

CHAL WEEK AT A GLANCE SPECIALS #4 June 1 - June 7

	SUNDAY 1	MONDAY 2	TUESDAY 3	WEDNESDAY 4	THURSDAY 5	FRIDAY 6	SATURDAY 7
B R E A K F A S T	<b>Chef's Choice Breakfast</b> Enjoy one of our specialty breakfast creations	<b>Cinnamon Sugar Waffles</b> Freshly baked waffles dusted with cinnamon sugar	<b>Spinach &amp; Cheese Omelet</b> Spinach and shredded cheese folded together with fluffy eggs	<b>Biscuits with Sausage Gravy</b> Freshly baked biscuits smothered in sausage & pepper gravy	<b>Peaches &amp; Cream Pancake</b> Fluffy pancake topped with peach compote and whipped cream	<b>Mushroom Omelet</b> A fluffy omelet with mushrooms & onions	<b>Banana Fritter</b> Fried banana batter, topped with powdered sugar & chocolate sauce
	<b>SOUP:</b> Soup of the Day	<b>SOUP:</b> Chef's Selection	<b>SOUP:</b> Soup of the Day	<b>SOUP:</b> Chef's Selection	<b>SOUP:</b> Soup of the Day	<b>SOUP:</b> Chef's Selection	<b>SOUP:</b> Soup of the Day
L U N C H	<b>Chicken &amp; Waffles</b> Freshly made waffles with fried chicken tenders. Served with syrup and sliced green onions	<b>Salami Sandwich</b> Thinly sliced salami pieces on a French roll with mayonnaise, lettuce, tomato & onion. Served with seasoned house chips	<b>Napa Valley Burger</b> Seasoned burger patty with caramelized onion jam, melted brie cheese served on a sesame seed bun with French fries	<b>Chicken &amp; Egg Rice Bowl</b> Marinated & grilled chicken thighs with green onions, peas, carrots, soft scrambled eggs & rice in a sweet orange soy broth. Served with an egg roll	<b>Tuna Melt Flat Bread</b> Tuna salad with cheese melted on pita bread & served hot with a side order of steak fries	<b>FROM THE GRILL:</b> <b>Soy Ginger Pork Kebabs</b> Pork pieces seasoned & marinated before being grilled. Served over sweet & spicy coleslaw	<b>Eggplant Parmesan Stack</b> Fried eggplant stacked with fresh mozzarella and basil then smothered in marinara sauce and finished with Parmesan cheese
	<b>Tortellini Pasta Salad</b> Tri-colored tortellini with zucchini, yellow squash, mushrooms, asparagus, feta cheese, ham & salad dressing	<b>Berry Summer Cobb Salad</b> Mixed greens with mixed berries, apples, bacon, eggs, avocados, dried cranberries & chicken. Served with a vinaigrette dressing	<b>Grilled Steak Salad</b> Thin strips of grilled steak over greens with sliced tomatoes, diced red onions, cheese & corn. Tossed in vinaigrette dressing	<b>Apple &amp; Brie Harvest Salad</b> Sliced apples with brie cheese, prosciutto & seasoned pecans with spinach & arugula tossed in a honey mustard vinaigrette	<b>Shrimp Pesto Pasta Salad</b> Shrimp sauteed in pesto served over pasta with asparagus, red onion & feta cheese	<b>Vegetable Chow Mein Bowl</b> Green onions, mushrooms, carrots, celery, cabbage and broccoli served with Asian noodles in a rich sweet & tangy soy ginger sauce	<b>Salmon Cous Cous Salad</b> Marinated salmon, grilled & served over cous cous with cherry tomatoes & pickled cucumbers. Served with a balsamic vinaigrette
	Assorted Pies	Chef's Choice	Chocolate Crème Pie	Assorted Desserts	Rice Krispy Treats	Lemon Meringue Pie	Assorted Desserts
D I N N E R	<b>Ham &amp; Peas Pasta</b> Diced pieces of ham with peas in a garlic cream sauce served over Chef's choice of pasta	<b>Thai Green Curry Risotto with Shrimp</b> Shrimp with risotto cooked in cocounut milk and broth. Served with toasted coconut & green onions	<b>Glazed Garlic &amp; Ginger Pork Chop</b> Tender pork loin chops seared & cooked in a garlic & ginger sauce. Served over rice with steamed broccoli & sesame seeds	<b>Scallops &amp; Bacon</b> Scallops cooked with bacon & herbs in garlic butter & served over rice pilaf. Comes with a side of garlic toast	<b>BBQ Chicken Stuffed Bake Potato</b> Baked potato stuffed with shredded chicken, BBQ sauce, cheese & seasonings. Served with coleslaw	<b>"Friday Night Pizza" Sausage, Onion &amp; Peppers Pizza</b> Freshly baked pizza made with sausage bits, sauteed onions, julienned peppers, marinara sauce & mozzarella cheese. Served with a small house salad	<b>Manicotti</b> Rolled pasta filled with ricotta cheese bland. Layered with marinara & topped with cheese before the dish is baked. Seved with garlic toast
	<b>Philly Cheesesteak Dinner</b> Shaved pieces of beef sauteed with onions & peppers. Served on a hoagie roll with melted cheese & Chef's choice of vegetable	<b>Fried Pierogi's</b> This delicious Polish dumpling filled with mashed potato. Fried & served with sauteed onions, sour cream & green onions	<b>Lasagna</b> Layers of lasagna pasta sheets with creamy ricotta cheese, ground beef & mozzarella cheese baked. Served with a garlic roll	<b>Cuban Mojo Chicken</b> Chicken thighs cooked in garlic, oregano, cumin & lime juice. Served over rice with black beans & a lime wedge.	<b>Basil Pesto Roasted Sole</b> Sole with basil pesto served with Butternut squash risotto and seasoned broccolini	<b>Chicken Parmesan Sandwich</b> Crispy chicken breast topped with marinara & mozzarella cheese. Served with seasoned house chips	<b>Sausage Roll with Cranberry Chutney</b> Ground sausage with fresh herbs & garlic wrapped in puff pastry. Served with cranberry chutney, steamed sweet potatoes & peas
	French Vanilla Cupcake	Bread Pudding with Custard	Chocolate Mousse	Honeybun Cake	Cinnamon Sugar Apple Cake	Chef's Choice	Caramel Peach Dump Cake

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



Grill Menu in MC Today

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