

CHAL WEEK AT A GLANCE SPECIALS #2 January 18 - January 24							
	SUNDAY 18	MONDAY 19	TUESDAY 20	WEDNESDAY 21	THURSDAY 22	FRIDAY 23	SATURDAY 24
B R E A K F A S T	Chef's Special Sunday Breakfast A chef inspired breakfast treat!	Peanut Butter and Jelly Crepes Warm crepe filled with jelly and peanut butter	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: Potato Soup	SOUP: Pork and Vegetable Soup	SOUP: Beef & Onion Soup	SOUP: Smoky Bean	SOUP: Butternut Squash	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	Cheese Quesadilla Shredded cheddar cheese in a toasted tortilla and served with pico de gallo, sour cream and guacamole	Chicken Ramen Noodle Stir Fry Ground chicken with diced onion, ginger, garlic & green onion in a flavorful Asian broth & served over ramen noodles	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	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
	Caramelized Butternut Squash with Pearl Couscous Diced butternut squash roasted with garlic, couscous, sage, walnuts, cranberries & grilled pork. Served with a simple lemon vinaigrette	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	Grilled Steak Salad Grilled flank steak pieces over greens with roasted corn, cherry tomatoes and crumbled cheese. Served with a honey chipotle vinaigrette	Shrimp Macaroni Salad A salad with macaroni pasta, shrimp, red onion, celery, bell peppers, mayonnaise & yogurt. Served with fresh fruit	Fajita Chicken Salad Grilled chicken on greens with sliced peppers, red onions & fried tortilla strips. Served with chipotle dressing	Smoked Salmon Flatbread Smoked salmon with fried capers & fresh dill on flatbread with a lemon cream spread	Cobb Salad Classic salad filled with with diced crispy chicken, hard boiled egg, diced avocado, roasted corn, bacon bits & sliced cherry tomatoes. All served on a bed of lettuce
D I N N E R	Chef's Choice	Lemon Bar	Cocada	Assorted Desserts	Cream Puffs with Chocolate Sauce & Whipped Cream	Caramel Affogato	Banoffee Pie
	Tortellini with Vegetables & Italian Sausage Tri-colored tortellini with roasted corn, squash, peppers, onions, garlic & ground Italian sausage. Tossed with oil, balsamic vinegar & fresh herbs	Roasted Fish with Tomato Cream Sauce Whitefish filets roasted, served on cous cous with a tomato cream sauce & with potato au gratin	Chicken Cordon Bleu Chicken breast stuffed with ham and cheese, served with country mashed potatoes and roasted brussel sprouts.	Braised Sausage & Creamy Polenta Fennel Sausage served over creamy polenta with sauteed onions, garlic and mushrooms	Ginger Pork Meatballs Made from scratch pork meatballs with garlic, ginger & lemongrass. Served over coleslaw & with a sweet chili sauce	Prosciutto, Gorgonzola & Honey Pizza Chunks of creamy gorgonzola cheese with crispy procuitto bits & finsihed with honey & arugula. Served with a small side salad	Pumpkin Sage Linguine with Crispy Pork Linguine in a savory creamy pumpkin sauce served with crispy pieces of pork & topped with crispy pieces of pork. Served with a garlic roll
	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.Served with a buttered roll	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	Apple Pie	Malva Pudding	Brownie Cookies	Bunuelos with Chocolate Ice Cream	Chef's Choice
Chef Specials- Breakfast 7am-9am Lunch 11am-1pm Dinner 4pm-6pm Menu Items Subject to Change							