

HRTM 411

Restaurant Operations



Appetizers

White Truffle Macaroni & Cheese (vegetarian)	\$2.50
Sriracha & Shiitake Mushroom Nori Rolls (vegan, gluten free)	\$3.00
Charcouterie Board	\$4.00
(Ask your server for today's selections)	

Soup & Salads

Corn & Crab Chowder	\$3.00
Field Greens with Lavender Honey Red Wine Vinaigrette	\$2.50
Power Green Salad with Creamy Southwestern Dressing	\$3.00

Entrees

Mushroom Polenta Tart, Tomato Coulis, Roasted Seasonal Vegetables, Roasted Garlic Aioli, Fried Leeks (vegetarian, gluten free)	\$6.00
Hoisin Beef Pot Roast, Wasabi Mashed Potatoes, Sous Vide Honey Garlic Carrots, Sesame Seeds (gluten free)	\$8.00
Steamed Cod, Apricot & Raisin Israeli Couscous, Toasted Almonds, Mango Relish	\$7.00
Tandoori Rubbed Airline Chicken Breast, Vegetable Basmati Rice, Raita Sauce	\$11.00
Sliders with Maple Bacon Poutine	\$4.00
Beef with Caramelized Onion and Plum Ketchup	+ \$1.50 each
Smoked Pork with Dr. Pepper BBQ Sauce	additional slider
Salmon with Lemon Caper Aioli	
Black Bean with Pico de Gallo & Chipotle Mayonnaise (vegetarian)	

Dessert

Pineapple Upside Down Cake with Pink Peppercorn Syrup	\$2.50
Flourless Chocolate "Fallen Angel" Cake with Bourbon Whipped Cream and Caramel Halo	\$4.50
Key Lime Mousse Tower	\$5.00
"Elvis" Cheesecake Shooter	\$1.00