

Le Jeune Chef

SMALL PLATES

SOUP DU JOUR | \$4

CHEF'S CREATION

POUTINE | \$9

HOUSE FRIES | CHEESE CURDS | BROWN GRAVY

S, E, D

PUB PRETZEL | \$8

WARM ALE CHEESE | HOUSE BAVARIAN MUSTARD

D, S, E, V

MUSHROOM SPINACH DIP | \$10

WILD MUSHROOMS | BABY SPINACH | FONTINA | SHERRY | CRISPY FLATBREAD

D, S, E, V

REUBEN FLATBREAD | \$11

CORNED BEEF | RUSSIAN DRESSING | SWISS | PICKLED RED CABBAGE | TOASTED CARAWAY NAAN

D, S, E

GREENS

ROASTED BEET | \$7

BABY SPINACH | FRISEE | RED AND GOLDEN BEETS | PICKLED ONION | GOAT CHEESE | CANDIED WALNUTS | CITRUS VINAIGRETTE

GF, V, N, D

CAULIFLOWER AND PEAR | \$7

ROMAINE | RADDICCHIO | ROASTED CAULIFLOWER | GRILLED PEAR | ROASTED PECANS | DRIED CHERRIES | GORGONZOLA | WHITE BALSAMIC VINAIGRETTE

GF, V, N, D

AUTUMN CAESAR | \$7

ROMAINE | BABY KALE | PUMPKIN SEEDS | SAGE CROUTONS | PARMESAN | HOUSE CAESAR

D, F, E

GARDEN | \$5

LJC HOUSE GREENS | GRAPE TOMATOES | CARROTS | ENGLISH CUCUMBERS | PICKLED RED ONION

GF, V

GRILLED ADDITIONS | \$4

SHRIMP | SALMON | STEAK | CHICKEN | MARINATED TOFU

SF, F, S

DRESSINGS

RED WINE VINAIGRETTE | BLUE CHEESE | PARMESAN PEPPERCREAM | CITRUS VINAIGRETTE | CAESAR | WHITE BALSAMIC VINAIGRETTE

AN EDUCATION IN FINE DINING

LE JEUNE CHEF, OPERATED BY THE SCHOOL OF BUSINESS, ARTS & SCIENCES, IS A CASUAL FINE-DINING EXPERIENCE THAT OFFERS REAL-LIFE TRAINING TO BAKING AND PASTRY ARTS, CULINARY ARTS, AND ACCOUNTING & BUSINESS ADMINISTRATION STUDENTS. IT IS ALSO ONE OF THE MOST HIGHLY SOUGHT-AFTER DINING EXPERIENCES IN OUR AREA AND OFFERS THE REGION'S MOST EXTENSIVE, AWARD-WINNING WINE LIST. THE RESTAURANT IS OPEN YEAR-ROUND TO THE PUBLIC.

HAND HELDS

| SERVED WITH A PICKLE AND CHOICE OF SIDE |

HARVEST TURKEY PANINI | \$8

ROAST TURKEY | AGED CHEDDAR | APPLE BACON JAM | CRANBERRY DIJON | ROSEMARY FOCOCIA

D, S

HAM AND GRUYERE PANINI | \$8

SMOKED HAM | GRUYERE | APPLE BUTTER | CARAMELIZED FENNEL | ROSEMARY FOCOCCIA

D, S

GRILLED CHICKEN | \$10

MARINATED CHICKEN | HOUSE CIABATTA | COUNTRY DIJON | BUTTER LETTUCE | TOMATO | BACON | SWISS

D, E

LETTUCE WRAPS | \$9

TERIYAKI CHICKEN | BUTTER LETTUCE | CARROT | SCALLION | CILANTRO | PEANUTS | SRIRACHA MAYO | GLASS NOODLES | NUOC CHOM DIPPING SAUCE

