

CHAL WEEK AT A GLANCE SPECIALS #2 August 31 - September 6

SUNDAY 31		MONDAY 1	TUESDAY 2	WEDNESDAY 3	THURSDAY 4	FRIDAY 5	SATURDAY 6
B R E A K F A S T	Chef's Special Sunday Breakfast A chef inspired breakfast treat!	Cream Donut Bavarian cream filled Bismark donut	Cottage Cheese and Fruit Cottage Cheese bowl with fresh fruit finished with honey	Southwest Scrambled Eggs peppers, black beans, onions, cheese, green onion potatoes & cheese	Chocolate Blueberry Waffle Freshly made waffle with blueberries & chocolate	Berry Smoothie Bowl Medley of berries blended with yogurt, milk & honey. Served in a bowl & topped with fresh berries & whipped cream	Nutella & Banana Toast Freshly made toast with nutella spread & topped with sliced bananas
	SOUP: Chicken Noodle Soup	SOUP: Ham & Potato Soup	SOUP: Creamy Cauliflower Soup	SOUP: Butternut Squash Soup	SOUP: New England Clam Chowder	SOUP: Tomato & Bean Soup	SOUP: Egg Drop Soup
	Honey Garlic Pork Rice Bowl Fried pork pieces in honey garlic sauce with steamed broccoli & served over Jasmine rice	 Happy LABOR DAY PLEASE ENJOY OUR SPECIAL LABOR DAY MENU FROM THE GRILL	Chicken Ramen Noodle Stir Fry Ground chicken with diced onion, ginger, garlic & green onion in a flavorful Asian broth & served over ramen noodles	Turkey & Cheese Slider Sliced turkey & swiss cheese on a slider bun with mayonnaise & mustard. Baked & served with fresh seasoned house chips	Tomato Bruschetta Pasta A simple but flavorful dish with pasta chopped tomatoes, garlic, balsamic vinegar & fresh basil	Honey Mustard Chicken Thighs with Grilled Peaches Chicken thighs grilled with honey mustard & served with grilled peaches & grilled corn	Sloppy Joe The classic lunch sandwich! Ground beef in a savory sauce on a soft bun. Served with a side of seasoned house chips
Fajita Chicken Salad Grilled chicken on greens with sliced peppers, red onions & fried tortilla strips. Served with chipotle dressing	Summer BLT Chopped Salad Chopped butter lettuce & arugula with cherry tomatoes, crumbles bacon, corn, diced avocado & feta cheese. Served with a simple lemon vinaigrette		Greek Wedge Salad with Chicken Romaine wedges with tomatoes, chopped cucumber, diced celery, olives, thinly sliced red onion, Topped with grilled chicken & lemon tahini dressing	Grilled Steak Salad Grilled flank steak pieces over greens with roasted corn, cherry tomatoes and crumbled cheese. Served with a honey chipotle vinaigrette	Smoked Salmon Flatbread Smoked salmon with fried capers & fresh dil on flatbread with a lemon cream spread	Cranberry Apple Pecan & Chicken Quinoa Salad Chicken strips served over quinoa tossed with diced apples, dried cranberries & toasted pecans. Served with a maple cinnamon vinaigrette	
Chef's Choice	Lemon Bars		Assorted Desserts	Boston Cream Pie	Lemon Lime Poke Cake	Coconut Cream Pie Cups	
L U N C H	Tortellini with Summer Vegetables Tri-colored tortellini with roasted corn, squash, peppers, onions & garlic. Tossed with oil, balsamic vinegar & fresh herbs	Pierogies Plate Pan seared pierogies served with sauteed onions, spinach, bacon pieces, green onion & sour cream. Topped with diced chives	BBQ Pork Sandwich Slow cooked & shredded pork shoulder with BBQ sauce & slaw on a soft bun. Served with a simple watermelon salad	Asparagus Pesto Pasta Roasted asparagus with pesto sauce & pasta. Served with a warm baked garlic knot	Paremsan Tilapia Tilapia filet baked with butter & parmesan cheese. Served with steamed carrots & peas	Roasted Chicken Pizza with Leeks & Mushrooms Sauteed leeks & mushrooms with roasted chicken pieces on freshly baked pizza dough with a creamy pizza sauce. Served with a small side salad	Fish Tacos Baked fish with coleslaw in a flour tortilla. Served with fresh pineapple
	Sausage & Squash Kabobs Kielbasa sausage with zucchini, yellow squash & red onion. Grilled & served with butter roll	Ground Turkey Pasta Sauteed ground turkey with onions, garlic & cherry tomatoes. Served over pasta with marinara sauce	Arroz Con Pollo "Chicken and Rice" Traditional Latin American dish of chicken, rice, onions & a plethora of vegetables.	Beef Tips with Chimichurri Tender beef tips seasoned and browned, topped with chimichurri sauce, served with Mexican street corn and rice.	Roast Turkey Roasted turkey breast with mashed potatoes, gravy & Chef's choice of vegetable	Creamy Lemon Broccoli Pasta with Shrimp Sauteed shrimp in a creamy lemon sauce with rigatoni pasta & broccoli	French Onion Shepherds Pie Golden sauteed onions with ground beef filling & topped with a cheesy potatoes before its baked
	Cream Puffs	Assorted Desserts	Banana Cream Pie	Espresso Chocolate Chip Cookie	Cheesecake	Brownies A La Mode	Chef's Choice
D I N N E R							

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