

Welcome to our Classroom, we are
open to the public!

Monday—Thursday dinner
One seating is available at 5:30 p.m.

Reservations are recommended and
if seating is available we do welcome
walk-ins. Please reserve your table
by calling our Georgian Dining Room
reservations line.

(705) 722-5142 or email us at
gdrevents@Georgiancollege.ca

The Georgian Dining Room is located
on the main floor of "E" building,
room E100. Parking is available in Lot
E/H.

Licensed under the AGCO

We accept all major credit cards

GEORGIAN DINING ROOM

Dinner Menu



*The Georgian Dining Room is a live
learning lab. Our Culinary students
prepare the meals while the
Hotel & Resort students serve and
manage the dining room
operation.
All Georgian Students receive 25% off
your meal!!*

MONDAY DINNER OFFERINGS

Appetizer \$4

Caesar Salad, Crisp Bacon, Garlic Crostini, Shaved Parmesan

Garden Salad, Citrus Vinaigrette

Fish Cakes, Horseradish Remoulade, Crispy Sweet Potato,
Bitter Salad Roll

Main Course \$8

Beer Braised Beef, Forest Mushrooms, Lemon Thyme Spätzle,
French Beans, Baby Carrots

Seared Chicken Scaloppini, Duchess Potato, Brussel Sprouts,
Onion Strings, Red Pepper Sauce

Penne Pasta with Grilled Vegetables, Tomato Coulis, Fried Basil
Gluten Free Pasta & Vegetarian Option

Dessert \$2

Baked Cheesecake OR Fruit Bouquet

TUESDAY DINNER OFFERINGS

Appetizer \$4

Butternut Squash Soup, Maple Cream, Toasted Pecan

Caesar Salad, Crisp Bacon, Garlic Crostini, Shaved Parmesan

Heirloom Beet, Goat Cheese, Kale, Spinach Salad
Red Current White Balsamic Dressing

Main Course \$8

Baked Peppercorn Atlantic Salmon, Shiitake Mushroom, Greens,
Warm Lime Soy Vinaigrette

Roasted Chicken Supreme, Vegetable Pearls, Spätzle,
Red Wine Demi Glaze

Curried Cauliflower, Chickpeas, Tomato, Sautéed Spinach,
Raita, Naan

Vegetarian Option

Dessert \$2

Maple Whiskey Butter Tart OR Fruit Bouquet

BISTRO OFFERINGS—Wednesday & Thursday

MENU 1

Available—Jan 30/31, Feb 20/21, March 20/21, April 17/18

Appetizer \$4

Gin & Tomato Soup

Caesar Salad, Crisp Bacon, Warren's Croutons, Parmesan

Grilled Vegetable & Cheese Skewer, Cucumber Raita

Main Course \$8

Roasted Chicken, Mashed Potatoes, Glazed Carrots

Eggplant Parmigiana, Breaded & Deep Fried, topped with
Tomato Sauce & Cheese

Served with Caesar Salad or Mashed Potatoes

Vegetarian Option

Dessert \$2

Lemon Meringue Pie, Black Forest Cake, Fruit Bouquet

BISTRO OFFERINGS—Wednesday & Thursday

MENU 2

Available—Feb 6/7, March 6/7, March 27/28

Appetizer \$4

Minestrone Soup

Classic Tossed Salad, Balsamic OR Ranch Dressing

Breaded Cod Bites, served with Tartar Sauce

Main Course \$8

Bistro Pot Roast Dinner, Mashed Potatoes, Glazed Carrots,
House Made Beef Gravy

Mattar Paneer, Spiced with Garam Masala
Peas & Paneer in a Tomato Based Sauce served with
Basmati Rice

Vegetarian Option

Dessert \$2

Lemon Meringue Pie, Black Forest Cake, Fruit Bouquet

MENU 3

Available—Feb 13/14, March 13/14, April 3/4

Appetizer \$4

Curried Red Lentil Soup

Classic Tossed Salad, Balsamic OR Ranch Dressing

Corn Chips with Creamy Spinach Cheese Dip

Main Course \$8

Vegetable Biryani with Basmati Rice
Vegetarian Option

Fish & Chips served with Tartar Sauce

Dessert \$2

Lemon Meringue Pie, Black Forest Cake, Fruit Bouquet

Enjoy our Prix Fixe Menu....

Choose

One appetizer, One main course, One dessert
=**\$10.00!!!!**

Students receive an additional 25% off your
meal!!

BEST DEAL ON CAMPUS