

## *Soup and Salads*

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### *Clam Chowder*

New England style clam chowder made with baby clams, potatoes, onions and celery.

Cup \$2.50 Bowl \$3

### *Soup of the Day*

Ask your server about the soup of the day made fresh by our culinary students.

Cup \$2.50 Bowl \$3

### *Bleu cheese Salad*

Romaine lettuce tossed with bleu cheese dressing and topped with chopped egg, almonds and bleu cheese crumbles. \$3  
*Add grilled chicken or bay shrimp for \$1.00 more.*

### *Spinach Salad*

Classic spinach salad tossed with a red wine vinaigrette and topped with mushrooms, bacon, eggs, almonds and parmesan cheese. \$3  
*Add grilled chicken or bay shrimp for \$1.00 more.*

### *Soup and Salad Combination*

For a quick meal choose any combination of soup and salad. \$5.50

## *Entrée Salads*

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### *Bleu cheese Salad*

Romaine lettuce tossed with bleu cheese dressing and topped with chopped egg, almonds and bleu cheese crumbles. \$5  
*Add grilled chicken or bay shrimp for \$1.00 more.*

### *Spinach Salad*

Classic spinach salad tossed with a red wine vinaigrette and topped with mushrooms, bacon, eggs, almonds and parmesan cheese. \$5  
*Add grilled chicken or bay shrimp for \$1.00 more.*

### *Southwest Taco Salad\*\**

Seasoned grilled to order skirt steak, in a tortilla bowl with lettuce, black bean salsa, avocado, queso fresco cheese, roasted tomato salsa and sour cream. Served with a side of chipotle ranch dressing. \$9

## *Beverages*

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Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper,  
Root Beer, Mountain Dew, Lemonade, Iced Tea. \$1.50  
Coffee, Tea. \$1.50

\*\* Steak, pork and seafood are cooked to order. Consuming raw or undercooked beef, lamb, poultry, seafood, shellfish, pork or egg may increase your risk of foodborne illness.

## Entrées

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### *Pesto Pasta*

Penne pasta tossed with house-made pesto, sun dried and pear tomatoes then topped with Parmesan cheese. \$7  
*Add grilled chicken or bay shrimp for \$1.00 more.*

### *Rockfish w/ Bread Salad\*\**

Pan seared to order Rockfish with sundried tomato butter served on a bed of arugula and bread salad. Drizzled with roasted tomato sauce and a balsamic reduction.  
\$9

### *Duck Confit*

Slowly simmered duck leg then rubbed with a spice blend and oven roasted.  
Served with green lentils. \$10

### *Blackened Salmon Wrap*

Atlantic salmon blackened and wrapped in a tomato tortilla with a black bean relish, tomato salsa, mixed greens and sour cream. \$8

### *Scallops\*\**

Alaskan Weathervane scallops pan seared to order and drizzled with a cabernet reduction. Served with rice and asparagus.  
\$10

### *Pork Tenderloin\*\**

Grilled pork tenderloin to order topped with a pancetta rosemary cream sauce.  
Served with roasted potatoes and Brussel sprouts. \$9

### *New York Steak\*\**

Grilled to order striploin steak topped with sautéed onions, mushrooms and bleu cheese crumbles. Served with a Duchesse potato and honey glazed carrots. \$12

## Desserts

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### *Almond Cheesecake*

Almond and graham cracker crust with a light mascarpone filling and a hint of lemon. \$3

### *Tiramisu*

Ladyfinger spongecake soaked in espresso with layers of a mascarpone rum custard and sprinkled with powdered cocoa. \$3

### *Student Chef's Special*

\$3

### *Ice Cream and Sorbet*

Ask your server about today's flavor.  
\$2

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