



Seasonal Menu Summer 2026

Soups and Salads

Prawn Bisque **\$5**

Creamy bisque made with Black Tiger prawns, onion, carrots, tomato, cream and brandy.

Soup of the Day **\$5**

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

Pea Salad Half **\$5** Full **\$9**

Creamy pea salad with red onion, bacon and water chestnuts in a mayonnaise sour cream dressing. *Add grilled chicken or bay shrimp for \$2 more.*

Chop Chop Salad Half **\$7** Full **\$11**

Crisp romaine greens tossed with garbanzo beans, Italian salami, chicken, Roma tomatoes, provolone and parmesan cheese in a balsamic dressing.

Smoked Chicken Salad Full **\$12**

Shredded smoked chicken breast, charred corn kernels, roasted red pepper, pickled onion, and Queso fresco cheese set atop sliced romaine lettuce. Served with a cilantro lime vinaigrette.

Beverages

Beverages **\$2**

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

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 Cheesesteak Sandwich	\$12
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	\$12
Boneless chicken breast pieces in a spicy tomato Cajun sauce tossed in fettuccini pasta and topped with a jalapeno and parmesan cheese.	
Fish and Chips	\$14
Pacific Northwest ling cod filet hand dipped in beer batter and served with sides of house-made potato wedges, coleslaw and tartar sauce.	
Peppercorn Steak**	\$16
Pan seared to order striploin steak topped with a green peppercorn, tarragon and brandy cream sauce. Served with smashed red potatoes and broccolini.	
Herb Crusted Lamb**	\$16
Rack of lamb roasted to order with a breadcrumb, parsley, thyme and garlic crust. Served with pecan brown rice and creamy spinach.	
Cioppino	\$20
Fresh manila clams, blue mussels, ling cod, salmon, tiger prawns and snow crab claws in a rich tomato and seafood broth. Served with a garlic crostini.	

Desserts

Peach and Blueberry Cobbler	\$5
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	\$5
Light and smooth chocolate mousse topped with whipped cream and chocolate shavings.	

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