

CHAL WEEK AT A GLANCE SPECIALS #4 September 14 - September 20

SUNDAY 14		MONDAY 15		TUESDAY 16		WEDNESDAY 17		THURSDAY 18		FRIDAY 19		SATURDAY 20	
B R E A K F A S T	Chef's Choice Breakfast Enjoy one of our specialty breakfast creations	Cinnamon Sugar French Toast Sticks Freshly French toast sticks dusted with cinnamon sugar	Spinach & Cheese Omelet Spinach and shredded cheese folded together with fluffy eggs	Creme Brûlée Grapefruit Fresh grapefruit sprinkled with sugar and torched.	Peaches & Cream Pancake Fluffy pancake topped with peach compote and whipped cream	Mushroom Omelet A fluffy omelet with mushrooms & onions	Banana Fritter Fried banana batter, topped with powdered sugar & chocolate sauce						
	SOUP: Roasted Pepper	SOUP: Sausage & Onion	SOUP: Three Bean	SOUP: Chicken Noodle	SOUP: Vegetable	SOUP: Ham & Potato	SOUP: Barley & Vegetable						
	Chicken & Waffles Freshly made waffles with fried chicken tenders. Served with syrup and sliced green onions Grilled Steak Salad Thin strips of grilled steak over greens with sliced tomatoes, diced red onions, cheese & corn. Tossed in vinaigrette dressing Mango Lassi	Salami Sandwich Thinly sliced salami pieces on a French roll with mayonnaise, lettuce, tomato & onion. Served with seasoned house chips Berry Summer Cobb Salad Mixed greens with mixed berries, apples, bacon, eggs, avocados, dried cranberries & chicken. Served with a vinaigrette dressing Chef's Choice	Chopped Chicken Thai Crunch Wrap Shredded chicken with shredded cabbage & carrot, mango, peanuts & sesame seeds tossed in peanut sauce & wrapped. Served with chilled mandarin oranges Tortellini Pasta Salad Tri-colored tortellini with zucchini, yellow squash, mushrooms, asparagus, feta cheese, ham & salad dressing Banana Crème Pie	Chili Cheese Dog Hotdog topped with chili and cheese with a side order of tater tots Salmon Cous Cous Salad Marinated salmon, grilled & served over cous cous with cherry tomatoes & pickled cucumbers. Served with a balsamic vinaigrette Assorted Desserts	Chicken & Egg Rice Bowl Marinated & grilled chicken with green onions, peas, carrots, soft scrambled eggs & rice in a sweet orange soy broth. Shrimp Pesto Pasta Salad Shrimp sauteed in pesto served over pasta with asparagus, red onion & feta cheese Blackberry & Lemon Trifle	Tuna Melt Flat Bread Tuna salad with cheese melted on pita bread & served hot with a side order of steak fries Summer Chopped Tomato Peach Salad Romaine lettuce with salami, tomatoes, olives, zucchini, peaches, basil, mozzarella & feta cheese Hot Fudge Sundae	Potato Latke Traditional potato cakes made from shredded potatoes, onions & matzo meal. Served with the traditional sides of applesauce, sour cream and smoked salmon Tajin Honey Lime Chicken & Corn Salad A salad full of flavors with seasoned chicken, cherry tomatoes, grilled corn, diced avocado & cheddar cheese Assorted Desserts						
L U N C H	Ham & Peas Pasta Diced pieces of ham with peas in a garlic cream sauce served over Chef's choice of pasta	Thai Green Curry Risotto with Shrimp Shrimp with risotto cooked in coconut milk and broth. Served with toasted coconut & green onions	Butter Poached Tilapia Tilapia filet in a butter and stock poaching liquid with red onion, julienned vegetables, garlic, butter, fresh herbs and white wine	Herby Lemon Garlic Steak Marinated flank steak grilled, cut into thin strips & served over basmati rice. Served with sauteed vegetable medley	Philly Cheesesteak Dinner Shaved pieces of beef sauteed with onions & peppers. Served on a hoagie roll with melted cheese & Chef's choice of vegetable	"Friday Night Pizza" Sausage, Onion & Peppers Pizza Freshly baked pizza made with sausage bits, sauteed onions, julienned peppers, marinara sauce & mozzarella cheese. Served with a small house salad	Japanese Curry Ramen Ramen noodles in curry broth with mushrooms, green onions & sauteed pork mince.						
	Greek Meatballs with Lemon Rice This dish is full of flavor with hand rolled meatballs, tzatziki, tahini & sesame seeds. Served with roasted asparagus & grilled pita bread French Vanilla Cupcake	Chicken & Biscuits Chicken stew with carrots, peas & fresh herbs. Topped with freshly baked biscuits Bread Pudding with Custard	Creamy Lemon Basil Cacio e Pepe with Bacon A unique twist on the Cacio e Pepe. Made with cream & lemons, then topped with fresh basil and crispy bacon Summer Berry Jelly	Cuban Mojo Chicken Chicken thighs cooked in garlic, oregano, cumin & lime juice. Served over rice with black beans & a lime wedge. Pecan Pie	Basil Pesto Roasted Sole Sole with basil pesto served with garlic risotto and seasoned broccolini Red Velvet & Coconut Roulade	Chicken Parmesan Sandwich Crispy chicken breast topped with marinara & mozzarella cheese. Served with waffle fries Chef's Choice	Cajun Seafood Bake Shrimp with andouille sausage, red potatoes, onion & corn. Cooked in a buttery Cajun sauce. Served with freshly baked bread Caramel Peach Dump Cake						
D I N N E R													

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