

# SOUPS & SALADS

## **SOUPS DU JOUR SEAFOOD DU JOUR**

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

### **Waldorf Chicken Salad**

**\$10.25**

Diced chicken breast on a bed of spring mix topped with apples, grapes, celery, and toasted walnuts. Tossed in mayonnaise, and lemon dressing.

### **California Bowl**

**\$13.95**

Jasmine rice with carrot ribbons, krab sticks, sliced avocado, cucumber slices, and scallions with wasabi dressing or sriracha mayonnaise.

### **Soba Noodle Salad**

**\$13.25**

Seasoned soba noodles, carrots, red peppers, and scallion curls with a café made miso sesame dressing.

### **Grilled Flank Steak Salad**

**14.95**

Thinly sliced flank steak served with baby spinach, arugula, and fresh grilled onion. Served with your choice of dressing.

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

## **SOUP AND SALAD BAR**

All you can eat	<b>\$10.95</b>
One Trip	<b>\$8.75</b>
With an entrée or sandwich (in-house dining)	<b>\$5.25</b>



# SANDWICHES

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

**Reuben** **\$12.95**

Café cured corned beef, sauerkraut, swiss cheese, and 1000 Island dressing served on grilled rye bread.

**Crab and Avocado Quesadilla** **\$14.50**

Crabmeat, avocado, tomato, and pepper jack cheese served in a flour tortilla. Accompanied by sour cream, and café made pico de gallo.

**Grilled Salmon** **\$13.75**

6 oz grilled north atlantic salmon with lettuce, tomato, onion, and lemon garlic aiola served on a banh-mi roll.

**Cloak and Dagger** **\$12.95**

Café cured corned beef, coleslaw, swiss cheese, and 1000 island dressing served on rye bread.

**Chophouse Bacon Burger** **\$12.50**

Hand formed one-third pound burger prepared well done served with bacon, lettuce, tomato, onion, cheddar cheese, and served on a kaiser roll.

**GRILLED PORTOBELLO** **\$10.95**

Grilled portobello mushroom with tomato, and onion. Marinated in a rosemary aioli, and served on a banh-mi roll.

*\*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

### **Teriyaki Salmon**

**\$15.95**

6 oz. oven roasted teriyaki salmon with pineapple mango salsa, and served over jasmine rice.

### **Blackened Shrimp and Grits**

**\$15.95**

Sauteed shrimp with blackened seasoning served with stone ground grits, and andouille cream sauce.

### **Vegetable Lasagna**

**\$13.50**

Roasted eggplant, zucchini, yellow squash, mushrooms, and mozzarella cheese. Served with a house salad, and garlic toast.

### **Rotisserie Style Chicken**

**\$13.95**

One half of a rotisserie style chicken served with garlic mashed potatoes, and seasoned green beans.

*\*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.

