

# SOUPS & SALADS



SOUPS DU JOUR SEAFOOD DU JOUR \$4.75 bowl \$4.25 cup \$7.50 bowl \$6.25 cup

### **Autumn Harvest Salad**

\$12.95

A mix of mesclun greens topped with roasted butternut squash, crisp apple slices, toasted pumpkin seeds, dried cranberries, and sharp cheddar cheese, all drizzled with a maple cider vinaigrette.

### **Classic Caesar Salmon Salad**

\$14.95

Our take on a classic Caesar salad, featuring a six-ounce fillet of poached salmon served on a bed of crisp romaine lettuce with thinly sliced red onions, cucumbers, cherry tomatoes, and crunchy, seasoned croutons.

# **Gateway Fruit Platter**

A vibrant and refreshing assortment of fresh fruits including cantaloupe, pineapple, strawberries, blackberries and red grapes. \$9.25

Paired with our house-made tuna salad, chicken salad or cottage cheese \$11.25

DRESSINGS: Italian, Ranch, Bleu Cheese, Red French, Low-Fat Raspberry Vinaigrette, Maple Cider 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













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

# **Mediterranean Turkey Wrap**

\$13.95

Grilled turkey breast, creamy hummus, baby spinach, cucumbers, roasted red peppers, Kalamata olives, and crumbled feta cheese, all rolled in a soft flour tortilla.

## **New York Style Reuben**

\$12.50

Thinly sliced corned beef, melted Swiss cheese, tangy sauerkraut, and creamy 1000 Island dressing all piled high on toasted rye bread.

# **Southern-style Catfish BLT**

\$12.95

A Southern-style classic with a twist! A crispy cornmeal-breaded catfish fillet topped with smoky bacon, crisp lettuce, and fresh tomato. Served on a toasted Kaiser roll with a delicious creamy leek aioli.

\*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.













#### All entrees served with a side salad.

## **Firecracker Shrimp Stir-fry**

\$11.50

Spicy Asian shrimp and a medley of crisp vegetables, including sugar snap peas, peppers, onions, and carrots. Tossed in a sweet and tangy sauce and served over a bed of Jasmine rice.

## **Blue Cheese Crusted Filet of Beef with a port wine sauce.**

\$18.50

Two petite beef filets, cooked to order and topped with a savory blue cheese and drizzled with a rich port wine sauce. Served with roasted Yukon Gold potatoes and sautéed green beans.

## **Chicken Mushroom Asiago**

\$14.50

Tender braised chicken breast with baby bella mushrooms and pearl onions in a garlic asiago cheese sauce. Served over bucatini pasta and topped with Asiago cheese and fresh Italian parsley.

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



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.





