

CHAL WEEK AT A GLANCE SPECIALS #3 April 20 - April 26

	SUNDAY 20	MONDAY 21	TUESDAY 22	WEDNESDAY 23	THURSDAY 24	FRIDAY 25	SATURDAY 26
B R E A K F A S T	Chef's Choice Breakfast Enjoy on of our specialty breakfast creations 	Bacon & Cheese Omelet A simple yet delicious breakfast option with bacon bits & shredded cheese in an omelet	Banana Caramel Pancake Freshly cooked fluffy pancakes topped with banana caramel sauce	Muffin, Fruit & Yogurt Freshly baked muffin served with a small fruit salad & vanilla yogurt	Ham and Cheese Breakfast Sandwich Canadian bacon with melted cheese & scrambled egg all on a toasted English muffin.	Vegetable Scramble Peppers, onions, squash with fresh herbs in scrambled eggs	Breakfast Bread Pudding A bread pudding for breakfast!!
		SOUP: Broccoli Cheddar Soup	SOUP: Soup of the Day	SOUP: Chicken Noodle Soup	SOUP: Soup of the Day	SOUP: Creamy Seafood Soup	SOUP: Soup of the Day
	L U N C H	Please Enjoy Our Special Easter Menu 	French Dip Thin slices of beef on a French roll with sauteed onions & provolone cheese. Served with au jus for dipping & onion rings	Grilled Mozzarella Sandwich Fresh mozzarella with tomato & basil on ciabatta. Served with a simple salad & balsamic vinaigrette.	Chili Cheese Dog Hot dog topped with chili & shredded cheese. Served with crispy seasoned house chips	Cajun Turkey Panini Smoked turkey with sauteed peppers, onions, andouille sausage & Cajun mayo. Served with sweet & spicy coleslaw	Sausage Grill Plate Grilled chicken sausage, corn on the cob, baked beans and served with a cheddar biscuit
Antipasto Salad A salad full of flavors with cherry tomatoes, salami, mozzarella, artichokes, roasted peppers, olives & fresh basil. Served with a simple vinaigrette			Thai Cabbage Salad with Soy Grilled Pork A salad of shredded red & green cabbage, sugar snap peas, thinly sliced peppers, roasted peanuts & cilantro. Served with grilled pork & Asian dressing	Blackened Shrimp Salad Blackened shrimp served over crisp greens with green beans, blackberries, blueberries, blue cheese & candied pecans. Topped with a orange citrus vinaigrette	Caprese Salad with Balsamic Grilled Chicken Sliced heirloom tomatoes with fresh mozzarella, basil & balsamic grilled chicken	Tuna Salad with Cucumbers and Avocado Tuna with mashed avocado, diced red onion, cucumbers, cilantro over greens with everything seasoning, fresh lemon & vinaigrette	Caesar Salad Wrap A wrap with greens, red onion, cherry tomatoes, hard boiled egg, bacon, chicken & Caesar dressing served with fruit salad.
D I N N E R	Baked Pasta Bowtie pasta with marinara sauce & mozzarella cheese. Baked & served with garlic bread	Pork Medallions Marinated pork tenderloins roasted, cut into medallions & served with a squash medley & roasted mushrooms. Served with a herbed pan gravy	Mushroom & Walnut Gnocchi with Steak Fried gnocchi with mushrooms & toasted walnuts in cream sauce. Topped with strips of steak	Turkish Pasta The creamy dish is bursting with taste and flavors. Ground lamb over pasta with a lovely yogurt & smoked paprika.	Grilled Trout Colorado trout grill & served with a roasted vegetable medley. Served with garlic cous cous	"Friday Night Pizza" Salami and mushroom pizza. Served with a Chef's side salad	Salisbury Steaks Handmade ground meat patties served with mushroom gravy over whipped potatoes & with a side of green beans
	Sweet & Sour Meatballs Beef meatballs in a sweet & sour sauce served over rice with steamed broccoli	Butter Parsley Garlic Tilapia Tilapia baked with garlic & topped with a parsley compound butter. Served with roasted carrots & cauliflower puree.	Chicken Fried Steak Fried beef fritter with pepper gravy, served over mashed potatoes & with steamed peas	Pot Roast Beef chuck roasted until tender. Served with brown gravy & potatoes, carrots, fresh herbs & spices.	Fried Chicken Brined and breaded chicken pieces fried till golden brown, served with steak fries & a side of coleslaw	Mediterranean Chicken Bake Chicken pieces baked with tomatoes, olives, zucchini, peppers, tomatoes & feta cheese. All tossed in a Greek dressing. Served over orzo	Roasted Mahi-Mahi Mahi-mahi filet roasted and served with wild rice, roasted Brussel sprouts and a citrus beurre blanc sauce.
	Assorted Desserts	Angel Food Cake with Berry Sauce	Rice Pudding	German Chocolate Cake Cupcakes	Assorted Desserts	Sticky Toffee Dessert	Apple Pie

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