



## *Seasonal Menu Spring 2025*

### **Soups and Salads**

**Curry Lentil Soup** **\$5**

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

**Soup of the Day** **\$5**

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

**Raspberry Balsamic Salad** **Half \$5 Full 9**

Seasonal greens tossed with candied pecans, cherry tomatoes, bleu cheese and a raspberry-balsamic vinaigrette. *Add grilled chicken or bay shrimp for \$2 more.*

**Sesame Soba Salad** **Half \$5 Full 9**

Chilled yakisoba 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 \$2 more.*

**Classic Chef Salad** **Entrée \$12**

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**

Variety of Soft Drinks (ask your server for flavors), 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.

**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

### Pastrami Sandwich \$10

House-made pastrami, tangy onion chutney, and Muenster cheese on rye bread with a touch of Dijon mustard. Served with potato croquettes.

### Chicken Yakisoba \$11

Pan seared marinated chicken tossed with carrots, snow peas, shiitake mushrooms, celery, bok choy and soba noodles in a house-made yakisoba sauce.

### Tuscan Chicken \$12

Pan seared chicken breast layered with prosciutto and provolone cheese, served with cannellini beans and roasted tomatoes.

### Grilled Pork Chop\*\* \$12

Grilled to order pork chop with Jamaican jerk seasonings and topped with a papaya salsa. Served with a black bean rice.

### Grilled Sockeye Salmon \*\* \$14

Grilled to order wild caught sockeye salmon, basted with an orange-chili butter and topped with a salsa of fresh oranges, tomato, onion and cilantro. Served with an orange risotto.

### Scallops\*\* \$16

Domestic wild harvested scallops pan seared to order and drizzled with a cabernet reduction. Served with couscous and green beans.

### Coulotte Steak\*\* \$16

Grilled to order six-ounce choice coulotte steak served with roasted fingerling potatoes, a grilled vegetable medley and a cabernet veal reduction.

## Desserts

### Apple Pie \$5

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.

### Chocolate Bourbon Cake \$5

Callebaut chocolate cake with bourbon, almonds and a ganache filling. Topped with Chantilly cream.

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