




CHAL WEEK AT A GLANCE SPECIALS #3 May 10 - May 16

	SUNDAY 10	MONDAY 11	TUESDAY 12	WEDNESDAY 13	THURSDAY 14	FRIDAY 15	SATURDAY 16
B R E A K F A S T	Chef's Choice Breakfast Enjoy on of our specialty breakfast creations 	Watermelon & Yogurt Fresh watermelon served over yogurt with a drizzle of honey	Baked Danish Freshly baked Danish served with some freshly cooked scrambled eggs	Crepes & Berries Warm crepe dusted in powdered sugar & served with fresh berries	Ham and Cheese Breakfast Sandwich Canadian bacon with melted cheese & scrambled egg all on toasted English muffin.	Bacon & Cheese Omelet A simple yet delicious breakfast option with bacon bits & shredded cheese in an omelet	Freshly Baked Croissant Baked croissants served with jam
	SOUP: Black Bean & Rice	SOUP: Pasta & Vegetable	SOUP: Soup of The Day	SOUP: Chef's Choice	SOUP: Soup of The Day	SOUP: Chef's Choice	SOUP: Soup of the Day
L U N C H	Everything Frittata A dish full of flavor with spinach, bacon, mushrooms and so much more. Served with fresh fruit Shrimp & Citrus Salad Tender poached shrimp with a medley of citrus finished with Italian dressing 	Salmon Flatbread Salmon pieces on a warm flatbread with ricotta cheese spread. Spinach Salad with Warm Bacon Dressings Fresh baby spinach with sliced hard boiled egg, thinly cut red onions, fresh sliced mushroom, grilled chicken & a warm bacon salad dressing Banana Split	Turkey Club Wrap Slices of turkey with tomato, bacon, lettuce and mayonnaise wrapped in a spinach tortilla & served with seasoned house chips Caprese Salad with Balsamic Grilled Chicken Sliced heirloom tomatoes with fresh mozzarella, basil & balsamic grilled chicken Chef's Choice	Chicken Ranch Rice Bowl Rice, corn, pinto beans, crumbled cheese, crunchy tortilla strips, cilantro, lime wedge and ranch dressing topped with grilled chicken thighs Mexican Crab Salad Seasoned crab meat, served over chopped lettuce with diced tomatoes, diced avocados, diced red onions, shredded cheddar cheese & fried tortilla strips. Served with a honey cumin dressing Angel Food Cake with Berry Sauce & Cream	Smoked Salmon Bagel Mini bagels with cream cheese, smoked salmon, capers & tomatoes. Served with seasoned tater tots Tomato & Blackberry Salad With Grilled Pork Marinated & grilled pork on a salad with greens, blackberries, cherry tomatoes, corn, red onion, feta cheese. Served with a mustard dressing Peanut Butter Brownie	Honey BBQ Boneless Chicken Wings Breaded chicken pieces fried until golden brown, served with dipping sauce & French fries Grilled Shrimp Salad Grilled shrimp served over crisp greens with green beans, blackberries, blueberries, blue cheese & candied pecans. Topped with a orange citrus vinaigrette Blueberry Pie	Beer Brat Brat cooked in beer, flashed on the grill, on a bun with a spicy mustard. Served with melon slices Couscous Salad with Chickpeas A salad of couscous, crispy chickpeas, snap peas, sliced red onion, fresh parsley, hard boiled egg & grilled chicken. Served with a lemon dressing Sticky Apple Cake
	Seafood Roll Crab & shrimp rolled and baked in a delicious garlic lemon sauce. Served with steamed peas 	Roasted Chicken Dinner Chicken pieces seasoned & roasted in the oven. Seasoned & served with mashed potatoes & sauteed carrots Blackened Shrimp Shrimp seasoned Cajun style & served over creamy potatoes with roasted corn Caramel Flan	Pan Seared Salmon Pan seared salmon filet served over wild rice. Served with a side of sauteed mushrooms & spinach Shepherds Pie Ground beef in savory brown gravy with peas & carrots, topped with mashed potatoes & baked Vanilla Butter Cake	Apple Dijon Pork Loin Pork loin cooked with apples & Dijon mustard. Served with roasted fingerling potatoes & carrots Beef Ravioli Beef stuffed ravioli served with marinara, topped with parmesan & served with steamed broccoli Assorted Desserts	Sun Dried Tomato & Sausage with Polenta Sausage sauteed with sundried tomatoes in a cream sauce served polenta with Chef's choice of vegetables Fried Chicken Brined, seasoned & fried golden chicken served with savory corn pudding & green beans Pineapple Upside Down Sugar Cookie	Bacon & Mushroom Flatbread Flatbread topped with herb cream sauce, crispy bacon bits, sautéed mushrooms, onions & topped with shredded mozzarella cheese. Served with a Chef's side salad Stuffed Shells Pasta shells stuffed with ricotta cheese filling, smothered in meat sauce and served with a side of garlic bread Berry Cobbler	Rosemary Garlic Pork Ribs Pork ribs roasted with fresh rosemary & garlic. Served with white bean cassoulet, sauteed mushrooms & gravy Cod Provencal Cod filets baked with garlic, olives, capers, basil & lemons. Served over steamed rice with a Chef's choice of vegetable Chef's Choice
D I N N E R	Flank Steak Tender grilled flank steak pieces served with a Asian sauce, potatoes & asparagus Assorted Desserts						

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

