

SOUPS & SALADS

SOUPS DU JOUR

Seafood du jour

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

AUTUMN APPLE SALAD

\$8.75

Baby spinach, kale and spring mix, tossed with quinoa and topped with sliced apples, pecans, bacon, pickled red onion and cheddar cheese. Served with maple vinaigrette.

Add grilled chicken (\$4.00) or shrimp (\$6.00)

TEQUILA LIME SALMON

\$13.50

Cumin & chili seared salmon with tequila infused glaze served on a bed of mixed salad greens with tomato, roasted corn, black beans, shredded carrots and mixed peppers. Served with cilantro lime vinaigrette and fried tortilla strips.

MEDITERRANEAN SALAD PLATE

\$9.95

Tender spring mix, asparagus, kalamata olives, feta cheese, cherry tomatoes, cucumber and chickpeas with tzatziki dressing.

Add tuna or chicken salad for (\$2.50)

DRESSING: Italian, Ranch, Bleu Cheese, Red French,
Low-Fat Raspberry Vinaigrette, Balsamic Vinaigrette, Cilantro Lime Vinaigrette, Maple Vinaigrette.

GARDEN SIDE SALAD

\$4.75

Mixed greens, tomato, cucumber, and carrots with your choice of dressing.

GATEWAY FRUIT PLATTER

\$9.50

Chef's choice of seasonal fruits including pineapple, cantaloupe, honeydew, grapes and garnished with assorted berries.

Add tuna or chicken salad for (\$2.50) Lemon Crème (\$1.50)

SOUP AND SALAD BAR

All you can eat	\$9.95
One Trip	\$8.75
With an entrée or sandwich (in house dining)	\$4.25



SANDWICHES

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

MEAN GREEN VEGGIE & CHICKPEA

\$8.50

Sauteed kale, pickled red onion, sliced cucumber, tomato, pesto, chickpeas and feta. Served on whole wheat bread.

MEXICAN PORK TORTA

\$9.95

Shaved pork loin, sliced ham, pepper jack cheese, roasted corn pico and pickled red onion with café-made cilantro lime aioli and served on a steak roll.

BLT CHICKEN SANDWICH

\$10.95

Tender grilled chicken breast, with black pepper and garlic. Topped with crispy bacon, cheddar cheese, lettuce, tomato, and pesto mayo.

CLASSIC MONT "E" CRISTO

\$9.95

Our take on the classic Monte Cristo with grilled ham, melted Swiss and cheddar cheese, berry jam and toasted golden brown on sourdough bread.

Add fried egg hard (\$1.50)

CHOPHOUSE BURGER

\$10.25

Hand formed one-third pound burger grilled medium well on the char-broiler with your choice of toppings.

▪ sautéed mushrooms ▪ bacon ▪ lettuce ▪ sautéed onions ▪ tomato ▪ cheese

***Allergen Statement: Allergens and dietary restrictions are important to the mission of the Culinaire Cafe. 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

CHICKEN VELOUTÉ

\$10.95

Pan roasted chicken breast with roasted garlic mushroom blanc velouté. Served with the vegetable medley and roasted potatoes.

GRILLED NEW YORK STRIP

\$14.95

6oz N.Y. Strip grilled to your liking, topped with roasted garlic and scallion butter. Served with the vegetable medley and roasted potatoes.

THAI NOODLE BOWL

\$9.50

Bok choy, red pepper, edamame, broccoli, and purple cabbage. Served with Cilantro, green onion, crushed peanuts, sweet Thai chili sauce and served over noodles.

Add chicken (\$4.00) Add steak or shrimp (\$6.00)

BUILD YOUR OWN OMELETTE

\$9.25

A three-egg omelet served with a side of fresh fruit, toast and your choice of:

onions
mushrooms
spinach

cheese
tomatoes
ham

bell peppers
artichoke hearts

bacon
broccoli

BEVERAGES

**Pepsi • Diet Pepsi • Sierra Mist • Root Beer • Lemonade • Dr. Pepper
Iced Tea (sweet or unsweetened) • Coffee and Tea**

All Beverages are \$2.00 with free refills.

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





WEEKLY FEATURES



