

Soup and Salads

Building 31 Chili

Award winning chili made with chuck beef, sausage, peppers, Ancho Chile, onions and kidney beans.

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.

Curry Rice Salad

Long grain white rice tossed with marinated artichokes, peppers, green olives, and almonds in a curry dressing. \$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

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.

Curry Rice Salad

Long grain white rice tossed with marinated artichokes, peppers, green olives, and almonds in a curry dressing. \$5

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

Sesame Chicken Salad

Romaine lettuce tossed with shredded roasted chicken, green onion, celery, red pepper, bean sprouts and snow peas in a sesame-soy 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

Chicken Panini

Grilled herb chicken with prosciutto, arugula, roasted red pepper and artichoke hearts on focaccia bread. Served with house-made kale chips. \$8

*Pan Seared Scallops***

Pan seared Alaskan sea scallops served with a blood orange sauce, micro greens potato gaufrettes and fried orange risotto. \$9

Cornish Game Hen

Semi-boneless game hen rubbed with a thyme-sage spice blend and slow roasted. Served with a sherry creamed corn sauce and yam mashed potatoes. \$8

Linguini bolognaise

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

Sole en Papillote

Fresh Pacific sole with prawns, olives, capers, tomato, zucchini, carrots and leeks steamed in its own parchment pouch. Served with a side of quinoa pilaf. \$9

*New York Steak***

Grilled to order striploin steak topped with sautéed onions, mushrooms and bleu cheese. Served with balsamic glazed beets and roasted red potatoes. \$10

*Lamb Chops***

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

Desserts

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

Bread Pudding

Classic bread pudding with French bread cooked in a custard and served with a rum crème anglaise sauce. \$3

Ice Cream and Sorbet

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

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