



RENTON
TECHNICAL
COLLEGE®

Culinaire Room

April '25

Starters

Soup of the Day - \$5

House Salad - \$6 (v)

Mixed Greens, Cherry Tomato, Cucumber, Carrot, & Crouton
Ranch | Italian | Blue Cheese | Balsamic Vinaigrette | Honey Mustard

Crispy Jumbo Chicken Wings 5 Pieces - \$9

Hummus & Chips - \$8

Served with celery, carrots, cucumbers, cherry tomatoes,
warm pita bread, and corn tortilla chips

Vegetable Quesadillas - \$9

Flour tortillas filled with cheese and topped with bell peppers,
pico de gallo, and sour cream
Add Chicken \$3 - Add Shrimp \$4

Sandwiches

Served with Seasoned Fries.

Culinaire Room Bistro Burger* - \$12

Two Beef Patties, Red Onions, Sliced Tomato, Cheddar, Crisp Bacon, Lettuce, Mayo, on a Brioch Bun

Chicken Club Sandwich - \$11

Juicy chicken breast topped with Swiss cheese, sliced ham, bacon, lettuce, tomato, pesto mayonnaise,
and a sundried tomato mayonnaise served on Texas toast.

Grilled Cheese and Tomato Bisque - \$9

Mains

Served with choice of soup or side salad and freshly baked bread

Poached Halibut - \$12

Poached Halibut served in a dill beurre blanc sauce alongside
sauteed Swiss chard and a rice pilaf

Grilled Pork Chop* - \$13

Juicy grilled pork chop with spiced apples, served with creamy garlic
mashed potatoes and grilled seasonal vegetables

Dessert

Blueberry Cheesecake - \$5

Chocolate Lava Cake with Chocolate Iced Cream - \$5

Bread Pudding with Caramel Sauce and French Vanilla Ice Cream - \$5

Beverages

Iced Tea - \$2

Lemonade - \$2

Juice - \$2

Apple or Orange

Soda - \$2

Coke, Diet Coke, Pepsi, Diet Pepsi, Sierra Mist, & Root Beer

Coffee or Tea Service - \$2

Regular or Decaf

(v) vegetarian | (vg) vegan

*"Consuming raw or undercooked meats, poultry, seafood, or eggs might increase your risk of food borne illness"

** This dish contains Soy.