

# Culinaire Room

April 05, 2024 – April 12, 2024

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## Starters

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### Chicken Pot Pie Soup - \$4

Served with Fresh Bread

### Fire-Roasted Tomato Bisque - \$4

Served with Fresh Bread.

### House Salad - \$5

Mixed Greens, Cherry Tomato, Cucumber, Carrot, & Crouton  
Served with Choice of Salad Dressings

### Wedge Salad - \$7

Iceberg Lettuce, Egg, Garbanzos, Roasted Red Bell Pepper, Bacon & Croutons  
Served with Choice of Salad Dressings

Dressings: Ranch | Italian | Blue Cheese | Balsamic Vinaigrette

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## Sandwiches

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Served with Seasoned Fries.

### Mediterranean Melt - \$10

Roasted Red Peppers, Caramelized Onions, Spinach, Feta & Mozzarella Cheese on Freshly Baked Bread

### Culinaire Room Bistro Burger\* - \$12

1/3-pound Beef, Caramelized Onions, Sliced Tomato, Cheddar, Crisp Bacon,  
Arugula, Garlic Mayo, on a Freshly Baked Bun

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## Mains

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———— \$12 ————

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

### Grilled Polenta with Wild Mushroom Ragout (v)

Grilled Polenta topped with Savory Wild Mushroom Ragout

### Eggplant Parmesan Rollatini (v)

Tender Eggplant Rolls filled with Ricotta, Parmesan and Romano Cheeses, Baked in Marinara Sauce

### Chicken Cacciatore

Tuscan-inspired Chicken Simmered in a Robust Tomato Sauce with Olives, and Herbs  
Served with a Creamy Polenta made with Parmesan and Romano Cheeses

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## Dessert

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———— \$4 ————

### Lemon Panna Cotta

### Chocolate Cheesecake

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## Beverages

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———— \$2 ————

### Iced Tea

### Lemonade

### Juice

Apple or Orange

### Soda

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

### Coffee

Regular or Decaf

### Tea Service

(v) vegetarian | (vg) vegan

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"Consuming raw or undercooked meats, poultry, seafood, or eggs might increase your risk of food borne illness"