

The Culinaire Room Presents

January 22-February 8, 2019

Luncheon Starters

Soup Du Jour

Cup - \$2.95 / Bowl - \$3.95

Mixed Greens, with Choice of Dressing

\$4.25

Specials

Calamari - Crisp calamari fried and served on an Asian slaw with garlic aioli

\$7.95

RTC Shrimp Louie - Bay shrimp on top of crisp lettuce, tomato, cooked egg, lemon, pickled asparagus and 1000 island dressing

\$8.95

Culinaire Signature Entrees

Entrees served with soup or salad and roll with butter

\$9.95

Chicken Piccata - Classic chicken dish with lemon, capers and butter, served with chef's vegetables and rice pilaf

Liver and Onions - Traditional grilled liver with caramelized onion, served with chef's vegetables and garlic mashed potatoes

Beer Battered Cod - Beer battered cod fillet on a bed of fries, served with coleslaw and tartar sauce

Chicken Katsu - Chicken seasoned and breaded Japanese style, served over rice with chef's vegetables

Seared Scallops - With lemon butter sauce, served with chef's vegetables and rice pilaf

\$11.95

Grilled New York Steak - With garlic mashed potatoes and chef's vegetables

\$11.95

Dessert

\$3.75

Classic Burnt Cream

Beverages

Milk

\$1.25

Hot Tea

\$1.45

Iced Tea

\$1.45

Soda - Coke, Diet Coke, Pepsi, Diet Pepsi,
Sierra Mist, Root Beer

\$1.75

Coffee - Regular or Decaf

\$1.85

Juice - Apple or Orange

\$2.00

TO-GO CONTAINER - \$0.75

Bakery

Please visit our Bakery.

Open Monday - Thursday, Closed on Friday

7:00 am - 1:00 pm

when school is in session

Friday Buffets

February 1st - Chinese Buffet

February 15th - Cupid's Cuisine

March 8th - Irish Fare