HRTM 411
Restaurant Operations

Appetizers

- White Truffle Macaroni & Cheese (vegetarian) $2.50
- Sriracha & Shiitake Mushroom Nori Rolls (vegan, gluten free) $3.00
- Charcuterie 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