



## *Seasonal Menu Winter 2025*

### **Soups and Salads**

**Santa Fe Corn Chowder** **\$5**

Fresh chowder made with corn, potatoes, onions, chicken stock, cheddar cheese, tortilla strips, sour cream and salsa.

**Soup of the Day** **\$5**

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

**Honey Mustard Salad** Half \$5 Full 9

Romaine greens tossed with a honey and Dijon mustard dressing; topped with eggs, red onion and bacon. *Add grilled chicken or bay shrimp for \$2 more.*

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

A healthy salad of quinoa, mango, cucumber, raisins and spinach tossed with a citrus vinaigrette. *Add grilled chicken or bay shrimp for \$2 more.*

**Cobb Salad** Entrée \$12

A traditional Cobb salad made with iceberg, romaine, watercress, shredded chicken, tomatoes, bacon, avocado, hard cooked egg and bleu cheese. Served with a 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

<b>Personal Size Pepperoni Pizza</b>	<b>\$9</b>
Pepperoni - Red sauce, special cheese blend and pepperoni.	
<b>Turkey Tetrazzini</b>	<b>\$10</b>
Roasted Turkey, mushrooms, peas and onion tossed with spaghetti noodles in a supreme sauce, topped with parmesan, cheddar and breadcrumbs.	
<b>Pork Tenderloin**</b>	<b>\$12</b>
Pan seared to order pork tenderloin topped with a smoked pork belly rosemary cream sauce. Served with herb spaetzle and braised red cabbage.	
<b>Chicken Breast with Goat Cheese</b>	<b>\$12</b>
Baked skin on chicken breast stuffed with a sun-dried tomato, basil, shallot, balsamic vinegar and goat cheese spread. Topped with a Balsamic demi sauce and served with rice pilaf and a corn medley.	
<b>Boeuf Bourguignon</b>	<b>\$14</b>
A traditional French recipe from the Burgundy region of France. Prepared with beef braised in red wine, garlic, carrots, pearl onions, and mushrooms. Served over a creamy mushroom polenta.	
<b>Grilled Shrimp**</b>	<b>\$14</b>
Tiger prawns rubbed with a chili blend, cold smoked then grilled to order and topped with a chipotle chili hollandaise sauce. Served with mashed potatoes and smoked asparagus.	
<b>Grilled Mahi-Mahi**</b>	<b>\$14</b>
Grilled to order mahi mahi served on a bed of tortilla strips, black bean and tomato salsa then drizzled with an avocado sour cream sauce	

## Desserts

<b>Almond Cheesecake</b>	<b>\$5</b>
Almond and graham cracker crust with a light mascarpone filling and a hint of lemon.	
<b>Pecan Pie</b>	<b>\$5</b>
A rich house-made chewy pecan pie topped with whipped cream.	

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