

## *Soup and Salads*

---

### *Clam Chowder*

New England style clam chowder made with baby clams, potatoes, onions and celery.

Cup \$2.00 Bowl \$2.50

### *Soup of the Day*

Ask your server about the soup of the day made fresh by our culinary students.

Cup \$2.00 Bowl \$2.50

### *Marionberry Vinaigrette Salad*

Seasonal mixed greens lightly tossed with a marionberry vinaigrette and topped with red onions, cracked hazelnuts and slices of brie cheese. \$3

### *Spinach Salad*

Classic spinach salad tossed with a red wine vinaigrette and topped with mushrooms, bacon, eggs, almonds and parmesan cheese. \$3

*Add grilled chicken or bay shrimp for \$1.00 more.*

### *Soup and Salad Combination*

For a quick meal choose any combination of soup and salad. \$5

## *Entrée Salads*

---

### *Marionberry Vinaigrette Salad*

Seasonal mixed greens lightly tossed with a marionberry vinaigrette and topped with red onions, cracked hazelnuts and slices of brie cheese. \$5

### *Spinach Salad*

Classic spinach salad tossed with a red wine vinaigrette and topped with mushrooms, bacon, eggs, almonds and parmesan cheese. \$5

*Add grilled chicken or bay shrimp for \$1.00 more.*

## *Beverages*

---

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper,  
Root Beer, Mountain Dew, Lemonade, Iced Tea. \$1.25  
• Coffee, Tea. \$1.25

\*\* Undercooked seafood, beef or pork may be of greater risk for bacteria capable of causing severe illness.

## Entrées

---

### *Braised Pork and Gnocchi*

Boneless pork shoulder braised with onions, carrots and leeks. Tossed with roasted wild mushrooms, gnocchi and topped with fried leeks. \$7

### *Chicken Panini*

Grilled herb chicken served with prosciutto, arugula, roasted red pepper and artichoke hearts on focaccia bread. Served with house-made potato chips. \$6

### *Game Hen*

Semi-boneless hen rubbed with a thyme-sage spice blend and roasted golden brown, served on a bed of stuffing with a sherry creamed corn sauce. \$7

### *Prawn Linguini*

Sautéed tiger prawns with zucchini and red bell peppers tossed in a lemon cream sauce. \$8

### *NY Steak\*\**

Grilled striploin steak basted with a butter of shallots, lime juice, rum and Jamaican seasonings. Served with mashed potatoes and green beans. \$10

### *Stuffed Sole\*\**

Pan seared Patrole sole stuffed with crab, mushrooms and red pepper. Served with a lobster cream sauce and an Israel couscous confetti. \$8

### *Cioppino*

Fresh manila clams, blue mussels, Alaskan halibut, Atlantic salmon, tiger prawns and Dungeness crab in a rich tomato and seafood broth. Served with garlic butter crostini. \$14

## Desserts

---

### *Mascarpone Cheesecake*

Almond and graham cracker crust with a light mascarpone lemon filling. \$3

### *Chocolate Mousse*

Light and smooth chocolate mousse topped with whipped cream and chocolate shavings. \$3

### *Chef's Special*

A special dessert created by our new Pastry Arts instructor Chef Shelley Newman. \$3

### *Ice Cream and Sorbet*

Ask your server about today's flavor. \$2

\*\* Undercooked seafood, beef or pork may be of greater risk for bacteria capable of causing severe illness.