Culinaire Room Menu

FEBRUARY 14 – MARCH 4, 2022

*Closed February 21 and 25, 2022*

**Luncheon Starters**

Soup du Jour
Cup - $3.50 / Bowl - $4.95

Mixed Greens, with choice of dressing
Small - $4.95/Large - $5.95

**Specials**

Beef Taco Salad - $8.95
Taco beef, shredded lettuce, tomato, refried beans, cheddar cheese, sour cream, salsa and guacamole severed in a crisp tortilla bowl

Chicken Ciabatta - $9.95
Grilled chicken breast, pepper jack, lettuce, tomato, avocado, onion, and chipotle mayo on toasted ciabatta, served with house coleslaw

**Culinaire Signature Entrees**

*Entrees served with choice of soup or salad and roll with butter*

RTC Vegetable Plate - $9.95
Seasonal chef’s vegetables, brown rice pilaf, and tempura vegetable with dipping sauce

Chicken Piccata - $10.95
Sautéed chicken breast with capers, lemon, white wine and butter, served with rice pilaf and chef’s vegetables

Sweet and Sour Pork - $10.95
Served with steamed jasmine rice and baby bok choy

Beer Battered Cod - $11.50
Alaskan cod beer battered and served with seasoned fries and house coleslaw

Seafood Stir fry - $12.50
Shrimp, calamari, cod, and scallops with onion, peppers, nappa, bok choy and mushrooms in a stir fry sauce over jasmine rice

Choice Top Sirloin Steak Sandwich- $12.50
6-7 oz. top sirloin steak with cheesy garlic bread and house seasoned fries

**Dessert**

Chocolate Peanut Butter Pie - $4.75
Oreo crust, silky peanut butter, and cream layers
**Beverages**

- Milk
  - $1.30

- Hot Tea
  - $1.50

- Iced Tea
  - $1.50

- Lemonade
  - $1.50

Soda—Coke, Diet Coke, Pepsi, Diet Pepsi, Sierra Mist, & Root Beer
  - $2.00

- Coffee - Regular or Decaf
  - $2.00

- Juice - Apple or Orange
  - $2.15

**TO-GO CONTAINERS - $0.75**

**Bakery**

Please visit our Bakery.
Open Monday—Friday
8 am—1 pm
when school is in session