



RENTON
TECHNICAL
COLLEGE®

March 2, 2026 - March 12, 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

Chicken Sausage Gumbo & Cornbread - \$8

Onions | Carrots | Bell peppers | White Rice | Okra

Chicken Pot Pie - \$8

Chicken | Onion | Celery | Carrots | Bechamel Sauce | Puff Pastry

Open Face Meat Loaf Sandwich- \$11

Texas toast | Mashed Potatoes | Brown Gravy | Sauteed Green Beans

Mains

Includes a Side Salad or Soup

Grilled Luncheon Steak - \$13

Sirloin Steak | Herb Caper Compound Butter | Mashed potatoes | Grilled vegetables

Salmon Bowl - \$14

Glazed Salmon | Jasmine rice | Cucumber | Shredded Carrots | Pickled Onions | Sliced Cabbage | Green Onions | Edamame |
Fried Wontons | Sriracha Mayo

Pork Katsu - \$12

Grilled Vegetables | Jasmine Rice | Macaroni Salad | Curry Gravy

Mushroom Stroganoff - \$8 (v)

Mixed Mushrooms | Onions | Garlic | Sour Cream | Egg noodles | Grilled baguette

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.