



Seasonal Menu Winter 2026

Soups and Salads

Smoked Salmon Bisque	\$5
Hard smoked salmon with celery, carrot, onion, bell pepper and garlic in a rich cream sauce.	
Soup of the Day	\$5
Ask your server about today's featured soup made fresh by our culinary students.	
Poached Pear Salad	Half \$5 Full \$9
Seasonal greens tossed in a shallot vinaigrette and garnished with poached pear slices, candied pecans and a bleu cheese crostini. <i>Add grilled chicken or bay shrimp for \$2 more.</i>	
Citrus Salad	Half \$5 Full \$9
Crisp romaine lettuce tossed with red onions, mandarin oranges, bacon, almonds and a citrus vinaigrette. <i>Add grilled chicken or bay shrimp for \$2 more.</i>	
Duck Salad**	Full \$12
Pan seared to order duck breast drizzled with a port currant sauce set atop mixed greens tossed in a sherry vinaigrette and garnished with toasted pecans and sliced brie cheese. (Duck is cooked rare)	

Beverages

Beverages	\$2
Variety of soft drinks (ask your server for flavors), Lemonade, Iced Tea, Hot Tea or Coffee	

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	\$12
House-made Italian meatballs with a roasted pepper relish, mozzarella cheese and marinara on a baguette bun. Served with French fries.	
Braised Pork	\$12
Boneless pork shoulder braised with onions, carrots and leeks. Tossed with roasted wild mushrooms, gnocchi and topped with potato gaufrettes.	
Chicken Cordon Bleu	\$14
Tender chicken breast rolled with Black Forest ham and Swiss cheese then breaded and deep-fried. Served with a garlic thyme sauce, cheesy mashed potatoes and asparagus.	
Beef Stroganoff	\$14
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	\$16
Black Tiger prawns dipped in beer batter and breaded with coconut and Japanese bread crumbs. Served with a sweet chili pineapple sauce, broccoli and rice pilaf.	
Crab Stuffed Salmon**	\$18
Pan seared to order Atlantic salmon fillet stuffed with crab, mushrooms and red pepper. Served with a lobster cream sauce, Duchesse potato and Brussels sprouts.	

Desserts

Hazelnut Bavarian Torte	\$5
A hazelnut cake brushed with a rum and coffee simple syrup then layered with a Bavarian coffee cream. Drizzled with chocolate sauce.	
White Raspberry Cheesecake	\$5
White chocolate cheesecake swirled with raspberry sauce on an Oreo cookie crust.	

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