

CHAL WEEK AT A GLANCE SPECIALS #2 March 29 - April 4

	SUNDAY 29	MONDAY 30	TUESDAY 31	WEDNESDAY 1	THURSDAY 2	FRIDAY 3	SATURDAY 4
B R E A K F A S T	Chef's Special Sunday Breakfast A chef inspired breakfast treat!	Chocolate Blueberry Pancake Freshly made pancake with blueberries & chocolate	Cottage Cheese and Fruit Cottage Cheese bowl with fresh fruit finished with honey	Southwest Scrambled Eggs Scrambled eggs with peppers, onions, cheese, green onion potatoes & cheese	Nutella & Banana Toast Freshly made toast with Nutella spread, topped with sliced bananas & powdered sugar	Eggs Benedict Toasted English muffin topped with Canadian bacon, poached egg & hollandaise sauce	Peanut Butter and Jelly Crepes Warm crepe filled with jelly and peanut butter
	SOUP: Bean	SOUP: Sausage, Peppers & Rice	SOUP: Cream of Chicken	SOUP: Pork & Vegetable	SOUP: Sausage & Bean	SOUP: Garden Ham	SOUP: Chef's Choice
	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	Arroz Con Pollo Chicken & rice...chicken cooked with rice, fresh herbs & spices	Potato Waffle Baked potato made put into the waffle iron and topped with egg avocado salad & bacon bits	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	 FISH FRY	Crab Cakes Crab cakes served with grilled lemon wedge, house remoulade, fries and creamy coleslaw
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	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	Roasted Cauliflower Salad with Couscous Roasted with cauliflower florets, garlic, couscous, sage, pine nuts, cranberries & grilled pork. Served with a simple lemon vinaigrette	Fajita Chicken Salad Grilled chicken on greens with sliced peppers, red onions & fried tortilla strips. Served with chipotle dressing	Cobb Salad Classic salad filled with diced crispy chicken, hard boiled egg, diced avocado, roasted corn, bacon bits & sliced cherry tomatoes. All served on a bed of lettuce		Salad Lyonnaise A salad of torn frisee with chopped bacon bits, croutons & topped with a poached egg. Served with a simple mustard vinaigrette
L U N C H	Chef's Choice	Lemon Bar	Cocada	Assorted Desserts	Cream Puffs with Chocolate Sauce & Whipped Cream	Chef's Choice	Malva Pudding
	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.	Roasted Turkey Dinner Traditional roast turkey dinner with mashed potatoes, gravy and steamed carrots	Southern Style Chicken & Biscuits Diced chicken breast with onions, peas & carrots cooked together in a creamy sauce & topped with fresh drop biscuits	Hawaiian Chicken Pizza Not your traditional pizza but delicious. Pizza with pineapple, grilled chicken, green onions & pizza cheese	Turkish Manti Pasta Shell pasta in a flavorful dish with tomato butter, ground beef & garlic yogurt
	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	"Table Side" Ham & Bacon Fettucine Carbonara Cubed ham pieces served carbonara style with bacon, parmesan & garlic. Served over fettucine pasta	Asian Shrimp Bowl Seasoned shrimp grilled & served over rice noodles with roasted Asian vegetables	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 cilantro lime rice & black beans	Ginger Pork Meatballs Made from scratch pork meatballs with garlic, ginger & lemongrass. Served over coleslaw & with a sweet chili sauce
D I N N E R	Boston Cream Pie	Assorted Desserts	Apple Pie	Banoffee Pie	Brownie Cookies	Cinnamon Sugar Apple Cake	Zucchini Chocolate Chip Bars

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

