

Soup and Salads

Acorn Squash Soup

Oven roasted acorn squash with leeks, garlic, ginger, rosemary and sour cream.

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

Caesar Salad

Crisp romaine lettuce tossed with a classic Caesar dressing. Served with seasoned croutons and parmesan cheese. \$3
Add grilled chicken or bay shrimp for \$1.00 more.

Chop Chop Salad

Crisp romaine greens tossed with garbanzo beans, Italian salami, chicken, Roma tomatoes, provolone and Grana Padano cheese in a balsamic dressing. \$3

Soup and Salad Combination

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

Entrée Salads

Caesar Salad

Crisp romaine lettuce tossed with a classic Caesar dressing. Served with seasoned croutons and parmesan cheese. \$5

Add grilled chicken or bay shrimp for \$1.00 more.

Chop Chop Salad

Crisp romaine greens tossed with garbanzo beans, Italian salami, chicken, Roma tomatoes, provolone and Grana Padano cheese in a balsamic dressing. \$5

Calamari Salad

Seasoned calamari deep fried until crisp but still tender. Served over mixed greens tossed in a citrus vinaigrette then drizzled with a lime sour cream sauce. \$7

Beverages

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

** Steak 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

Chicken Panini

Grilled herb chicken with prosciutto, arugula, roasted red pepper and artichoke hearts on focaccia bread. Served with house-made potato chips. \$7

Roasted Game Hen

Semi-boneless hen rubbed with a thyme-sage spice blend and roasted, served on a bed of wild rice stuffing with a sherry creamed corn sauce. \$8

*Smoked Scallops***

Alaskan sea scallops rubbed with a chili blend, cold smoked then pan seared and topped with a chipotle chili hollandaise sauce. Served with mashed potatoes and smoked asparagus. \$9

Fettuccini Bolognese

Fettuccini Pasta tossed with a meat sauce of ground beef, Italian sausage, tomatoes, basil, garlic and cream. Topped with shredded parmesan cheese. \$8

*Swordfish***

Fresh swordfish filet grilled to order and served with cous cous confetti and a Kalamata olive and artichoke relish. \$9

*Lamb Chops***

Lamb loin chop French cut and grilled to order. Served with a pomegranate – black currant sauce, a savory mushroom stuffing and braised kale. \$10

*Ribeye Steak***

Grilled 10oz ribeye steak with Worcestershire butter, topped with fried onions and served with twice baked potatoes and green beans. \$10

Desserts

Peanut Butter Pie

Cream cheese and peanut butter filling covered with a Callebaut chocolate fudge topping. \$3

Chocolate Torte

Chocolate cake layered with butter cream frosting and topped with an espresso ganache. Served on ribbon of raspberry sauce. \$3

Student Chef's Special

Special desserts created by the students. Ask your server about today's special treats. \$3

Ice Cream and Sorbet

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

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