Culinaire Room Menu

November 15 – December 8, 2021

*Closed November 25 and 26, 2021*

**Luncheon Starters**

Soup du Jour
Cup - $3.50 / Bowl - $4.95

Mixed Greens, with choice of dressing
Small - $4.95/Large - $5.95

**Specials**

House Chop Chop Salad - $9.95
Salami, pepperoni, chicken, garbanzo, provolone, feta cheese, red onion, bell peppers, tomato, romaine, pepperoncini and black olives with a Greek vinaigrette

Banh Mi Sandwich - $9.95
Roast beef, cucumber, cilantro, jalapeno, pickled radish and carrot with spicy mayo and served with Asian broccoli slaw

**Culinaire Signature Entrees**

Entrees served with choice of soup or salad and roll with butter

House Corned Beef Hash and Eggs - $9.95
House slow cooked corned beef with diced potato, onions and peppers, topped with two poached eggs, and finished with a rich hollandaise sauce

Vegetarian Plate - $9.95
An array of fresh vegetables with house risotto and tempura vegetables

Shrimp Po Boy Sandwich - $10.50
Large shrimp fried and served on a toasted French roll with garlic aioli, slaw, sliced tomato, and served with seasoned fries

Shrimp Scampi - $11.50
Large shrimp sautéed in a garlic white wine butter sauce, served on a bed of herbed linguine noodles and chef’s seasonal vegetables

Fried Catfish - $11.50
Served on a bed of braised collard greens, with red beans, honey cornbread and a creole dipping sauce

Choice New York Steak- $13.50
Grilled and topped with sautéed mushrooms, served with garlic mashed and chef’s fresh vegetables

**Dessert**

Classic Burnt Crème - $4.75
**Beverages**

Milk  
$1.30

Hot Tea  
$1.50

Iced Tea  
$1.50

Lemonade  
$1.50

Soda—Coke, Diet Coke, Pepsi, Diet Pepsi, Sierra Mist, & Root Beer  
$2.00

Coffee - Regular or Decaf  
$2.00

Juice - Apple or Orange  
$2.15

**TO-GO CONTAINERS - $0.75**

**Bakery**

Please visit our Bakery.  
Open Monday—Friday  
8 am—1 pm  
when school is in session