





## Restaurant Week Spring 2025 LUNCH - \$29.95

# APPETIZERS Choice of One

### Roasted Butternut Squash Salad \*

Baby arugula, quinoa, candied walnuts, shallot vinaigrette

Chicken Satay \*

Mixed greens, pineapple, tomatoes, peanut butter sauce

Soup of the Day



## Crispy Skin Salmon \*

Sweet mashed potato, French lentil ragú

#### Spaghetti Squash \*

Spaghetti squash, diced fresh vegetables, pine nuts, light tomato sauce

## **Cheese Burger**

Home-blend of prime beef, American cheese, French fries

#### Italiano Sandwich

Chicken cutlet, roasted red peppers, melted mozzarella, potato chips



#### The Cheese Cake

Traditional homemade American cheese cake, mixed berries sauce

#### Churros

Nutella dipping sauce

Ice Cream or Sorbet of the Day \*

Coffee or Herbal Tea

\* GLUTEN FREE OPTION AVAILABLE \*

FOOD ALLERGY? PLEASE NOTIFY THE SERVER, MANAGER OR CHEF E-CARDS AVAILABLE AT: WWW.CHATAMERICANGRILL.COM



\*NOT AVAILABLE\*
SATURDAY OR SUNDAY







# Restaurant Week Spring 2025 DINNER - \$44.95



Choice of One

Roasted Butternut Squash Salad \*

Baby arugula, quinoa, candied walnuts, shallot vinaigrette

Chicken Satay \*

Mixed greens, pineapple, tomatoes, peanut butter sauce

Steamed Shrimp & Vegetables Dumplings

Ginger teriyaki dipping sauce

Soup of the Day



Sliced Steak \*

Sliced steak, sauteéd spinach, whipped potato, port wine sauce

Crispy Skin Salmon \*

Sweet mashed potato, French lentil ragú

Chicken Parmesan

Lightly breaded chicken, tomato sauce, mozzarella, sauteéd French beans

Orecchiette Pasta

Broccoli rabe, hot Italian sausage, garlic and parmigiano broth



The Cheese Cake

Traditional homemade American cheese cake, mixed berries sauce

Churros

Nutella dipping sauce

Ice Cream or Sorbet of the Day \*

Coffee or Herbal Tea

\* GLUTEN FREE OPTION AVAILABLE \*

FOOD ALLERGY? PLEASE NOTIFY THE SERVER, MANAGER OR CHEF
E-CARDS AVAILABLE AT: WWW.CHATAMERICANGRILL.COM







