



RENTON
TECHNICAL
COLLEGE®

January 26, 2026 - February 5, 2026

Soup of the Day - \$4 Cup / \$6 Bowl

House Salad - \$5 Side / \$8 Entree

Mixed Greens | Cherry Tomato | Cucumber | Carrot | Croutons
Dressings: Ranch | Italian | Blue Cheese | Balsamic Vinaigrette
add Chicken \$3 add Salmon \$6

5-Piece Jumbo Chicken Wings & Seasoned Fries - \$11

Sauces: Plain | Hot Buffalo | BBQ | Lemon Pepper | Sweet Chile

Fish & Chip - \$13

Deep Fried Cod | Cole Slaw | Seasoned Fries | Tartar Sauce
Lemon Wedge

Culinaire Room Bistro Burger* - \$12

A Juicy Beef Patty | Caramelized onions | Sliced Tomato | Cheddar Cheese
Crisp Bacon | Lettuce | Mayo | Grilled Bun

Jumbo Fried Shrimp - \$14

Hush Puppies | Corn Salad | Cocktail Sauce | Seasoned Fries | Lemon Wedge

Chicken Club & Fries - \$11

Grilled Chicken | Sliced Tomato | Swiss Cheese | Lettuce | Bacon | Garlic
Mayo | Seasoned Fries

Pasta Primavera with Lemon Sauce - \$8 (V)

Seasonal Vegetables | Penne Pasta | Grilled Baguette

Mains

Includes a Side Salad or Soup

Grilled Luncheon Steak - \$13

Sirloin Steak | Bearnaise Sauce | Mashed Potatoes | Grilled Vegetables

Make it Surf and Turf

Add 3 Jumbo Fried Shrimp \$5

Mushroom Stroganoff - \$8 (v)

Mixed Mushrooms | Onions | Garlic | Sour Cream | Grilled Baguette

Sauteed Salmon - \$14

Rice Pilaf | Steamed Vegetables | Lemon Cream Sauce

Braised Pork Roast & Mushroom Gravy - \$14

Braised Pork | Grilled Vegetables | Polenta | Corn Bread Muffin

Dessert of the Day \$5

Beverages - \$3

Iced Tea

Juice

Apple or Orange

Soda

Coffee or Tea Service

Regular or Decaf

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

(v) vegetarian | (vg) vegan

** This dish contains Shellfish.