Culinaire Room Menu

JUNE 6-21, 2022

*Closed on June 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**
Southwest Chicken Salad - $8.95
Smoked Chicken breast, roasted corn, bell peppers, onion, black beans, tomato, crispy fried onions, cilantro and romaine with a chipotle ranch dressing

Reuben Sandwich - $9.95
Tender slow cooked corned beef on grilled rye bread, Swiss cheese, sour croute and Russian dressing, served with classic potato 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 Stroganoff - $10.95
Chicken tenders sautéed with onion, mushrooms, dill and finished with a traditional sour cream brown sauce over egg noodles with garlic bread and chef’s vegetables

Deep Fried Cheese Ravioli - $10.95
Cheese Ravioli deep fried and tossed with a house tomato basil sauce, served with rice pilaf, garlic bread and chefs’ vegetables

Tempura Prawns - $11.50
Large prawns tempura style with fried rice, chefs vegetables and dipping sauce

Broccoli Beef - $11.95
Tender marinated choice beef with broccoli. Served with Fried rice

Teriyaki Top Sirloin - $12.50
Choice top sirloin grilled and basted with a sweet teriyaki sauce. Served with rice pilaf and chef’s vegetables

Salmon Fillet - $12.50
Grilled Salmon basted with a lemon herb butter and served with rice pilaf and chef’s vegetables

**Dessert**
Crème Brule - $4.75
**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