Culinaire Room Menu

November 7-18, 2022

*Closed November 11, 2022*

Luncheon Starters

Soup du Jour
Cup - $3.75 / Bowl - $4.95

Mixed Greens, with choice of dressing
Small - $4.95/Large - $6.25

Specials

Fried Calamari - $6.95
Battered and fried, garlic aioli on a bed of greens tossed with a ginger vinaigrette

Greek Salad - $10.95
Marinated chicken, feta, cucumber, tomato, olive, red onion, bell pepper, and romaine tossed in our own Greek vinaigrette dressing

Culinaire Room Bistro Burger - $10.95
1/3-pound beef patty topped with grilled Portabella mushrooms, goat cheese, sliced tomato, caramelized bell peppers, and garlic aioli on a fresh brioche bun with curly fries

Culinaire Signature Entrees

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

Chicken Yakisoba - $10.95
Asian marinated chicken grilled, served over a healthy portion of vegetable yakisoba

Shrimp Po Boy - $11.50
Large shrimp lightly battered and fried, served on a baguette with garlic aioli, tomato, creole slaw, fried jalapenos, with curly fries

Teriyaki Beef Skewers - $12.50
Marinated choice sirloin with pineapple, onions, and peppers served over jasmine rice

Grilled Salmon Fillet - $12.50
With lemon herb butter, roasted red potatoes, and chef’s seasonal vegetable

Blackened Sablefish over Hash - $13.95
House made corned beef hash with sautéed spinach, poached eggs, hollandaise and topped with blackened Sablefish

Dessert

Classic Crème Caramel - $4.75
With whipped cream
**Beverages**

Milk  
$1.95

Hot Tea  
$1.50

Iced Tea  
$1.75

Lemonade  
$1.75

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

Coffee - Regular or Decaf  
$2.25

Juice - Apple or Orange  
$2.50

**TO-GO CONTAINERS - $1.75**

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