



RENTON
TECHNICAL
COLLEGE®

Culinaire Room

October 13, 2025 – October 23, 2025

Starters

Soup of the Day - \$5

House Salad - \$6 (v)

Mixed Greens | Cherry Tomato | Cucumber | Carrot | Crouton
Add: Grilled Chicken Breast, +\$3 | Grilled Salmon Fillet, +\$5

Citrus Walnut Salad | \$7

Goat Cheese | Candied Walnuts | Frisee | Romaine | Radicio | Mandarin | Apple Cider Vinaigrette

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

Mains

Salmon with Lemon Cream Sauce| Mushroom Risotto| Carrots & Broccoli - \$14

Sauteed Salmon| lemon Cream Sauce| Rice Pilaf | Glazed Carrots | Sauteed Broccoli

St Louis Style Ribs (4-bones) - \$14

Hickory Smoked Ribs| Texas Toast| Potato Salad| Baked Beans |Dill Pickles

Fried Catfish - \$14

Catfish| Fried Cabbage| Pinto Beans| Corn Muffin

Fish & Chips - \$13

Beer Battered Fried Cod | Crispy Fries | Cole Slaw | Tartar Sauce

Jumbo Chicken Wings, 5 pieces - \$9

Plain | Hot Buffalo, BBQ | Lemon Pepper | Thai Sweet Chile | Garlic Parmesan

Chicken Pot-Pie- \$9

Chicken | Peas | Carrots | Celery | Puff Pastry Topping

Grilled Luncheon Steak \$14

Bearnaise Sauce | Sirloin Beef | Garlic Mashed Potatoes | Grilled Seasonal Vegetables

Vegetarian Feature \$9

Mushroom Stroganoff

Mushrooms | Cream Sauce | Pasta | Grilled Garlic Bread

Dessert of the Day \$5

Beverages \$4

Iced Tea

Lemonade

Juice

Apple or Orange

Soda

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

Coffee or Tea Service

Regular or Decaf

(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)