All Entrée selections available in full and half orders.

Elegant cuisine prepared and served by students of the award-winning ECC Culinary Arts & Hospitality Institute of Elgin.

Specialty items change weekly, based on product availability and students inspiration.

Let our student server illuminate the delicious details.

Soups and Salads

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<th>HOUSE SALAD</th>
<th>SPECIALTY SOUP</th>
<th>SOUP OF THE DAY</th>
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<td>$2.50</td>
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Specialty Appetizers

Made on-screen at our demo station

California Rolls

$6.00
Traditional Surinami crab hand-rolled with cucumbers & avocados, wrapped in delicate sushi rice with black & tan sesame seeds

Entrée Selection

LOLLIPOP PORK CHOP

$9
A marinated, center-cut, grilled pork chop, served with a colorful grilled vegetable salad tossed with lemon-mustard vinaigrette, accompanied by crispy corn cakes and sweet tomato jam.

TOFU AND VEGETABLE NAPOLEON

$8 / $5 (1/2 order)
A tofu patty marinated in soy sauce then pan fried and layered between a grilled vegetable stew which includes zucchini, yellow squash, bell peppers, Portobello mushroom, butternut and spaghetti squash, accompanied with a smoked tomato coulis.

TEX-MEX BASS

$9 / $6 (1/2 order)
A fillet of pan-seared Bass placed over lime-cilantro couscous, accompanied by grilled Chayote squash, finished with a spoon of roasted corn-tomato salsa and chipotle butter sauce.

DUCK TWO WAYS

$9 / $6 (1/2 order)
Fresh duck that is cured and braised until very tender, shredded and then tossed with penne pasta in a rich garlic sun-dried tomato pesto, accompanied by thin slices of roasted duck breast and bacon wrapped asparagus.

CHICKEN ROULADE AND MARSALA SAUCE

$9 / $6 (1/2 order)
A boneless chicken breast filled with a fusion of Radicchio, provolone cheese, and sautéed mushrooms laced with Marsala sauce. Paired with Yukon gold and sweet potato puree

SMOKED PORK ORIENTAL

$9 / $6 (1/2 order)
A fresh pork tenderloin briefly marinated in rice wine vinegar, soy sauce, and garlic, lightly smoked, oven roasted, sliced, then placed over sautéed Bok Choy moistened with a ginger-orange sauce. A timbale of steamed jasmine rice, touched with pickled ginger and crispy vegetable rolls complement the

ENTRECOTE AU POIVRE

$9 / $6 (1/2 order)
A New York strip steak pan seared until medium-rare, sliced and deglazed with a rich brandy flavored veal Jus, accompanied by garlicky red-smashed potatoes and fresh vegetables.