

# SOUPS & SALADS

## SOUPS DU JOUR

## SEAFOOD DU JOUR

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

### Green Goddess Salad

**\$12.95**

Chopped salad of crisp romaine, iceberg and baby spinach, layered with ribboned cucumber, toasted pistachios and sliced avocado, finished with a creamy green goddess dressing.

### Southwest Salmon Salad

**\$14.95**

Southwest marinated roasted salmon atop a vibrant corn, tomato, black bean and avocado salad, with a side of cilantro-lime crema.

### Deconstructed Panzanella Salad

**\$13.50**

Heirloom tomatoes, confit shallots, burrata and crisp-fried brioche cubes, drizzled with basil-infused olive oil and a fig balsamic reduction.

### Gateway Fruit Platter

**\$10.50**

A vibrant medley of sliced cantaloupe and pineapple layered with blackberries, blueberries, Strawberries and grapes, served in a radicchio cup.

Paired with your choice of our house-made with your chicken salad, tuna salad, or cottage cheese.

**\$12.50**

**DRESSING: Italian, Ranch, Bleu Cheese, Red French,  
Low-Fat Raspberry Vinaigrette, Balsamic Vinaigrette**

### SOUP AND SALAD BAR

All you can eat **\$11.95**

One Trip **\$9.95**

With an entrée or sandwich (in-house dining) **\$5.25**



# SANDWICHES

All sandwiches are served with your choice of sweet potato chips, fresh fruit, or side salad.

## **Roast Beef Cheese Melt**

**\$13.95**

Slices of slow-roasted beef topped with melted cheddar on a baguette, with a house-made red onion marmalade.

## **Caprese Sandwich**

**\$12.50**

Italian cold cuts with warm mozzarella on our in-house grilled focaccia, spread with basil Pesto and finished with a drizzle of balsamic glaze and fresh basil leaves.

## **Chicken Katsu Wrap**

**\$13.25**

Fried chicken atop a bright, zesty Asian-inspired slaw of julienned carrots, shredded Cabbage, and fresh cilantro. Topped with a ribbon of tonkatsu sauce, then wrapped in a warm, 12-inch grilled tortilla.

*\*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

All entrees served with a side salad.

### Café Steak Frites

Tender marinated grilled flank steak atop crispy garlic sourdough toast, finished with bright, herbaceous chimichurri and served with in-house sweet-potato chips. **\$12.95**

### Maryland Crab Ravioli

Maryland crab ravioli tossed in a rich, creamy Old Bay sauce with diced tomatoes and sliced scallions. Garnished with a dusting of Old Bay, chopped parsley, and delicate shavings of Parmesan. **\$15.95**

### Sweet and Sour Chicken Lo Mein

Golden-brown fried chicken tossed in a tangy sweet-and-sour sauce with onions, pineapple and colorful bell peppers. Finished with bean sprouts and scallions, atop a nest of savory stir-fried lo mein noodles. **\$13.95**

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

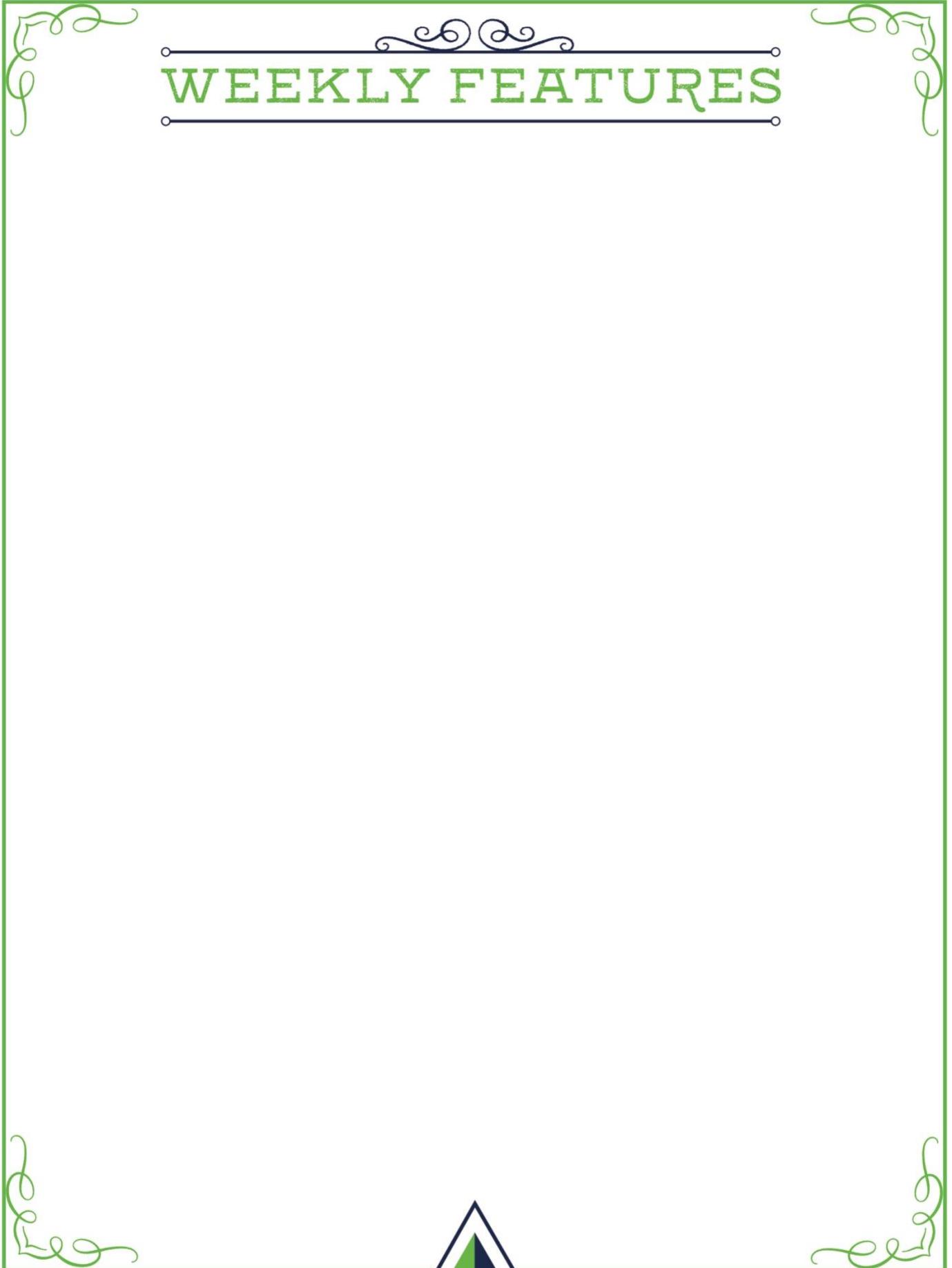
## BEVERAGES

**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

