



Seasonal Menu Summer 2022

Soups and Salads

Prawn Bisque		\$4
Creamy bisque made with Black Tiger Prawns, onion, carrots, tomato, cream and brandy.		
Soup of the Day		\$4
Ask your server about todays featured soup made fresh by our culinary students.		
Pea Salad	Starter \$4	Entrée \$6
Creamy pea salad with red onion, bacon and water chestnuts in a mayonnaise sour cream dressing. <i>Add grilled chicken or bay shrimp for \$2 more.</i>		
Chop Chop Salad	Starter \$5	Entrée \$7
Crisp romaine greens tossed with garbanzo beans, Italian salami, chicken, Roma tomatoes, provolone and Grana Padano cheese in a balsamic dressing.		
Soup and Salad Combination		\$7
Choose a starter salad and combine it with a small portion of either of our soup offerings.		
Crab Tower		Entrée \$14
Our popular towering crabmeat salad with tomato onion relish, avocado and seasonal greens tossed in a champagne vinaigrette and drizzled with a cilantro infused oil.		

Beverages

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

Philly Cheese Steak Sandwich	\$10
Seared, thinly sliced sirloin meat with slow cooked onions and bell pepper, garlic and provolone cheese on an Italian roll. Served with garlic fries.	
Cajun Chicken Pasta	\$10
Boneless chicken breast pieces in a spicy tomato Cajun sauce tossed in fettuccini pasta and topped with a jalapeno and parmesan cheese.	
Peppercorn Steak**	\$12
Pan Seared to order top sirloin Coulotte steak topped with a green peppercorn, tarragon and brandy cream sauce. Served with smashed red potatoes and broccoli.	
Fish and Chips	\$11
Pacific Northwest ling cod filet dipped in our house-made beer batter and served with a side of house-made potato wedges, coleslaw and tartar sauce.	
Herb Crusted Lamb**	\$15
Rack of Lamb roasted to order with a breadcrumbs, parsley, thyme and garlic crust. Served with pecan brown rice and creamy spinach.	
Cioppino	\$18
Fresh manila clams, blue mussels, lingcod, salmon, tiger prawns and snow crab claws in a rich tomato and seafood broth. Served with a garlic crostini.	

Desserts

Peach and Blueberry Cobbler	\$4
Sliced peaches and blueberries with a crystalized ginger dough baked until a bubbling syrup forms. Topped with a scoop of vanilla bean ice cream.	
Chocolate Mousse	\$4
Light and smooth chocolate mousse topped with whipped cream and chocolate shavings.	
Ice Cream and Sorbet	\$3

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