


CHAL WEEK AT A GLANCE SPECIALS #5 March 30 - April 5

	SUNDAY 30	MONDAY 31	TUESDAY 1	WEDNESDAY 2	THURSDAY 3	FRIDAY 4	SATURDAY 5
B R E A K F A S T	Chef's Choice Breakfast Enjoy one of our specialty breakfast creations	Cinnamon Rolls Freshly baked cinnamon rolls baked and topped with cream cheese frosting	Biscuit Breakfast Sandwich Freshly baked biscuit with egg, sausage patty & cheese	The Denver Omelet Omelet of peppers, onions, ham and cheese	Banana Pancake Banana & vanilla mixed with pancake batter and cooked to perfection	French Toast with Berries Delicious brioche bread soaked in our french toast batter & topped with berries & cream	Freshly Baked Breakfast Danish A selection of freshly baked Danishes. Please ask your server for more details
	SOUP: Potato and Beef Soup	SOUP: Sausage and Bean Soup	SOUP: Cabbage and Tomato Soup	SOUP: Rustic Chicken Soup	SOUP: Cajun Jambalaya Soup	SOUP: Farmhouse Potato and Herb Soup	SOUP: Beef and Vegetable Soup
L U N C H	Grilled Cheese and Soup A simple, comforting & delicious meal of grilled cheese & creamy tomato soup	Slider Cheeseburger Delicious slider patty's with melted cheese on a slider bun & served with seasoned steak fries	Chicken Satay Chicken thigh pieces in a flavorful marinade grilled on a skewer. Served with peanut sauce & a fresh Thai cucumber salad	Spaghetti with Marinara Spaghetti served with house made marinara sauce, Parmesan cheese and a garlic knot	Tomato Pie A unique pie of caramelized onions with tomatoes & fresh basil baked in a pie shell topped with a blend of cheeses. Served with a small side salad		Meatball Sub Sandwich Meatballs in marinara sauce in a hoagie bun, topped with shredded mozzarella & toasted. Served with seasoned house chips
	Shrimp Noodle Salad Cold lo mein noodles with tender shrimp, green onions, shredded cabbage & crispy chow mein. Served with a sweet ginger vinaigrette	A Simple Chicken Salad Grilled chicken breast, croutons, dried cranberries, fresh mozzarella & sliced red onion. Served with a creamy lemon vinaigrette	Barley & Crab Cake Salad Seasoned barley with crab cakes, cherry tomatoes, grilled artichokes & fresh basil. Tossed in a balsamic vinaigrette	Beef and Bean Salad Garbanzo beans with seasoned ground beef, greens, cherry tomatoes, onions & blackberries. Served with balsamic vinaigrette	Caramelized Mushroom Salad with Chicken Mushroom medley caramelized served over greens, with chicken strips & goat cheese. Served with a sherry wine vinaigrette		Italian Pasta Salad with Salami Fusilli pasta with diced cucumbers, cherry tomatoes, red onion, olives, salami & feta cheese. Served with a Italian vinaigrette
D I N N E R	Cherry Turnover	Vanilla Pudding with Caramel Sauce	Assorted Desserts	Ice Cream Sandwich	Carrot Cake	Blueberry Pie	Chef's Choice
	Garlic Pork Skewers Marinated pork pieces with peppers & onions then grilled. Served with sauteed buttery corn	Roasted Turkey Whole roasted turkey served the traditional way with stuffing, mashed potatoes, green beans & gravy	BBQ Pork Ribs Pork ribs roasted with house made BBQ sauce until fork tender. Served with cornbread casserole & green beans	Beef Bourguignon Tender beef meat cooked in red wine & beef stock with carrots, mushrooms, onions & garlic. Served over rice	Coconut Green Fish Curry Flavorful and fragrant curry dish made with green curry paste, coconut curry, potatoes, onions, peppers & fish pieces. Served with warm naan bread	BBQ Chicken and Bacon Pizza Pizza with BBQ sauce, chicken pieces, diced red onions, bacon bits & mozzarella cheese. Served with a small side salad	Turkey Burger Grilled turkey burger patty on a soft burger bun with mayonnaise, lettuce, tomato & onion. Served with sweet potato fries
	Lamb Swedish Meatballs Handmade lamb meatballs in a creamy sauce with mushrooms & served over egg noodles	Four Cheese Ravioli Four blended cheeses in this round ravioli. Served with a blush sauce, Parmesan, fresh basil & an everything garlic toast.	Steak Quesadilla Thin strips of steak with onions, peppers & cheese in a flour tortilla. Served with sour cream & guacamole	Maple Garlic Salmon Bowl Salmon pieces broiled & basted with maple garlic syrup. Served over rice & with roasted corn, sauteed onions & grilled asparagus	Fried Chicken Hand breaded chicken pieces fried golden, served with sweet potato casserole & green beans	Sausage, Spinach and Gnocchi Alfredo Bake Ground sausage sauteed with onions, spinach & garlic in a cream sauce. Mixed with potato gnocchi and baked	Crispy Pork Fried Rice Steamed rice with crispy pork pieces, eggs, carrots, peas, soy sauce
	Oreo Milkshake	Chef's Choice	Zucchini Bread	Cowboy Cookie	Key Lime Pie	Malva Pudding	Assorted Desserts

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