

Menu

August 27 through September 24, 2015
CWI @ BSU- Culinary Arts Dining Room



Seared Lamb Chops

Quickly seared and full of flavor, these lamb chops are served atop a bed of sautéed kale and dressed with fig chutney. An olive and tomato jeweled quinoa alongside. Comes with soup or house salad.

8.25



Braised Chicken

With parsnips and potato purée, this chicken thigh and leg is braised until tender and served alongside sautéed green beans. Served with soup or house salad.

7.25



Grilled Steak

A New York strip steak grilled and served with a rich balsamic-rosemary sauce, a savory bean and tomato salad, and a creamy side of cauliflowers au gratin. Served with soup or house salad.

8.00



Grilled Pork

A Grilled Pork tenderloin cutlet that has been marinated in a sweet and tangy orange-ginger sauce. It is served with a side of grilled polenta and a set of braised stuffed tomatoes. Comes with a cup of soup.

7.50



French Toast

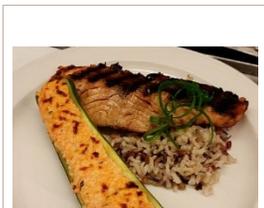
Almond crusted, country French toast with strawberry compote, honey orange sauce and orange whipped cream. Served with candied bacon.

6.00



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Grilled Salmon

A grilled slice of salmon that has been marinated in a spicy Asian style sauce. Served on top of a bed of wild rice and comes with a cheese and carrot stuffed zucchini boat. Served with your choice of soup or salad.

8.00



Butternut Squash Ravioli

House made pasta stuffed with butternut squash purée, then drenched in browned butter alongside sautéed broccoli. Served with soup or house salad.

7.00



Turkey Sandwich

Sliced turkey with candied bacon, romaine lettuce and Roma tomatoes, topped with provolone cheese and a sweet-chili mayo on a baguette. Served with tempura green beans and ponzu dipping sauce. Comes with a cup of soup.

6.75

Maple- Dijon Big- salad

An entrée sized salad of spinach with Crimini mushrooms, apples and marinated onions with maple-Dijon dressing

2.50



House salad

A side salad of mixed greens with cucumbers, carrots, tomatoes and parmesan cheese with your choice of dressing (Buttermilk-herb, Creamy Gorgonzola, Apple Cider Vinaigrette, Roasted Garlic- Balsamic Vinaigrette).

2.50

Soup

A daily selection of Soup is available.

Cup- 1.50

Bowl- 2.00

Large Bowl- 2.75

Beverages

Coffee, Hot tea, Ice Tea- 1.25

