Seasonal Menu Winter 2022

Soups and Salads

Smoked Salmon Bisque $4
Hard smoked salmon with celery, carrot, onion, bell pepper and garlic in a rich cream sauce.

Soup of the Day $4
Ask your server about today’s featured soup made fresh by our culinary students.

Poached Pear Salad $4 Starter $6
Seasonal greens tossed in a shallot vinaigrette and garnished with poached pear slices, candied pecans and a bleu cheese crostini. Add grilled chicken or bay shrimp for $1 more.

Citrus Salad $4 Starter $6
Crisp romaine lettuce tossed with red onions, mandarin oranges, bacon, almonds and 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.

Flank Steak Salad** $8 Entrée
Pan seared to order flank steak set atop mixed greens tossed in a sherry vinaigrette, garnished with avocado, cherry tomatoes, and sliced brie cheese.

Beverages $2
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Root Beer, Mountain Dew, Lemonade, Iced Tea, Coffee, or Hot Tea

Parties over eight will be delivered one check. We do not accept $50 and $100 bills.

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

Allergies: Please be aware our food may contain or be exposed to common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods containing potential allergens, please be advised cross contamination may occur. Please notify us of any allergy so we can assist you in your order.
Entrees

Italian Meatball Sandwich $8
House-made Italian meatballs with a roasted pepper relish, mozzarella cheese and marinara on a baguette bun. Served with French fries.

Chicken a la Orange $9
Oven roasted chicken leg rubbed with a spice blend of coriander, anise, paprika, cinnamon and nutmeg and basted with an orange glaze. Served with an Asian slaw and fingerling potatoes.

Braised Pork $9
Boneless pork shoulder braised with onions, carrots and leeks. Tossed with roasted wild mushrooms, gnocchi and topped with potato gaufrettes.

Veal Cordon Bleu $10
Tender veal cutlet rolled with Black forest ham and Swiss cheese then breaded and deep-fried. Served with a garlic thyme sauce, cheesy mashed potatoes and broccoli.

Beef Stroganoff $10
A bed of egg noodles topped with seared flank steak strips, onions and mushrooms in a brown sauce and garnished with an herb sour cream.

Coconut Prawns $11
Black Tiger prawns dipped in beer batter and breaded with coconut and Japanese bread crumbs. Served with a mango chutney, broccoli and rice pilaf.

Crab Stuffed Salmon** $13
Pan seared to order Atlantic salmon fillet stuffed with crab, mushrooms and red pepper. Served with a lobster cream sauce, potato pavé and Brussels sprouts.

Desserts

Hazelnut Sponge Cake $4
A hazelnut sponge cake filled with a Bavarian coffee cream.

White Raspberry Cheesecake $4
White chocolate cheesecake swirled with raspberry sauce on an Oreo cookie crust.

Ice Cream and Sorbet $3

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