

CHAL WEEK AT A GLANCE SPECIALS #3 June 29 - July 5

	SUNDAY 29	MONDAY 30	TUESDAY 1	WEDNESDAY 2	THURSDAY 3	FRIDAY 4	SATURDAY 5
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 toasted English muffin.	Vegetable Scramble Peppers, onions, mushrooms with fresh herbs in scrambled eggs	Freshly Baked Croissant Baked croissants served with jam
L U N C H	SOUP: Turkey Soup	SOUP: Chicken Corn Chowder	SOUP: Vegetable Soup	SOUP: Carrot Soup	SOUP: Cream of Broccoli	SOUP: Summer Minestrone	SOUP: Black Bean Soup
	Fried Calamari Hand breaded calamari rings fried & served waffle fries, tartar sauce & fresh lemon wedge	Cajun Catfish Sandwich Breaded catfish filet on a bun with coleslaw & served with a side of hushpuppies	Grilled Mozzarella Sandwich Fresh mozzarella with tomato & basil on ciabatta. Served with a simple salad & balsamic vinaigrette.	Vegetable Puff Pastry Tart Asparagus, tomatoes, garlic, onions, zucchini & yellow squash roasted & baked with puff pastry square	Cajun Turkey Panini Smoked turkey with sauteed peppers, onions, andouille sausage & Cajun mayo. Served with sweet & spicy coleslaw	<div>Happy 4th of July</div> <div>Special 4th of July Grilling Menu</div>	
	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	Summer Tomato & Blackberry Salad A salad with greens, blackberries, cherry tomatoes, corn, zucchini ribbons, red onion, feta cheese & pistachios. Served with a mustard 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	Caesar Salad Wrap A wrap with greens, red onion, cherry tomatoes, hard boiled egg, bacon, chicken & Caesar dressing served with fruit salad.	Caprese Salad with Balsamic Grilled Chicken Sliced heirloom tomatoes with fresh mozzarella, basil & balsamic grilled chicken		
	Banana Split	Vanilla Malts	Chef's Choice	Caramel Flan	Ambrosia Salad		
D I N N E R	Crawfish Baked Pasta Mini shells with marinara sauce, crawfish & mozzarella cheese. Baked & served with garlic bread	Grilled Sausage with Peppers & Potatoes Italian sausage grilled and served with fingerling potatoes & roasted pepper medley	Pan Seared Pollock Pan seared pollock with capers & butter. Served with vegetable medley	Truffle Cream Pasta Fettucine pasta ina rich & creamy truffle sauce with mushrooms & served with garlic toast	Grilled Trout Colorado trout grill & served with a roasted vegetable medley. Served with garlic cous cous	"Friday Night Pizza" Salami and Mushroom Pizza. Hand made pizza with marina sauce, mozzarella salami slices & mushrooms. Served with a Chef's side salad	Mediterranean Chicken Bake Chicken pieces baked with tomatoes, olives, zucchini, peppers, tomatoes & feta cheese. All tossed in a Greek dressing. Served over orzo
	Sweet & Sour Meatballs Beef meatballs in a sweet & sour sauce served over rice with steamed broccoli	Beef Stir Fried Rice Tender beef pieces with rice, scrambled egg, peas, carrots & onions	Chicken Fried Steak Fried beef fritter with pepper gravy, served over mashed potatoes & with steamed peas	Pork Medallions Marinated pork tenderloins roasted, cut into medallions & served with a squash medley & roasted mushrooms. Served with a herbed pan gravy	Fried Chicken Brined and breaded chicken pieces fried till golden brown, served with steak fries & a side of coleslaw	Roasted Mahi-Mahi Mahi-mahi filet roasted and served with wild rice, roasted Brussel sprouts and a citrus beurre blanc sauce.	Loaded Ground Beef Taco Bowl A bowl of seasoned ground beef, black beans, red onions, avocado, diced tomatoes & corn. Served with crispy tortilla strips
	Pound Cake with Berry Sauce	Assorted Desserts	Rice Pudding	Chocolate Covered Pretzels	Assorted Desserts	Lemon & Lavender Panna Cotta	Assorted Desserts

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