

Soup and Salads

Black Bean Soup

Pureed black beans with carrots, onion, celery, tomatoes and smoked ham hocks. Drizzled with a lime sour 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

Marion Berry Salad

Seasonal mixed greens lightly tossed with a marion berry vinaigrette. Topped with red onions and cracked hazelnuts. \$3

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

Spinach Salad

Baby spinach leaves tossed with pear slices, hazelnuts, red onion and raisins in a stone ground mustard 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

Marion Berry Salad

Seasonal mixed greens lightly tossed with a marion berry vinaigrette. Topped with red onions and cracked hazelnuts. \$5

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

Spinach Salad

Baby spinach leaves tossed with pear slices, hazelnuts, red onion and raisins in a stone ground mustard vinaigrette. \$5

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

Taco Salad

Seasoned ground beef in a tortilla bowl with lettuce, black bean salsa, avocado, queso fresco cheese and cilantro. Served with a side of chipotle ranch dressing. \$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

Reuben Sandwich

A classic Reuben sandwich with house-made corned beef, sauerkraut and Swiss cheese on rye bread. Served with potato croquettes. \$8

Chicken Marsala

Pan seared seasoned chicken breast with mushroom, lemon and Marsala butter. Served over a bed of linguini. \$7

Chicken Wellington

Boneless skinless chicken breast with a wild mushroom paste wrapped in puff pastry. Served with a roasted chicken mushroom demi-glace, cheesy mashed potatoes and asparagus. \$8

Pork au Poivre

Pan seared to order peppercorn encrusted pork medallions with a brandy cream sauce. Served with fried polenta and sugar snap peas. \$8

Creole Prawns

Black tiger prawns sautéed to order in a Creole sauce of garlic, tomatoes, onions, peppers, celery and Creole seasonings. Served with Hoppin' John rice. \$9

Top Sirloin

Cooked to order grilled top sirloin steak thinly sliced and topped with a mushroom demi glaze. Served with a twice baked potato and sugar snap peas. \$10

Halibut Fillet

Pan seared to order halibut with sundried tomato butter served on a bed of arugula and bread salad. Drizzled with roasted tomato sauce and a balsamic reduction. \$12

Desserts

Crème Brulee

Traditional vanilla custard with a caramelized sugar topping. \$3

Green Tea Cake.

Layered green tea cake with a light cream cheese filling and fresh strawberries. Served with a drizzle of chocolate 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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