

The Culinaire Room Presents

April 22-May 2, 2019

Luncheon Starters

Soup Du Jour

Cup - \$2.95 / Bowl - \$3.95

Mixed Greens, with Choice of Dressing
\$4.25

Specials

Crispy Fried Calamari - Calamari battered and fried, served with a garlic aioli sauce
\$6.95

Spicy Seared Ahi Tuna Salad - Sesame crusted tuna with mixed greens and sesame ginger dressing
\$8.95

Culinaire Signature Entrees

Entrees served with soup or salad and roll with butter

Pork Stroganoff - Tender strips of pork loin sautéed with onions, mushrooms and finished with a rich demi glaze sauce, served over egg noodles with garlic bread
\$9.95

Chicken Parmesan - Traditional chicken parmesan served with pesto penne pasta and chef's vegetables
\$9.95

Veal Marsala - Dish of pounded veal cutlet with shallot, mushroom and finished with a marsala wine sauce, served with rice pilaf and chef's vegetables
\$10.95

Grilled Salmon - Simply grilled and basted with a raspberry compound butter, served with rice pilaf and chef's vegetables
\$10.95

Top Sirloin Steak - Choice top sirloin steak grilled and served with chef's garlic cheesy bread and fries
\$10.95

Captains Platter - Clam strips, breaded shrimp, oysters and cod served with house coleslaw, fries, tartar and cocktail sauces
\$11.95

Dessert

\$4.25

Pear and Apple Strudel - With whipped cream and caramel sauce

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 - Friday

7:00 am - 1:00 pm

when school is in session

Friday Buffets

May 3, 2019 - Hispanic

May 17, 2019 - East Indian

June 7, 2019 - All American Stars and Strips