



Seasonal Menu Fall 2025

In celebration of our 20th anniversary, this special menu features beloved favorites from our early years. Join us in revisiting the dishes that helped shape our story!

Soups and Salads

Acorn Squash Soup Bowl \$5

Oven roasted squash with leeks, garlic, ginger, rosemary, and sour cream.

Soup of the Day Bowl \$5

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

Honey Mustard Salad Half \$5 Full \$9

Romaine lettuce tossed with honey Dijon vinaigrette topped with hard boiled eggs, red onion, and bacon. *Add grilled chicken or bay shrimp for \$2 more.*

Wild Rice Orzo Pasta Half \$5 Full \$9

Orzo pasta tossed with wild rice, cranberries, pecans and green onions, tossed with a lime ginger vinaigrette. *Add grilled chicken or bay shrimp for \$2 more.*

Cobb Salad Entrée \$12

A traditional cobb salad made with iceberg, romaine, watercress, chicken, tomatoes, bacon, avocado, and bleu cheese. Served with classic French 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

Wild Mushroom Fettuccine \$10

Fettuccine pasta cooked al dente and tossed with a blend of wild mushrooms and cream sauce. Topped with parmesan cheese. *Add grilled chicken or bay shrimp for \$2 more.*

Pork Tenderloin ** \$12

Roasted pork tenderloin served with an apple brandy cream sauce, spaetzle, and braised red cabbage.

Cranberry Orange Chicken \$12

Pan seared skin-on chicken breast served with a chutney of cranberries, apricots, orange juice, ginger, garlic and honey. Accompanied with a side of savory sourdough stuffing.

Mango Prawns ** \$14

Grilled tiger prawns with lime butter, served with a mango and onion salsa. Served on a bed of risotto.

London Broil ** \$14

Grilled to order tequila and teriyaki marinated flank steak thinly sliced and topped with our house-made bearnaise sauce. Served with rosemary potatoes and roasted vegetables.

Alaskan Halibut ** \$18

Fresh Alaskan halibut pan seared with soy-lemon glaze, served on wasabi mashed potatoes and topped with shredded carrots and daikon radishes.

Desserts

Apple Cranberry Crisp \$5

Apples, cranberries and raisins fill the dish then topped with an old-fashioned oat and brown sugar crust. Served warm with a scoop of vanilla ice cream.

Pumpkin Chocolate Cheesecake \$5

Chocolate cookie crust layered with chocolate cream cheese and pumpkin puree. Topped with a chocolate glaze.

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