottage Cheese and Fruit Cottage Cheese bowl with fresh fruit finished with honey	Breakfast Burrito Bowl Scrambled eggs with bacon, peppers, potatoes & cheese in a bowl topped with green onions	Chocolate Banana Bread Freshly made banana bread with chocolate chips	Traditional Breakfast Fried egg with shredded hashbrown potatoes & sausage	French Toast French toast with fruit salad
	SOUP: Soup of the Day	SOUP: Soup of the Day	SOUP: Soup of the Day	SOUP: Soup of the Day	SOUP: Soup of the Day	SOUP: Soup of the Day	SOUP: Soup of the Day
	Avocado BLT Romaine lettuce topped with bacon, tomatoes & avocado on toasted sourdough. Served with seasoned house chips	Vegetable Wrap Roasted mushrooms, peppers, spinach, zucchini, yellow squash & flank stake with a herbed aioli all wrapped in a spinach tortilla. Served with mint honey melon salad	Ham and Cheese Croissant Thinly sliced ham and American cheese served on a flaky croissant with mayo, lettuce & tomato. Served with carrot raisin salad	Egg Salad Sandwich Classic egg salad sandwich on wheat bread with lettuce and tomato. Served with fresh fruit	Chicken Nuggets Crispy chicken nuggets fried golden, served with waffle fries & honey mustard sauce		Fajita Beef Cheese Quesadilla Shredded cheese with thin slices of beef in a toasted tortilla. Served with pico de gallo, sour cream and guacamole
House Caesar Chicken Salad A simple yet delicious salad of greens, Caesar dressing, freshly made croutons, cherry tomato & grilled chicken.	Bacon Cobb Salad Crispy bacon over chopped romaine lettuce with diced boiled eggs, cherry tomatoes, roasted corn & crumbled blue cheese all tossed in a red wine vinaigrette	Fajita Chicken Salad Grill chicken on greens with sliced peppers, red onions & fried tortilla strips. Served with chipotle dressing	Pear Salad with Grilled Chicken Mixed greens, grilled chicken, pears, candied walnuts, goat cheese and vanilla bean vinaigrette	Jambalaya Rice Salad All the bold flavors of jambalaya in a salad with rice, shrimp, kielbasa sausage, celery, peppers, tomatoes, & green onions. Served with a sweet Cajun vinaigrette	Grill Flank Steak Salad Grilled flank steak pieces over greens with roasted corn, cherry tomatoes and crumbled cheese. Served with a honey chipotle vinaigrette		Cranberry Apple Pecan & Chicken Quinoa Salad Chicken strips served over quinoa tossed with diced apples, dried cranberries & toasted pecans. Served with a maple cinnamon vinaigrette
L U N C H	Assorted Desserts	Vanilla Cinammon Cupcake	Salted Caramel Chocolate Chunk Cookie	Assorted Desserts	Boston Cream Pie	Cannoli	Lemon Blueberry Cupcakes
	Garlic and Herb Meatballs Beef meatballs glazed with a rosemary gravy. Served with sweet potatoes casserole & roasted asparagus	Braised Chicken Thighs Chicken thighs braised with mushrooms and onions. Served with rice pilaf & steamed broccoli	Fish Florentine Firm white fish on a bed of creamy spinach with red peppers, garlic & Parmesan cheese. Served with a fresh lemon wedge	Roasted Chicken Roasted chicken pieces in the oven with potatoes & a vegetable medley. Served with a pan gravy	Beef Enchilada Seasoned ground beef wrapped in a corn tortilla. Covered with enchilada sauce & shredded cheese in this classic Mexican dish. Over a rice & beans	Roasted Chicken Pizza with Leeks & Mushrooms Sautéed leeks & mushrooms with roasted chicken pieces on freshly baked pizza dough with a creamy pizza sauce. Served with a small side salad	Breaded Pork Fritter Sandwich Pork fritter fried to a golden brown topped with cheese, shredded lettuce, tomato, and seasoned mayo in a toasted potato bun served with steak fries
	Pierogies Plate Pan seared pierogies served with sauteed onions, spinach, bacon pieces, green onion & sour cream. Topped with diced chives	Shrimp with Linguine Pasta Shrimp in a cream sauce served over linguine with butter herb toast & fresh peas	Shepherds Pie Minced beef meat in a thick savory gravy with peas & carrots topped with mashed potatoes & baked	Pork Green Chili Tender pork pieces in a green chili sauce of tomatillos, cilantro, garlic & spices. Served with crispy tortilla strips	Stuffed Shells Classic Italian-American dish of pasta shells stuffed with ricotta cheese and herbs. Served with fresh marinara & garlic bread	Tortellini Carbonara with Bacon and Peas A carbonara with a bit of a twist, made with tortellini pasta, bacon & peas. Served with garlic bread	Sausage and Kale Soup (Zuppa Toscana) This rich and creamy soup is so satisfying. Made with sausage, kale, potatoes & fresh herbs. Served with freshly baked bread
D I N N E R	Lemon Bars	Cherry Turnover	Chef's Choice	Chocolate Pudding with Oreo Crumbs & Whipped Cream	Cheesecake	Brownies A La Mode	Chef's Choice

Chef Specials- Breakfast 7am-9am Lunch 11am-1pm Dinner 4pm-6pm Menu Items Subject to Change