



Culinaire Room

February 24, 2025 – March 06, 2025

Starters

Soup of the Day - \$4.50

House Salad - \$5 | \$7 (v)

Mixed Greens, Cherry Tomato, Red Onions, Carrot, & Crouton

Your Choice of Salad Dressing

Dressings: Ranch | Italian | Blue Cheese | Balsamic Vinaigrette

Spinach Artichoke Dip with Grilled Pita - \$5.50

Sandwiches

Served with Seasoned Fries.

Hawaiian Burger* - \$14

A savory beef patty layered with crispy Spam, zesty pineapple salsa, lettuce, tomato, and grilled onions, topped with melted pepper jack cheese and drizzled with teriyaki mayo, all on a toasted brioche bun

Mediterranean Wrap - \$12.50

A flavorful blend of hummus, grilled vegetables, and crumbled feta cheese wrapped with fresh mixed greens and creamy tzatziki sauce in a spinach tortilla

Mains

Served with choice of soup or side salad and freshly baked bread

Herb Roasted Chicken Quarter- \$13.25

Tender, herb-roasted chicken quarter served with a zesty lemon herb sauce, accompanied by seasonal vegetables and steamed rice

Smoked Pork Tenderloin - \$13.75

Smoked pork tenderloin drizzled with a rich apple cider-balsamic reduction, served with creamy garlic mashed potatoes, roasted Brussels sprouts, and a vibrant red and green pepper slaw

Vegetable Lasagna - \$13

Layers of seasonal vegetables, rich marinara sauce, and a blend of melted cheeses, baked to perfection and served with a side of garlic toast

Dessert

Citrus Cheesecake - \$4.75

Crème Brûlée - \$4.75

Beverages

\$2

Iced Tea

Lemonade

Juice

Apple or Orange

Soda

Coke, Diet Coke, Pepsi, Diet Pepsi, Sierra Mist, & Root Beer

Coffee or Tea Service

Regular or Decaf

(v) vegetarian | (vg) vegan