

# ***Courses Luncheon Menu***

## ***First Course***

### **Gumbo 3.75**

Traditional brown roux preparation with Shrimp, Chicken, Sausage, Okra and Rice  
*Just a Cup – 2.00*

### **Three Amigos Chili 3.50**

A Hearty blend of Beef and Beans  
Sour Cream and Shredded Cheddar Cheese served on the Side  
*Just a Cup – 2.00*

### **Danish Wedge 3.50**

Wedge of Iceberg Lettuce topped with Bleu Cheese Dressing

### **“Moore” Salad Please 3.75**

Chef Moore’s selected seasonal greens garnished with Granny Smith Apples,  
Grapes and Walnuts, tossed with Creamy Raspberry Vinaigrette

### **Simply Salad 2.50**

Crisp Garden Greens, Cherry Tomatoes and Croutons with Your Choice of Dressing

### **Little Caesar 2.75**

Luncheon Sized Classic

## ***Sandwich Menu***

<b>Aloha Chicken</b> .....	marinated chicken breast, grilled pineapple, cheddar cheese	<b>6.50</b>
<b>S’western Grill Cheese</b> .....	monterey jack, avocado, onion, cilantro, chipotle puree	<b>6.50</b>
<b>American Burger</b> .....	cheddar cheese, bacon, lettuce, tomato	<b>6.00</b>
<b>Grilled BBQ Portabella Wrap</b> ....	goat cheese, roasted red bell pepper, fresh basil	<b>5.75</b>

All Sandwiches Served with Choice of Fruit Cup or French Fries

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.

## ***Chilled Delicacies***

### **Chicken Caesar Salad 6.50**

Classic Caesar Salad topped with Grilled Chicken

### **The Derby Delight 6.75**

Classic Cobb Salad with Bacon, Avocado, Blue Cheese, Eggs, Tomatoes and Chicken

### **Dilly Shrimp Salad 7.50**

Six Roasted Shrimp poised on a bed of Orzo with Fresh Dill, Cucumber, Black Olives, Red Onion and Feta Cheese

## ***Main Course***

### **Grilled Salmon 7.75**

Teriyaki Glazed Salmon with Papaya Salsa,  
Brown Rice and Asparagus

### **Chicken Piccata 7.50**

Caper Laced Creamy White Wine Sauce,  
Rice Pilaf and Fresh Vegetable

### **Flat Iron Steak 8.75**

Sautéed Mushroom Medley with Cabernet Jus,  
Mashed Potatoes and Fresh Vegetable

### **Penne Pasta Pesto 6.50**

Yellow Squash, Zucchini, Portabella Mushroom,  
Garlic, and Red Pepper with Fresh Pesto Sauce  
*Add Grilled Chicken or Roasted Shrimp - 2.00*

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Arue Moore, Chef Instructor

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Stephen Griffin, Dining Room Instructor

