

## March 10, 2025 - March 20, 2025

Starters
Soup of the Day - \$5
House Salad - $$5 \mid $7 (v)$ Mixed Greens, Cherry Tomato, Cucumber, Carrot, & Crouton
Your Choice of Salad Dressing Dressings: Ranch   Italian   Blue Cheese   Balsamic Vinaigrette
Sandwiches —
Served with Seasoned Fries.
Culinaire Room Bistro Burger* - \$14.50
1/3-pound Beef, Caramelized Onions, Sliced Tomato, Cheddar, Crisp Bacon, Arugula, Garlic Mayo, on a Freshly Baked Bun
French Dip Sandwich - \$15 Sliced roast beef topped with Gruyere cheese and horseradish cream sauce, served with a savory au jus
Mains
Served with choice of soup or side salad and freshly baked bread
Chicken and Sausage Gumbo - \$14 A hearty stew made with tender chicken, smoked sausage, okra, bell peppers, onions, celery, and a blend of Cajun spices.  Served with a side of white rice and a cornbread muffin
Coconut Fried Shrimp** - \$16 Crispy coconut shrimp served with seasoned fries, creamy coleslaw, lemon wedges, and a side of tangy cocktail sauce
Grilled Sirloin Steak* - \$17.50  Juicy grilled sirloin topped with rich Diane sauce, served with creamy garlic mashed potatoes and sautéed seasonal vegetables
Pork Belly Tostada - \$16 Crispy tostada topped with tender pork belly, fresh lettuce, tomatoes, and a dollop of sour cream, served with refried beans and Spanish rice
Honey Ginger Glazed Salmon - \$16 Oven-roasted salmon glazed with a sweet and tangy honey-ginger sauce, served with fragrant coconut rice and sautéed seasonal vegetables
Substitute your starch with some low-carb riced cauliflower  Dessert
Affogato (French Vanilla Bean Ice Cream with Hot Expresso) - \$4.75
Chocolate Lava Cake - \$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