# **Starters**

Stuffed Fried Mushrooms

with cream cheese, ham, fresh herbs, and tangy mustard sauce

$6

Chicken Wings

with Asian buffalo sauce, honey Dijon sauce, BBQ sauce

$7

Mac n Cheese Bites

with chive ranch sauce

$5

Tuna and Crab Ceviche

with avocado and mango salsa, served with tortilla chips

$9

Shrimp Cocktail

grilled and chilled shrimp with remoulade

$8

# **Soups and Salads**

Roasted Red Pepper and Smoked Gouda Soup

$5

Dueling Chili

roasted chicken, corn, and hominy with crispy tortilla strips

$5

Southwest Salad

grilled chicken, roasted corn, avocado, avocado and tomato on romaine with cilantro ranch

$7

Fontina Salad

mixed greens with walnuts, edamame, cucumbers, craisins and fontina cheese crumble with Dijon vinaigrette

$6

# **Entrées**

Shrimp and Grits

with mushrooms, bacon, and cheddar grits

$12

Vegetable Curry

sautéed vegetables and chickpeas with coconut curry sauce on basmati rice

$9

Cajun Pasta

fettucine with blackened chicken, bell peppers, and Cajun cream sauce

$10

Bistro Burger

house ground beef, caramelized onions, fontina aioli, on a housemade bun with fries

$10

BLT

jalapeno bacon, avocado mayo, butter lettuce, and tomato jam on sourdough

$9

# **Sweets**

Changes Daily

$4

# **Drinks**

 Coffee, Iced Tea, Hot Tea (unlimited) $1.50 Coke, Diet Coke, Sprite $1

 Cappuccino, Latte, Espresso $2 Frappe $2.50 Iced Latte or Coffee $2

C*hocolate or Vanilla Flavoring $.50 each*

*Prepared and Served by Culinary Arts, Baking and Pastry, and Hospitality Students*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*