



Seasonal Menu Spring 2024

Soups and Salads

- Black Bean Soup** \$4
Pureed black beans with carrots, onion, celery, tomatoes and smoked ham hocks. Drizzled with a lime sour cream sauce.
- Soup of the Day** \$4
Ask your server about today's featured soup made fresh by our culinary students.
- Marion Berry Salad** Starter \$4 Entrée \$7
Seasonal mixed greens lightly tossed with a Marion berry vinaigrette. Topped with red onions and cracked hazelnuts. *Add grilled chicken or bay shrimp for \$2 more.*
- Spinach Salad** Starter \$4 Entrée \$7
Baby spinach leaves tossed with pear slices, hazelnuts, red onion and raisins in a stone ground mustard vinaigrette. *Add grilled chicken or bay shrimp for \$2 more.*
- Soup and Salad Combination** \$7
For a quick meal choose any combination of soup and salad.
- Taco Salad** Entrée \$10
Seasoned ground beef in a tortilla bowl with lettuce, black bean salsa, avocado, queso fresco cheese and cilantro. Served with a side of chipotle ranch dressing.

Beverages

- Beverages** \$2
Variety of Soft Drinks (ask your server for flavors), Lemonade, Iced Tea, Coffee, or Hot Tea

Parties over eight will be delivered one check. 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

Pork au Poivre	\$9
Pan seared to order peppercorn encrusted pork medallions with a brandy cream sauce. Served with fried polenta and roasted mixed vegetables.	
Chicken Marsala	\$9
Pan seared seasoned chicken breast with mushroom, lemon and Marsala butter. Served over a bed of linguini.	
Chicken Wellington	\$9
Boneless skinless chicken breast with a wild mushroom paste wrapped in puff pastry. Served with a roasted chicken mushroom demi-glace, red mashed potatoes and asparagus.	
Reuben Sandwich	\$10
A classic Reuben sandwich with house-made corned beef, sauerkraut and Swiss cheese on rye bread. Served with waffle fries.	
Creole Prawns	\$10
Black tiger prawns sautéed to order in a Creole sauce of garlic, tomatoes, onions, peppers, celery and Creole seasonings. Served with Hoppin' John rice.	
Top Sirloin**	\$14
Cooked to order grilled top sirloin steak thinly sliced and topped with a mushroom demi-glace. Served with a twice-baked potato and green beans.	
Pacific Cod Fillet**	\$14
Pan seared to order pacific cod with sundried tomato butter served on a bed of arugula and bread salad. Drizzled with roasted tomato sauce and a balsamic reduction.	

Desserts

Crème Brulee	\$4
Traditional vanilla custard with a caramelized sugar topping.	
Green Tea Cake	\$4
Layered green tea cake with a light cream cheese filling and fresh strawberries. Served with a drizzle of strawberry sauce.	
Ice Cream	\$3

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