



## *Seasonal Menu Spring 2021*

### **Soups and Salads**

**Curry Lentil Soup** **\$4**

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

**Soup of the Day** **\$4**

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

**Raspberry Balsamic Salad** Starter **\$4** Entrée **\$6**

Seasonal greens tossed with candied pecans, cherry tomatoes, bleu cheese and a raspberry-balsamic vinaigrette. *Add grilled chicken or bay shrimp for \$1 more.*

**Sesame Soba Salad** Starter **\$4** Entrée **\$6**

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

**Classic Chef Salad** Entrée **\$7**

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

<b>Pastrami Sandwich</b>	<b>\$7</b>
House-made pastrami, tangy onion chutney, and Jarlsberg cheese on rye bread with a touch of Dijon mustard. Served with potato croquettes.	
<b>Chicken Yakisoba</b>	<b>\$8</b>
Pan seared marinated chicken tossed with carrots, snow peas, shiitake mushrooms, celery, bok choy and soba noodles in a house-made yakisoba sauce.	
<b>Tuscan Chicken</b>	<b>\$8</b>
Pan seared chicken breast stuffed with prosciutto and provolone cheese, served with cannellini beans and roasted tomatoes.	
<b>Grilled Pork Chop**</b>	<b>\$8</b>
Grilled to order pork chop with Jamaican jerk seasonings and topped with a papaya salsa. Served with a black bean rice.	
<b>Grilled Steelhead **</b>	<b>\$9</b>
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.	
<b>Scallops**</b>	<b>\$9</b>
Alaskan Weathervane scallops pan seared to order and drizzled with a cabernet reduction. Served with couscous and green beans.	
<b>Flank Steak**</b>	<b>\$9</b>
Grilled to order choice flank steak served with roasted fingerling potatoes, a grilled vegetable medley and a cabernet veal reduction.	

# Desserts

<b>Apple Pie</b>	<b>\$4</b>
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.	
<b>Chocolate Bourbon Cake</b>	<b>\$4</b>
Callebaut chocolate cake with bourbon, almonds and a ganache filling. Topped with Chantilly cream.	
<b>Ice Cream and Sorbet</b>	<b>\$3</b>

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