

Culinaire Room

June 16, 2025 – June 18, 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 Shrimp, +\$4

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

Favorites

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.

Culinaire Room Bistro Burger\* - \$12

Two Beef Patties, Carmelized 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

Fish & Chips

With Coleslaw & House-Made Tartar Sauce

Poached Halibut with Tarragon Cream Sauce

With Lemon Couscous & Baby Carrots

Shrimp Scampi

With Steamed Broccoli

Bistro Steak

With a Chimichurri Sauce, Garlic Mashed Potatoes & Seasonal Vegetables

Vegetarian Lasagna

With a Garlic Bread

Desserts

\$5

Dessert of the Day

Beverages

\$2

Iced Tea

Lemonade

Juice

Apple or Orange

Soda

Coke, Diet Coke, Pepsi, Diet Pepsi, Sierra Mist, & Root Beer

Coffee

Regular or Decaf

Tea Service

(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)