



Seasonal Menu Winter 2021

Soups and Salads

Santa Fe Corn Chowder **\$4**

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

Soup of the Day **\$4**

Ask your server about today's featured soup made fresh by our culinary students.

Honey Mustard Salad Starter **\$4** Entrée **\$6**

Romaine greens tossed with a honey and Dijon mustard dressing; topped with eggs, red onion and bacon. *Add grilled chicken or bay shrimp for \$1 more.*

Quinoa Salad Starter **\$4** Entrée **\$6**

A healthy salad of quinoa, mango, cucumber, raisins and spinach tossed with a citrus vinaigrette. *Add grilled chicken or bay shrimp for \$1 more.*

Soup and Salad Combination **\$7**

For a quick meal choose any combination of soup and salad.

Cobb Salad Entrée **\$8**

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.

Beverages

Beverages **\$2**

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Root Beer, Mountain Dew, Lemonade, Iced Tea, Coffee, or Hot Tea

**Steak and seafood are cooked to order. Consuming undercooked beef, lamb, poultry, seafood, shellfish, pork, or egg may increase your risk of foodborne illness.

Entrees

Personal Size Pepperoni Pizza	\$6
Pepperoni - Red sauce, special cheese blend and pepperoni.	
Personal Size Prawn Pizza	\$8
Prawn - Basil pesto, prawns, feta cheese, red onion, tomatoes and watercress	
Turkey Tetrazzini	\$8
Roasted Turkey, mushrooms, peas and onion tossed with spaghetti noodles in a supreme sauce, topped with parmesan, cheddar and bread crumbs.	
Pork Tenderloin**	\$8
Pan seared to order pork tenderloin topped with a pancetta rosemary cream sauce. Served with herb spaetzle and braised red cabbage.	
Boeuf Bourguignon	\$9
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.	
Grilled Shrimp**	\$9
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.	
Grilled Mahi-Mahi**	\$9
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	
Duck Confit	\$10
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.	

Desserts

Almond Cheesecake	\$4
Almond and graham cracker crust with a light mascarpone filling and a hint of lemon.	
Pecan Pie	\$4
A rich house-made chewy pecan pie topped with whipped cream.	
Ice Cream and Sorbet	\$3

**Steak and seafood are cooked to order. Consuming undercooked beef, lamb, poultry, seafood, shellfish, pork, or egg may increase your risk of foodborne illness.