**A LA CARTE Menu**

**Soup of the Day**  
Made with fresh ingredients  
$3.95

**Market Salad**  
Mixed greens, seasonal vegetables  
citrus vinaigrette  
$4.95

**Romaine Salad**  
Crisp maple smoked bacon, asiago cracker  
crostini; creamy Caesar dressing  
$4.95

**Feature of the Day**  
(Available Monday’s only)  
Ask the server for details  
Served with choice of salad  
$7.95

**Grilled Chicken and Bacon on Ciabatta**  
(Available Monday’s only)  
Lettuce, tomato, roasted pepper mayo maple  
smoked bacon, warm German potato salad and  
mango lime salsa  
$8.95

**Dessert of the Day**  
Prepared daily by our students in the dining  
room bake shop  
$3.50

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**A LA CARTE Menu 1**  
Feb. 10 - 14 & March 24 – 28

**Sandwich**  
Bacon cheese burger with French fries &  
Jalapeno salsa $8.95

**Chef’s Entrée**  
Chicken parmesan, roasted tomato & olive oil,  
linguini pasta $9.95

**Dessert**  
Warm Dutch apple tart with vanilla ice cream  
$3.50

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**A LA CARTE Menu 2**  
Feb. 17 – 21 & March 31 - April 4

**Sandwich**  
Panini grilled chicken, aioli, tomato, avocado &  
charred garlic peppers $8.95

**Chef’s Entrée**  
Grilled pork chop, sundried tomato, goat cheese,  
steamed broccoli, Dauphine potatoes $9.95

**Dessert**  
Mille Feuille (thousand layers); Bavarian cream  
filling, chocolate glaze $3.50

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**A LA CARTE Menu 3**  
March 3 - 7 & April 7 - 11

**Sandwich**  
Hot & spicy pork, chick pea & grilled  
Portobello mushroom salad $8.95

**Chef’s Entrée**  
Baked sole filet, garlic shrimp, basmati rice,  
grilled asparagus & peppers $9.95

**Dessert**  
Strawberry short cake $3.50

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**A LA CARTE Menu 4**  
March 10 - 14 & April 14 - 18

**Sandwich**  
Hot turkey with honey mustard mayonnaise,  
cucumber dill salad $8.95

**Chef’s Entrée**  
Braised beef rouladen, potato dumplings,  
red cabbage $9.95

**Dessert**  
Pumpkin pie; Chantilly cream $3.50

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**A LA CARTE Menu 5**  
March 17 - 21

**Sandwich**  
Monte Cristo with julienne of vegetable &  
apple salad $8.95

**Chef’s Entrée**  
Braised chicken in a red wine sauce, garlic  
mashed potatoes & steamed baby carrots $9.95

**Dessert**  
Chocolate mousse cake; cherry sauce $3.50

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**Table d’hui menu available daily.**

**A full three course meal offering a limited number of choices & served at a fixed price. $11.95 per person plus applicable tax.**

**Georgian Students $5.98 per person plus applicable tax**