

## *Soup and Salads*

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### *Smoked Salmon Bisque*

Hard smoked salmon with celery, carrot, onion, bell pepper and garlic in a rich cream sauce.

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

### *Poached Pear Salad*

Seasonal greens tossed in a shallot vinaigrette and garnished with poached pear slices, candied pecans and a bleu cheese crostini. \$3

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

### *Citrus Salad*

Crisp romaine lettuce tossed with red onions, mandarin oranges, bacon, almonds and a citrus vinaigrette. \$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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### *Poached Pear Salad*

Seasonal greens tossed in a shallot vinaigrette and garnished with poached pear slices, candied pecans and a bleu cheese crostini. \$5

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

### *Citrus Salad*

Crisp romaine lettuce tossed with red onions, mandarin oranges, bacon, almonds and a citrus vinaigrette. \$5

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

### *Duck Salad\*\**

Pan seared duck breast drizzled with a port currant sauce set atop mixed greens tossed in a sherry vinaigrette and garnished with toasted pecans and sliced brie cheese.

(Duck is cooked rare) \$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 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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### *Italian Meatball Sandwich*

House-made Italian meatballs with a roasted pepper relish, mozzarella cheese and marinara on a baguette bun. Served with French fries. \$8

### *Beef Stroganoff\*\**

A bed of egg noodles topped with seared flank steak strips, onions and mushrooms in a brown sauce and garnished with an herb sour cream. \$8

### *Braised Pork*

Boneless pork shoulder braised with onions, carrots and leeks. Tossed with roasted wild mushrooms, gnocchi and topped with potato gaufrettes. \$9

### *Pan Fried Veal Cutlet*

Tender veal cutlet breaded and pan fired; covered with a creamy wild mushroom Sauce. Served with a barley pilaf. \$8

### *Coconut Prawns*

Black Tiger prawns dipped in beer batter and breaded with coconut and Japanese bread crumbs. Served with a mango chutney, broccolini and pecan brown rice. \$8

### *Duck a la Orange*

Oven roasted duck leg rubbed with a spice blend of coriander, anise, paprika, cinnamon and nutmeg and basted with an orange glaze. Served with an Asian slaw and fingerling potatoes. \$11

### *Crab Stuffed Salmon\*\**

Grilled to order Atlantic salmon fillet stuffed with crab, mushrooms and red pepper. Served with a lobster cream sauce, potato casserole and asparagus. \$12

## Desserts

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### *White Raspberry Cheesecake*

White chocolate cheesecake swirled with raspberry sauce on an Oreo cookie crust. \$3

### *Student Chef's Special.*

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

### *Red Velvet Cake.*

Traditional red velvet cake with a cream cheese frosting. \$3

### *Ice Cream and Sorbet*

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

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