

## *Soup and Salads*

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### *Santa Fe Corn Chowder*

Fresh chowder made with corn, potatoes, onions, chicken stock, cheddar cheese, tortilla strips, sour cream and salsa.

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

### *Honey Mustard Salad*

Romaine greens tossed with a honey and Dijon mustard dressing; topped with eggs, red onion and bacon. \$3

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

### *Quinoa Salad*

A healthy salad of quinoa, mango, cucumber, raisins and spinach tossed with 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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### *Honey Mustard Salad*

Romaine greens tossed with a honey and Dijon mustard dressing; topped with eggs, red onion and bacon. \$5

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

### *Quinoa Salad*

A healthy salad of quinoa, mango, cucumber, raisins and spinach tossed with a citrus vinaigrette. \$5

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

### *Cobb Salad*

A traditional Cobb salad made with iceberg, romaine, watercress, shredded chicken, tomatoes, bacon, avocado, hard cooked egg and bleu cheese.

Served with a classic French dressing. \$7

## *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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### *Personal Size Pizza*

Pepperoni - Red sauce, special cheese blend and pepperoni. \$6

or

Prawn - Basil pesto, prawns, feta cheese, red onion, tomatoes and watercress. \$8

### *Turkey Tetrazzini*

Roasted Turkey, mushrooms, peas and onion tossed with spaghetti noodles in a supreme sauce, topped with parmesan, cheddar and bread crumbs. \$8

### *Boeuf Bourguignon*

A traditional French recipe from Burgundy region of France. Prepared with beef braised in red wine, garlic, carrots, pearl onions, and mushrooms. Served over creamy mushroom polenta. \$9

### *Grilled Shrimp\*\**

Tiger prawns rubbed with a chili blend, cold smoked then grilled to order and topped with a chipotle chili hollandaise sauce. Served with mashed potatoes and smoked asparagus. \$9

### *Pork Tenderloin\*\**

Pan seared pork tenderloin topped with a pancetta rosemary cream sauce. Served with herb spaetzle and braised red cabbage. \$8

### *Grilled Mahi\*\**

Grilled to order mahi mahi served on a bed of tortilla strips, black bean and tomato salsa then drizzled with an avocado sour cream sauce. \$9

### *Duck Confit*

Slowly simmered duck leg then rubbed with a spice blend, oven roasted and basted with an orange glaze. Served with sweet and sour bok choy and roasted cashews. \$10

## Desserts

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### *Almond Cheesecake*

Almond and graham cracker crust with a light mascarpone filling and a hint of lemon. \$3

### *Pecan Pie*

A rich house-made chewy pecan pie topped with whipped cream. \$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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