



## Seasonal Menu Fall 2023

### Soups and Salads

**Bacon Potato and Cheddar Soup** \$4

A hearty potato soup with leeks, garlic, celery, chicken stock, sour cream, chives and cheddar cheese.

**Soup of the Day** \$4

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

**Seasonal Greens Salad** Starter \$4 Entrée \$6

Seasonal greens tossed in balsamic vinaigrette and topped with red peppers and sweet and sour onions. *Add grilled chicken or bay shrimp for \$2 more.*

**Italian Pasta Salad** Starter \$4 Entrée \$6

Tri-colored rotini pasta with mozzarella, salami, bell pepper, tomato, basil and parmesan cheese in an Italian dressing. *Add grilled chicken or bay shrimp for \$2 more.*

**Soup and Salad Combination** \$7

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

**Shrimp Louie Salad** Entrée \$8

Shredded iceberg lettuce topped with bay shrimp, avocado, tomato, lemon, black olives and hard cooked eggs. Served with a side of our Louie dressing.

### Beverages

**Beverages** \$2

Variety of soft drinks (ask your server for flavors), Lemonade, Iced Tea, Hot Tea or Coffee

\*\*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

<b>Southwest Chicken Wrap</b>	<b>\$8</b>
Grilled chicken, avocado, bell pepper, red onion, tomato, black olives, cheddar cheese, cilantro and a black bean chili spread on a herb tortilla. Served with fresh corn chips.	
<b>Chicken Piccata</b>	<b>\$8</b>
Pan seared boneless chicken breast served in a sauce of shallots, garlic, chicken broth, lemon juice and capers. Served over angel hair pasta.	
<b>Smoked Scallop Fettuccine</b>	<b>\$9</b>
Alaskan scallops cold smoked and then pan seared. Set atop fettuccine noodles tossed with leeks, red peppers and hazelnuts in an Alfredo sauce.	
<b>Potato Crusted Cod**</b>	<b>\$10</b>
Pan seared, cooked to order, Ling cod breaded in potato buds, Dijon mustard and herbs. Topped with a cucumber dill sauce and served with a brown rice and pecan pilaf.	
<b>BBQ Pork Ribs</b>	<b>\$12</b>
St. Louis cut pork ribs rubbed with our house-seasoning blend. Apple-wood smoked and basted with a sweet honey and molasses sauce. Served with mashed potatoes and corn on the cob.	
<b>Filet Mignon **</b>	<b>\$14</b>
Grilled to order 4oz. center cut filet mignon with a rosemary demi-glace and a bleu cheese roasted pepper salsa. Served with polenta fries.	
<b>Lobster Tail **</b>	<b>\$20</b>
Cooked to order six-ounce warm water lobster tail basted with an herb butter and baked. Served with smashed red potatoes and broccolini.	

# Desserts

<b>Red Velvet Cake</b>	<b>\$4</b>
A layered red velvet cake with a cream cheese frosting.	
<b>Pumpkin Cheesecake</b>	<b>\$4</b>
A ginger and nutmeg pumpkin cheesecake with a splash of bourbon. Topped with whipped cream and caramel sauce.	
<b>Vanilla Bean Ice Cream</b>	<b>\$3</b>
Cold and refreshing vanilla bean ice cream.	

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