Culinaire Room Menu  
**MAY 9-20, 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*

Chicken Taco Salad - $9.95  
Shredded taco spiced chicken, lettuce, tomato, red beans, cheddar cheese, sour cream, salsa and guacamole severed in a crisp tortilla shell

Grilled Pork Loin Sandwich - $9.95  
Grilled loin chop, pepper jack cheese, lettuce, tomato, avocado, onion, and chipotle mayo on toasted brioche, served with pasta salad

*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, rice pilaf and chef’s vegetables

Sweet and Sour Chicken - $10.95  
Served with steamed jasmine rice and chefs’ vegetables

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 onions, peppers, broccoli, nappa, and mushrooms in a stir fry sauce over jasmine rice

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

*Dessert*

Key Lime Pie - $4.75  
Graham crust with perfect key lime filling and whipped cream
**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