

## ***Appetizers***

### **Grilled BBQ Portabella Mushroom Wrap 7**

Slices of Grilled Portabella Mushroom brushed with our homemade spicy Barbeque Sauce, wrapped with Roasted Red Bell Pepper, Goat Cheese and Fresh Basil in a Flour Tortilla with **Sweet Potato Crisps** on the Side.

### **Larry's Crab Cakes 9**

Two of our aspiring student chef's Crab Cakes served with a Horseradish Remoulade.

### **Happy Half 7**

Smaller Portion of Any Soup or Salad.

## ***Soups***

### **Basil Tomato Soup 6**

Our Vegetarian Version of an Old Favorite.

### **Cream of Broccoli Soup 6**

A delightful blend of Fresh Broccoli and Cream.

### **Soup Duo 6**

A Demitasse Sampling of Both Our Delicious Soups

## ***Salads***

### **Caesar Salad 5**

The Classic Favorite.

### **Asian Shrimp Salad 7**

Stir Fried Shrimp embedded in shredded Chinese Cabbage and Asian Vegetables dressed with an Oriental Vinaigrette and garnished with Crisp Wontons.

### **Baby Lettuce Salad 5**

Blend of Tender Salad Greens tossed in a Mustard Balsamic Vinaigrette and garnished with Red Cherry Tomatoes

## *Entrees*

### **Pumpkin Spinach Ravioli 12**

Puree of Pumpkin stuffed in Fresh Spinach Ravioli.

### **Fresh Market Fish of the Day 19**

Served with sautéed Fresh Spinach and Dill  
with a Rice Pilaf flavored with Currants and Cumin.

### **Pork Chops 17**

Tender, juicy center cut Pork Chop, Topped with fresh Apple-Cornbread Stuffing,  
Served with Roasted Spaghetti Squash and Sage.

### **Flat-Iron Steak Diane 18**

Cognac flambéed Steak served with Fresh Asparagus and Orzo.

## *Finishing Touches*

**Ask your server for our latest dessert selections created just for  
you by our student Pastry/Baking Chefs!**

At Courses, your meal will be prepared and served by culinary students  
under the supervision of our exceptional culinary faculty. Our restaurant plays  
an important role in the development of the culinary leaders of the future.  
Thank you for supporting our students with your patronage.

