

Culinaire Room

June 2, 2025 – June 5, 2025

Starters

Soup of the Day - \$5

Served with Fresh Bread

House Salad - \$6 (v)

Mixed Greens, Cherry Tomato, Cucumber, Carrot, & Crouton

Add: Grilled Chicken Breast, +\$3 | Grilled Salmon Filiet, +\$5

Dressings: Ranch | Creamy Italian | Blue Cheese | Balsamic Viniagrette | Raspberry Viniagrette

Favorites

Vegetable Quesadilla - \$9 (v)

With Mixed Vegetables, Mozzarella Cheese, Flour Tortilla, Pic De Gallo

Chicken Quesadilla - \$12

With Mixed Vegetables, Mozzarella Cheese, Flour Tortilla, Pic De Gallo

Jumbo Chicken Wings, 5 pcs. - \$9

Golden-fried, meaty wings tossed in your choice of handcrafted sauce or house dry rub.

Accompanied by ranch or blue cheese dressing.

Open-Faced Turkey Stack with Cranberry Gastrique - \$9

Served onTexas toast, topped with buttery mashed potatoes, a crisp stuffing cake., velvety pan gravy.

Served with a petite salad of baby greens in lemon-shallot vinaigrette.

Culinaire Room Bistro Burger* - \$12

Two Beef Patties, Rd Onions, Sliced Tomato, Cheddar, Crisp Bacon, Lettuce, Mayo, on a Brioche Bun

Served with Seasoned Fries.

Mains

\$13

Served with Choice of Soup or Side Salad and Freshly Baked Bread

Half-Roasted Chicken

With Corn on the Cob, Carrots, Celery, Red Potatoes & Onions

Salmon Filet

With Dill Cream Sauce, Rice Pilaf, Asparagus, & RoastedTomatoes

Bistro Steak

With a Demi-Glace, Mashed Potatoes & Seasonal Vegetables

Desserts

\$5

Dessert of the Day

Beverages

\$2

Iced Tea

Lemonade

Juice

Apple or Orange

Soda

(v) vegetarian | (vg) vegan

“Consuming raw or undercooked meats, poultry, seafood, or eggs might increase your risk of food borne illness.

”The Culinaire Room is open Monday -Thursdays 11:15 am - 1:30 pm during school sessions. (Closed Fridays)