

CHAL WEEK AT A GLANCE SPECIALS #2 November 9 - November 15

	SUNDAY 9	MONDAY 10	TUESDAY 11	WEDNESDAY 12	THURSDAY 13	FRIDAY 14	SATURDAY 15
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 Pancake Freshly made pancake 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: Potato & Corn Chowder	SOUP: Tomato Soup	SOUP: Bean & Tortilla Soup
L U N C H	Honey Garlic Pork Rice Bowl Fried pork pieces in honey garlic sauce with steamed broccoli & served over Jasmine rice	Beef Pesto Panini Thin slices of beef on sourdough with tomato, mozzarella & pesto. Served with sweet potato fries	Chicken Ramen Noodle Stir Fry Ground chicken with diced onion, ginger, garlic & green onion in a flavorful Asian broth & served over ramen noodles	WarmTurkey & Cheese Croissant Sliced turkey & Swiss cheese on a freshly baked croissant with mayonnaise & mustard. Served with fresh seasoned house chips	French Dip Sandwich An "accidental discovery" of thinly sliced beef on a hoagie bun served with a side of au jus for dipping. Served with waffles fries	Roast Beef Wrap Sundried tomato tortilla filled with slices of roast beef, shredded lettuce, tomato, cheese & a garlic aioli. Served with fresh berries	Crab Cakes Crab cakes served with grilled lemon wedge, house remoulade, fries and creamy coleslaw
	Fajita Chicken Salad Grilled chicken on greens with sliced peppers, red onions & fried tortilla strips. Served with chipotle dressing	Pasta Salad with Salmon Fusilli pasta with broiled pieces of salmon, diced cucumber, green onions, asparagus pieces & diced celery. Tossed in a creamy cilantro dressing	Caramelized Butternut Squash with Pearl Couscous Diced butternut squash roasted with garlic, couscous, sage, walnuts, cranberries & grilled pork. Served with a simple lemon vinaigrette	Shrimp Macaroni Salad A salad with macaroni pasta, shrimp, red onion, celery, bell peppers, mayonnaise & yogurt. Served with fresh fruit	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 dill 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
D I N N E R	Chef's Choice	Apple Pie	Lemon Bars	Assorted Desserts	Cream Puffs with Chocolate Sauce & Whipped Cream	Caramel Affogato	Banana Cream Pie
	Tortellini with Vegetables & Beef Tri-colored tortellini with roasted corn, squash, peppers, onions, garlic & ground beef. Tossed with oil, balsamic vinegar & fresh herbs	Scotch Eggs Boiled egg wrapped in sausage, breaded and fried golden brown. Served with mashed potatoes, gravy & roasted corn	Chicken Cordon Bleu Chicken breast stuffed with ham and cheese, served with country mashed potatoes and roasted brussel sprouts.	Tilapia en Papillote Tilapia filet wrapped in parchment with butter, white wine, zucchini, yellow squash, garlic, onions, tomatoes & corn	Pork Tenderloin Roulade Pork tenderloin stuffed with sauteed spinach & oinions then roasted. Served with roasted cauliflower and broccoli & a garlic red wine sauce	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	Beef Pasties Puff pastry stuffed pies filled with sweet potato, ground beef & spices. Served with tomato chutney and steamed peas
	Creamy Cajun Chicken Chicken thigh seasoned with a Cajun blend & cooked in cream with onions, diced peppers, diced celery & garlic. Served over mashed potatoes with a side of steamed corn	Goulash Goulash is a stew made of ground beef and vegetables, with different versions originating from central and eastern European countries	Creamy Lemon Broccoli Pasta with Shrimp Sauteed shrimp in a creamy lemon sauce with rigatoni pasta & broccoli	Turkey Tetrazzini Turkey pieces baked together with pasta in a cream sauce with mushrooms & peas.	Tender Bleu Sliders A burger slider with sauteed onions & bleu cheese served with seasoned house chips & a garlic aioli	Fish Tacos Baked fish with coleslaw in a flour tortilla. Served with fresh pineapple	Southern Style Chicken & Biscuits Diced chicken breast with onions, peas & carrots cooked together in a creamy sauce & topped with fresh drop biscuits
	Boston Cream Pie	Assorted Desserts	Coconut Cream Pie Cups	Malva Pudding	Cheesecake	Brownies A La Mode	Chef's Choice
Chef Specials- Breakfast 7am-9am Lunch 11am-1pm Dinner 4pm-6pm Menu Items Subject to Change							