

Courses

STARTERS

Tortilla Soup with Avocado, Queso Fresco and Cilantro 3.50

American Regional Soup of the Day 3.00

Mixed Seasonal Greens, Grape Tomatoes, Cucumber, Radishes, Pecans
and Crumbled Blue Cheese 3.25

Caesar Salad with Garlic Croutons and Shaved Parmesan 3.00

SANDWICHES

Angus Burger with Sliced Tomato, Onion, Lettuce and Pickle 6.50

*Choice of cheese: American, sharp cheddar, Swiss or blue
Choice of fruit or fries*

Three Cheese Quesadillas 6.00

*with sour cream, avocado, pico de gallo and jalapenos
Served with fruit*

Smoked Turkey Club 6.50

*Bacon, tomato, avocado, lettuce and basil mayonnaise
Choice of fruit or 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.

ENTRÉE SALADS

Southwest Chicken Salad 7.25

Grilled chicken breast over mixed greens with corn salsa, black bean relish, pico de gallo, jack cheese and crisp tortilla strips

Barbecued Salmon Salad 7.50

Fresh seared salmon medallions, smoky bbq sauce over mixed greens with mandarin oranges, red onion, radishes, queso fresco and basil citrus vinaigrette

Chicken Caesar Salad 6.95

Romaine hearts tossed with diced chicken strips, croutons, parmesan cheese and creamy garlic, anchovy dressing

HOT ENTREES

Grilled Salmon with Caper Lemon Beurre Blanc 8.25

Fresh salmon fillet grilled and served with a multi-grain pilaf, wilted spinach and sautéed grape tomatoes

Flat Iron Steak with Blue Cheese, Caramelized Onions
and Red Wine Sauce 8.95

Grilled flat Iron steak with Yukon gold mashed potatoes, grilled tomato and vegetable of the day

Rotini Pasta 6.95

Tossed with fresh tomato sauce, grilled vegetables, goat cheese and basil pesto

American Regional Special of the Day Priced Daily

Your server will tell you all about it