

## *Soup and Salads*

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### *Curry Lentil Soup*

Lentil soup with fresh ginger, lime, cumin, curry powder and sour cream. Served with house made lentil crackers

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

### *Raspberry Balsamic Salad*

Seasonal greens tossed with candied pecans, cherry tomatoes, bleu cheese and a raspberry-balsamic vinaigrette. \$3

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

### *Sesame Soba Salad*

Chilled soba noodles tossed in a sweet sesame vinaigrette then topped with carrots, peppers, green onions, mint, basil, and fried wontons. \$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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### *Raspberry Balsamic Salad*

Seasonal greens tossed with candied pecans, cherry tomatoes, bleu cheese and a raspberry-balsamic vinaigrette. \$5

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

### *Sesame Soba Salad*

Chilled soba noodles tossed in a sweet sesame vinaigrette then topped with carrots, peppers, green onions, mint, basil, and fried wontons. \$5

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

### *Classic Chef Salad*

Black forest ham, smoked turkey, tomatoes, hard cooked eggs and cheddar cheese on a bed of crisp romaine. Served with Thousand Island 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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### *Pastrami Sandwich*

House-made pastrami, tangy onion chutney, and Jarlsberg cheese on rye bread with a touch of Dijon mustard. Served with potato croquettes. \$7

### *Grilled Steelhead\*\**

Grilled to order Washington steelhead, basted with an orange-chili butter and topped with a salsa of fresh oranges, tomato, onion and cilantro. Served with an orange risotto. \$9

### *Grilled Pork Chop\*\**

Grilled to order pork chop with Jamaican jerk seasonings and topped with a papaya salsa. Served with a black bean rice. \$8

### *Tuscan Chicken*

Pan seared chicken breast stuffed with prosciutto and provolone cheese, served with cannellini beans and roasted tomatoes. \$8

### *Scallops\*\**

Alaskan Weathervane scallops pan seared to order and drizzled with a cabernet reduction. Served with couscous and green beans. \$9

### *Chicken Yakisoba*

Pan seared marinated chicken tossed with carrots, snow peas, shiitake mushrooms, celery, bok choy and soba noodles in a house-made yakisoba sauce. \$8

### *Hanger Steak*

Grilled to order choice hanger steak served with roasted fingerling potatoes, a grilled vegetable medley and a cabernet veal reduction. \$11  
(Not recommend cooking beyond medium-rare)

## Desserts

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### *Apple Pie*

Not grandma's apple pie but delicious nonetheless. Light flaky crust with juicy granny smith apples. Topped with a scoop of vanilla bean ice cream. \$3

### *Student Chef's Special*

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

### *Chocolate Bourbon Cake*

Callebaut chocolate cake with bourbon, almonds and a ganache filling. Topped with Chantilly cream. \$3

### *Ice Cream and Sorbet*

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

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