

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

Monday—Friday lunch

One seating is available at 12:00 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

lunch 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!!*

Welcome to our Classroom

APPETIZERS \$4.00

NICIOSE SALAD

GREEN BEAN, POTATO, TOMATO, OLIVE, BOILED EGG,
VINAIGRETTE

CAESAR SALAD

CRISP BACON, GARLIC CROSTINI,
SHAVED PARMESAN

VEGETABLE SUSHI ROLL

CARROT, CUCUMBER, AVOCADO, BELL PEPPER
VEGETARIAN

PHO

DUCK, VIETNAMESE RICE NOODLES,
THAI BASIL, BEAN SPROUTS

FISH CAKE

HORSERADISH REMOULADE,
BITTER SALAD ROLL

MAIN COURSES \$8.00

ROASTED LAMB

HONEY INFUSED CARROT PUREE, TURNED POTATO,
ELDERBERRY JUS

BEER BRAISED BEEF

FOREST MUSHROOM, LEMON THYME SPÄTZLE,
FRENCH BEANS, BABY CARROT

PAD THAI

FRIED GINGER TOFU, BOK CHOY, BEAN SPROUTS,
RED CURRY SAUCE

VEGAN

GNOCCHI

HOUSE MADE RICOTTA, GRILLED VEGETABLES,
TOMATO COULIS, FRIED BASIL

VEGETARIAN

CHICKEN SCALLOPINI

DUCHESS POTATO, BRUSSEL SPROUTS,
ROASTED PEPPER SAUCE

FEATURED STUDENT CREATION

ONTARIO TROUT

Please note the GDR will be **CLOSED** during the
following days/weeks:

Tuesday Feb. 5—C2C Event

Tuesday Feb. 25 until March 1—Reading Week

Monday April 1 until Thursday April 4—Boot Camp

***OPEN**

April 15 to April 19—SPRING BUFFET!!

\$12 per person

GDR FRIDAY'S

APPETIZERS \$4.00

BUTTERNUT SQUASH SOUP

MAPLE CREAM, TOASTED SPICED PECANS

CAESAR SALAD

CRISP BACON, GARLIC CROSTINI, SHAVED PARMESAN

HEIRLOOM BEET, GOAT CHEESE, BABY KALE, SPINACH SALAD

RED CURRANT WHITE BALSAMIC DRESSING

VEGETARIAN

HARVEST RISOTTO

GRILLED PEAR, SHAVED PARMESAN

VIETNAMESE SALAD ROLL

SNOW PEAS, MANGO, CUCUMBER, ENOKI MUSHROOM,

CHILI LIME HOISIN SAUCE

VEGAN

MAIN COURSES \$8.00

BAKED PEPPERCORN CRUSTED ATLANTIC SALMON

SAUTÉED SHITAKE MUSHROOM, GREENS, WARM LIME SOY VINAIGRETTE

ROASTED CHICKEN SUPREME

VEGETABLE PEARLS, SPÄTZLE, RED WINE DEMI GLAZE

BROCCOLI, BROILED TOMATO QUICHE

MICRO SPROUT SALAD

VEGETARIAN

CURRIED CAULIFLOWER

CHICKPEAS, TOMATO, SAUTÉED SPINACH, RAITA, NAAN

VEGETARIAN

BRAISED MOROCCAN SPICED LAMB

LEMON SCENTED CANNELLINI BEANS, FRENCH GREEN BEANS, BABY CARROTS

GRILLED PORK MEDALLIONS

POMME FRITES, SAUTÉED BRUSSEL SPROUTS, CALVADOS JUS