


CHAL WEEK AT A GLANCE SPECIALS #1 May 11 - May 17

SUNDAY 11		MONDAY 12		TUESDAY 13		WEDNESDAY 14		THURSDAY 15		FRIDAY 16		SATURDAY 17	
B R E A K F A S T	Chef's Choice Breakfast Enjoy on of our specialty breakfast creations	Chocolate Banana Overnight Oats A healthy start to the day with oats, chia seeds, Greek yogurt, mashed banana, cocoa powder, cinnamon & nutmeg	Strawberry French Toast Delicious French toast smothered with a strawberry sauce and topped with whipped cream	Breakfast Burrito Bowl Shredded potatoes with scrambled eggs, bacon, bell peppers & onions. Served with sour cream & pico de gallo	Spinach, Bacon and Gruyere Scramble Sauteed spainach with bacon bits & gruyere cheese in an egg scramble	Sausage, Egg & Cheese Breakfast Quesadilla Fluffy eggs, with breakfast sausage & shredded cheese in a toasted golden brown tortilla	Classic Eggs Benedict Poached egg on toasted English muffin with Canadian bacon and topped with hollandaise sauce						
	SOUP:	SOUP: Soup of the Day	SOUP: Chef's Choice	SOUP: Soup of the Day	SOUP: Chef's Choice	SOUP: Soup of the Say	SOUP: Chef's Choice						
		Chef's Special Menu Item Specially crafted chef's item	Italian Slider on a Hoagie Bun Swiss cheese with ham & salami on a hoagie bun with sundried tomato aioli, spinach & fresh basil. Served with melon	Roasted Vegetable Quiche Medley of mushrooms, zucchini, onions, peppers, garlic, squash, spinach & cheese with eggs baked in a pie crust. Served with a small side salad	Curried Chicken Salad Sandwich Shredded chicken with diced celery, grapes, scallions & cashews in a creamy curry sauce served on toasted wheat bread & with a side of chips	Breaded Fish Sandwich Battered white fish fried golden brown and topped with creamy coleslaw & pickles served on a toasted potato bun with waffle fries.	Turkey Avocado Club Sliced turkey, bacon, lettuce, tomato, red onion, avocado and garlic mayo on white bread. Served with broccoli salad						
BLT Turkey Salad Turkey pieces with lettuce, cherry tomatoes, bacon bits & croutons. Served with ranch dressing		Crunchy Rice Salad A unique salad with rice, diced ham, diced bell peppers, diced tomatoes, corn, black olives, fresh basil, chives & pine nuts	Tuna Salad on Greens Tuna salad served on a bed of greens with cherry tomatoes, avocado slices & crackers	Shrimp Salad Lemon poached shrimp with red onions, celery, mayonnaise, Dijon mustard, lemon juice, garlic and dill. Served with crackers	Cherry Tomato Cous Cous Salad A mix of fresh & roasted heirloom tomatoes, white beans, Persian cucumbers, fresh basil & feta cheese. Served with a lemon vinaigrette	Epic Salad Baby spinach, grilled pork, black beans, cherry tomatoes, mango, red onion, avocado, cucumber,cheese, & fresh herbs, served with ranch dressing							
L U N C H	PLEASE ENJOY THE BOXED MEAL PROVIDED BY THE KITCHEN	Macaroni and Cheese Macaroni pasta in cheese sauce topped with cheese & breadcrumbs then baked	Monterey Melt Smashburgers Smashed beef patties & sauteed onions, Monterey & American cheese. Served with truffle parmesan fries	Spanish Inspired White Fish & Chickpeas Cod with white wine, spinach, saffron, chickpeas, garlic, shallots, red bell peppers & various spices	Pasta E Fagioli Classic Italian American dish loaded with vegetables, ground beef & pasta. Served with freshly baked bread	Mushroom Bacon Ranch Flatbread Medley of mushrooms with onions & a cream sauce base, topped with fresh herbs & bacon. Served with a small side salad	Beef Stew Tender beef meat in a rich brown gravy with potatoes, carrots, celery, onions & fresh herbs. Served over steamed rice						
		Pork Pastor Kebabs Pork tenderloin pieces in pastor sauce with pineapple grilled on skewers. Served with cilantro-lime rice, pickled red onions, guacomole & lime wedges	Grilled Chicken Thighs with Chipotle Whiskey Sauce Boneless chicken thighs grilled & basted in sauce. Served over cous cous & with Chef's choice of vegetable.	Spring Spaghetti Carbonara Spaghetti pasta with asparagus, peas & thick cut bacon tossed with egg, pecorino romano cheese & black pepper	Fried Chicken Buttermilk brined chicken pieces with flour & seasonings. Fried till golden & crispy, served with cornbread muffins & green beans	Southern Blackened Shrimp & Grits Sauteed blackened shrimp served with cheesy grits & green onions	Mole Spiced Chicken Chili Diced chicken pieces cooked in mole sauce with tomatoes served with lime crème fraiche and a side of cornbread						
		Chocolate Oreo Pudding Parfait	French Chocolate Vanilla Cake	Chef's Choice	Chocolate Meringue Pie	Honey Bundt Cake with Cream	Assorted Desserts						
D I N N E R	*Chef Specials- Breakfast 7am-9am Lunch 11am-1pm Dinner 4pm-6pm Menu Items Subject to Change*												