



GOURMET TAKE-HOME CUISINE

ENTREES

Beef Tenderloin			
4 oz. of rare filet of beef			\$7.50
Pork Tenderloin			
Prepared differently every day	4 oz.serving		\$4.95
Meat Loaf with Tomato Gravy			
The original Chavez at the Royal meatloaf with Tomato gravy			\$7.00
Crab Cakes			
The original Chavez at the Royal crab cakes full of crabmeat			\$3.75
Chicken of the Day			
½ of a chicken prepared differently every day			\$6.50
Seafood Casserole			
A Chavez tradition – Shrimp and Crab in a delicious sauce.			
Small casserole	\$25.00	Large	\$65.00
Chicken Tetrizzini			
Spaghetti, chicken pieces and mushrooms gently tossed in a Mornay sauce topped with Parmesan cheese			
Small	\$20.00	Large	\$50.00
SALADS			
Chicken Salad			
Home made chicken salad using white and dark chicken pieces, Georgia pecans & celery tossed lightly with special spices and Mayonnaise		8 oz..	\$4.75
Tuna Salad			
White tuna with walnuts, celery, eggs and onions tossed with a mayonnaise sauce		8 oz.	\$4.75
Cobb Salad			
Mixed lettuces with Grilled Chicken, Avocado, Bleu Cheese, Bacon, chopped eggs, black olives and diced tomatoes			
	sm. \$4.75	lg.	\$7.50
Taco Salad			
Chopped Iceberg lettuce topped with Spicy Ground Beef, Cheddar Cheese, Tomatoes, Scallions, Avocado, Cheddar Cheese, black olives and Taco Chips			
	Sm. \$4.75	lg.	\$7.50
Spinach Salad			
Spinach with Strawberries, Red Onions, Hard Boiled Eggs, Pine Nuts & Feta Cheese	sm. \$4.75	lg.	\$7.50
Fritzel Salad			
Mixed Lettuce with artichokes, hearts of palm, avocado and chopped eggs	sm.\$4.75	lg.	\$7.50
Spinach Slaw			
A tasty slaw of Chopped Spinach, Eggs and Sharp Cheddar with a special dressing		4oz.	\$2.75
Wild Rice Salad			
Wild Rice with Green Apples, Celery, Scallions, Cranberries with a Tarragon Mustard Vinaigrette		4oz.	\$2.75
Apple Slaw			
Shredded Cabbage with Sliced Red Apples & Red Onions in A mustard mayonnaise dressing		4 oz.	\$2.50

SANDWICHES

Roast Beef			
Rare Roast Beef on a Croissant with Sour Cream Horseradish sauce with Tomatoes & Red Onions			\$7.50
Ham & Pepper Jack Cheese			
Smithfield Ham, baked ham, Pepper Jack Cheese & Mango Chutney with a Mustard Sauce			\$7.50
French Herb Wrap or Multigrain Bread			
Smoked Turkey with Cucumber slices, Avocado, lettuce with herbed cream cheese in a Spinach wrap or Multi-grain bread			\$7.50
Grilled Chicken Sundried Tomato Wrap			
Grilled chicken breast with chopped tomatoes, Swiss cheese, Avocado, Lettuce with Pesto mayo wrapped in a Sun-dried tomato wrap			\$7.50
Tuna Salad Croissant			
Walnuts, red onions & white tuna tossed with Mayonnaise with tomato & lettuce on a Croissant			\$7.50
Chicken Salad Croissant			
Chicken, pecans & celery tossed with spices and Mayonnaise with tomato & lettuce on a Croissant			\$7.50
Traditional Cuban			
Salami, Mojo Pork, Swiss Cheese & Ham with Pickle Slices with mustard on Cuban Bread			\$4.75
ENHANCEMENTS			
Wild Rice, Bacon & Mushroom	8 oz.		\$5.50
Brandied Fruit Gelatin			
Brandied peaches, apricots and pineapple congealed salad makes a great side dish for chicken salad and meats			\$1.75
Acorn Squash			
Stuffed with wild rice blend and vegetables			\$5.25
Rosemary Baked Sweet Onion			
Wonderful with a variety of meats			\$2.50
Seasonal Steamed Vegetables			market price
Grilled Portobello Mushroom			
Topped with a slice of Ruskin Tomato and crumbled Bleu Cheese with Vinaigrette Dressing			\$3.75
Grilled Vegetables Medley			\$2.50
Twice Baked Potato			\$2.75
SOUPS			
Soup du Jour - Our soups are made special each day			
	8 oz	\$3.50	16 oz. \$5.50
DESSERTS			
Carrot Cake, Hummingbird Cake, Rum Cake, Chocolate Cream Cake., Strawberry Cake, Kentucky Derby Pie, Toasted Coconut Pie & many more....			
BREAKFAST MONDAY– FRIDAY			7 a.m.
SATURDAY & SUNDAY BREAKFAST			7:30 a.m.–2 p.m.
Caramelized French Toast, Sausage, Cheese & Grits Soufflé Smoked Salmon & Bagels, Breakfast Sandwiches, Fruit Salad, Eggs Benedict, Muffins, Huevos Rancheros & much more			