

Courses Restaurant – Fall Quarter, 2016

Student-Run Restaurant

Soups

French Lentil Soup \$ 4.00

Vegetables, Bacon, Brown Lentils and Fresh Herbs

Daily Soup of The Day created by our students \$ 4.00

Salads

Roasted Squash Salad \$ 6.00

Kale, Roasted Butternut squash, Cranberry, Toasted Walnuts
and Blue Cheese Honey-Dijon Dressing

Classic Courses Salad \$ 6.00

Romaine and Arugula Lettuces, Peppers, Mushrooms, Carrots,
Toasted Sunflower Seeds, Jalapeno Ranch Dressing

Contemporary Caesar Salad \$ 6.00

Quarter-Heart of Romaine Lettuce, Parmesan Cheese, Croutons and Classic Caesars Dressing

Arugula & Brussels Sprouts Salad \$ 6.50

Arugula, Brussels Sprouts, Bacon, Toasted Almond, Parmesan Cheese, Dijon and Honey Vinaigrette

Between The Bun

The “Courseology” Burger \$ 7.00

House Ground Beef, Butter-Toasted Ciabatta Roll, Pickle, Lettuce,
Tomatoes and Red Onion, Green Goddess Mayonnaise

The Melt Burger \$ 7.50

House Ground Beef, Butter-Toasted Ciabatta Roll, Pickle, Lettuce, Tomatoes and Red Onion, Caramelized
Onion, Sautéed Mushroom, Swiss Cheese, Garlic Aioli

Cajun Tilapia Wrap \$ 7.50

Sautéed Cajun-Spiced Tilapia, Lemon Mayonnaise, Lettuce and Tomatoes in a Spinach Tortilla

All sandwiches have a choice of Fresh Fruit, Small Salad, or Steak Fries

Pasta Special of the Week

Risotto with Shrimp, Bacon, Asparagus and Mushrooms \$ 9.50

Linguine Pasta tossed with Bacon, Asparagus and Mushroom in a Cream Sauce

Main Course

Sautéed Airline Chicken Breast with Wild Mushroom Sauce \$ 10.00

Oven Roasted Fingerling Potatoes and Fresh Asparagus

Oven-Roasted Salmon with Ginger Glaze over Fresh Mixed Vegetables \$11.00

Marinated and Ginger-Glazed, served over Mixed Vegetable Bouquet

Grilled Flat Iron Steak \$11.50

Grilled Flat-Iron Steak, Served with Arugula Salad

Sweet Tooth

Prepared Daily by our Students

Panna Cotta \$ 3

Served with Chocolate and Caramel Sauce

Chocolate and Coconut Bar \$ 3

Raspberry Sauce, Crème Chantilly and Fresh Berries

Blueberry Cobbler \$ 3

Warm Blueberry Cobbler, Vanilla Sauce

This Menu is presented to you to from the A La Carte Fall, 2016 – Students

Bennet, Miesha

Crosby, DeAndrea

Deckard, Trevor

Escalante, Emmanuel

James, Anjellica

Lang, Marlene

Ponce ,Tiffany

Sanford ,Spencer

Scarborough, Justin

Schuler, Whitney

Taylor, John

Theriot, James

Executive chef – Chef P. Guerra C.E.C.

Maitre D'Hotel – Mrs C. Christmas-Shands

