

## *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 glace. 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 strawberry 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

\*\* 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.