

SOUPS & SALADS

SOUPS DU JOUR SEAFOOD DU JOUR

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

BUFFALO CHICKEN PITTSBURGH

\$11.50

Crispy Buffalo chicken, tomato, scallions, carrots, cucumbers, crumbled Bleu cheese and Romaine topped with French fries with your choice of dressing.

SPINACH CRANBERRY SALAD

\$9.25

Tender spinach, candied pecans, dried cranberries, red onion and Feta cheese. Served with your choice of dressing.

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

SEAFOOD AND AVOCADO SALAD

\$13.75

Shrimp and crab, avocado, asparagus, tomato, hard-boiled egg, and red onion. Served on Romaine and paired with our Lemon Vinaigrette.

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

****indicates café made**

GATEWAY FRUIT PLATTER

\$9.50

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

**Crème sauce-Will vary with chef (.75 each)
Add Tuna or Chicken salad (\$3.25)**

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.

CALIFORNIA VEGGIE STACK

\$9.25

Fresh sliced cucumbers, red peppers, carrots, tomato, asparagus topped with spring mix, garlic and sundried tomato aioli on Ciabatta bread.

CHICKEN PESTO & FETA FLATBREAD

\$10.50

Marinated sliced chicken breast, with sautéed mushrooms, roasted red peppers, Provolone and Feta cheeses. Dressed with Pesto mayo, lettuce and tomato on café made flatbread.

CUBAN PANINI

\$12.25

Seasoned tender pork, ham, Swiss cheese, Dijon mustard, and sliced pickles on grilled Tuscan bread.

SALMON GYRO PITA

\$11.25

Poached Salmon, diced tomatoes, cucumbers, and lettuce, dressed with creamy citrus and dill sauce. Served on a Greek pita bread.

CHOPHOUSE BURGER

\$10.75

Hand formed one-third pound burger grilled medium well on the char-broiler topped with your choice of toppings served with lettuce, tomato and dill pickle on the side.

- Sautéed Mushrooms
- Bacon
- Sautéed Onion
- American
- Cheddar
- Swiss

***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

WALNUT CHICKEN

\$11.35

Tender chicken breast breaded with herbed breadcrumbs, pan fried golden brown and finished with walnut browned butter. Served with the vegetable medley and butter roasted potatoes.

SHRIMP & LEEK PASTA

\$12.95

Sauteed shrimp, crispy bacon, caramelized leeks and four cheese tortellini pasta tossed with a rich sundried tomato cream sauce.

CLASSIC STEAK DIANE

\$14.95

Two 3 oz. beef tenderloin filets, pan seared with brandy, shallots, garlic and cream. Served with the vegetable medley and butter roasted potatoes.

THAI NOODLE BOWL

\$9.50

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

• Add chicken \$4.00 • Add steak or shrimp \$6.00

BEVERAGES

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

All Beverages are \$2.25 with free refills.

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





WEEKLY FEATURES



