The Culinaire Room Presents
September 18-28, 2018

Luncheon Starters

Soup Du Jour

Cup - $2.95 / Bowl - $3.95

Mixed Greens, with Choice of Dressing

$4.25

Specials

$6.95

Vegetable Tempura - Seasonal vegetables battered and served with sweet chili and sesame dipping sauces

$11.95

RTC Louie - Crab, poached prawns, iceberg lettuce, tomato, hard boiled egg, black olive, lemon, asparagus and 1000 island dressing

Culinaire Signature Entrees

Entrees served with soup or salad and roll with butter

$9.95

Liver and Onions - Old school sautéed liver with caramelized onions accompanied with Yukon gold frites and chef's vegetables

Smoked Butternut Squash Ravioli - House made ravioli served with a roasted red pepper tomato sauce and garlic bread

Artic Char en Papillote - Char baked in parchment with aromatics and julienne vegetables served with risotto du jour

Tempura Battered Cod - Alaskan cod with house fries, coleslaw and tartar sauce

Vegetarian Plate - An array of fresh vegetables prepared with the starch of the day

$11.95

New York Steak - Grilled and topped with sautéed shitake mushrooms served with garlic mashed potatoes and chef's vegetables

Dessert

$4.25

Chef Parker's Double Chocolate Brownie - Served warm with a milk chocolate ganache, caramel sauce and vanilla ice 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

October 12, 2018
October 26, 2018
November 9, 2018
Holiday Buffet - November 30, 2018