

SOUPS & SALADS

SOUPS DU JOUR SEAFOOD DU JOUR

**\$4.75 bowl \$3.75 cup
\$7.25 bowl \$6.00 cup**

Waldorf Chicken Salad

\$10.25

Diced chicken breast on a bed of spring mix. Topped with apples, grapes, celery, toasted walnuts. Tossed in mayonnaise and lemon dressing

California Bowl

\$13.95

Jasmine rice with carrot ribbons, krab sticks, sliced avocado, cucumber slices, scallions with wasabi dressing or sriracha mayonnaise

Soba Noodle Salad

\$13.25

Seasoned soba noodles, carrots, red peppers and scallion curls with a café made miso sesame dressing

Grilled Flank Steak Salad

14.95

Thinly sliced flank steak served with baby spinach, arugula and fresh grilled onion rounds and your choice of dressing

**DRESSING: Italian, Ranch, Bleu Cheese, Red French,
Low-Fat Raspberry Vinaigrette, Café made Lemon Vinaigrette**

SOUP AND SALAD BAR

All you can eat	\$10.95
One Trip	\$8.75
With an entrée or sandwich (in-house dining)	\$5.25



SANDWICHES

All sandwiches are served with your choice of French fries, fresh fruit, or side salad.

Reuben

\$12.95

Cafe cured corned beef, sauerkraut, swiss cheese and 1000 Island dressing served on grilled rye bread

Crab and Avocado Quesadilla

\$14.50

Crabmeat, avocado, tomato and pepper jack cheese served in a flour tortilla with sour cream and café made pico de gallo

Grilled Salmon

\$13.75

6 oz grilled north atlantic salmon with lettuce, tomato, onion and lemon garlic aiola served on a banh-mi roll

Cloak and Dagger

\$12.95

Café cured corned beef, coleslaw, swiss cheese and 1000 Island dressing served on rye bread

Chophouse Bacon Burger

\$12.50

Hand formed one-third pound burger prepared well done served with bacon lettuce, tomato, onion, cheddar cheese and served on a kaiser roll

Grilled Portobello

\$10.95

Grilled portobello mushroom, tomato and onion, flavored with café made rosemary aioli and served on a banh-mi roll

**Allergen Statement: Allergens and dietary restrictions are important to the mission of The Culinaire Café. Our operation utilizes milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soy. Please notify your server upon ordering so we may safely accommodate your needs.*





ENTRÉES

Teriyaki Salmon

\$16.95

6 oz. oven roasted teriyaki salmon with pineapple mango salsa and served over jasmine rice

Blackened Shrimp and Grits

\$15.95

Sauteed shrimp with blackened seasoning served with stone ground grits and surrounded by andouille cream sauce

Culinaire Pasta

\$10.95

Our signature penne dish tossed with tomato concasse, roasted peppers, broccoli, artichoke hearts and kalamatia olives in a white wine garlic oil sauce. Served with toast points

Black and Bleu New York Strip

\$15.95

6 oz. strip steak, grilled and topped with a blend of bleu cheese, feta cheese and crumbled bacon. Accompanied by mashed potatoes and green beans

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



BEVERAGES

**Pepsi • Pepsi Zero • Starry • Root Beer • Lemonade • Dr. Pepper
Iced Tea (sweet or unsweetened) • Coffee and Tea**

All Beverages are \$2.50 with free refills.





WEEKLY FEATURES