D, E, P, S, F, SF

SHAWARMA | \$10

GRILLED NAAN | ROASTED LAMB | PISTACHIO GREMOLATA | TZATZIKI | TOMATO | PICKLED ONION | SHAVED ROMAINE

S, SF, E, N

HOUSE BURGER | \$12

HOUSE GRIND | HOUSE CIABATTA | CHEESE FONDUE | HOUSE PICKLES | ROSEMARY AIOLI | BUTTER LETTUCE | TOMATO | RED ONION

D, S, E

SIDES

HOUSE FRIES | SPICED BRUSSELS | SMOKED GOUDA MAC AND CHEESE | FRESH FRUIT

BOWLS

GREEN GODDESS | \$9

BROWN RICE | QUINOA | GRILLED CHICKEN | SNAP PEAS | SPINACH | CUCUMBER | BROCCOLI | PUMPKIN SEEDS | HERB YOGURT DRESSING

V, S, D, N

BAJA SHRIMP | \$11

BARLEY | BLACKENED SHRIMP | SWEET CORN | BLACK BEANS | TOMATO | AVOCADO | CILANTRO RANCH | CANDIED JALAPENO | FRESH LIME

V, D, SF

GRILLED ADDITIONS | \$4

SHRIMP | SALMON | STEAK | CHICKEN | MARINATED TOFU

SF, F, S

ENTREES

| COMES WITH CHOICE OF SOUP DU JOUR OR HOUSE SALAD |

CORN RISOTTO | \$9

FRESH SWEET CORN | BASIL OIL | SHAVED PARMESAN

GF, V, D

ADD CRAB | \$4

SF

MOROCCAN LAMB STEW | \$12

SPICED LAMB | CHICKPEAS | PARSNIPS | GOLDEN RAISINS | ALMONDS | MINTED ISRAELI COUS COUS

S, N

CIDER BRAISED PORK | \$12

WALNUT SAGE PESTO | CARAMELIZED APPLES AND FENNEL | PAN SEARED FINGERLINGS | SWEET AND SOUR CABBAGE | APPLE THYME GRAVY

D, S

MAPLE PECAN SALMON | \$14

ATLANTIC SALMON | MAPLE NUT CRUST | SAGE BROWN BUTTER | WHIPPED PARSNIP POTATOES | SPICED BRUSSELS

GF, N, D, S, F

DESSERTS

CHOCOLATE SOUP | \$6

CHOCOLATE GANACHE | COFFEE FLAN | FRESH BERRIES | CHOCOLATE SHAVINGS | WHIPPED CREAM

GF, D, N, E, V

DESSERT DU JOUR | \$5

PATISSIER'S CREATION

GF - GLUTEN FREE

V - VEGETARIAN

N - CONTAINS NUTS

D - CONTAINS DAIRY

S - CONTAINS SOY

SF - CONTAINS SHELLFISH

F - CONTAINS FISH

E - CONTAINS EGG

P - CONTAINS PEANUTS

BEVERAGES

HOUSE-BREWED LIPTON ICED TEA | 1.75

FLAVORED BOTTLE TEAS | 2.50

SOFT DRINKS | 1.95

MILK AND JUICES | 2.50

SPRING OR SPARKLING MINERAL WATERS | 2.95

ALABASTER COFFEE | 2.50

ORGANIC HOT TEAS | 1.95

WINE

WHITE

RIESLING
INTENSE FRUITY NOSE,
REFRESHINGLY CRISP, WITH LONG
LINGERING FINISH.

CHARDONNAY
MELLOW FLAVORS OF APPLE WITH
HINTS OF VANILLA AND BUTTER.
SMOOTH, WARM FINISH.

PINOT GRIS
BRIGHT CITRUS AND
HONEYSUCKLE NOTES
COMPLEMENTED BY GREEN APPLE
AND A LINGERING MINERALITY.

RED

CABERNET SAUVIGNON
VIBRANT NOTES OF DARK PLUM,
BLACKBERRY AND SPICE, LACED WITH
NUANCES OF SOFT VANILLA FROM
BARREL AGING.

PINOT NOIR
ELEGANT AND DELICATE, AROMAS
OF VIOLET AND ROSE PETALS;
SILKY TEXTURES WITH LAYERS OF
STRAWBERRY AND RASPBERRY.

MALBEC
BARREL-AGED AND FRUIT FORWARD
WITH FLAVORS OF BLACKBERRY, PLUM,
AND BLACK CHERRY.

GLASS 5.65 | FLIGHT OF TWO 8.95 | FLIGHT OF THREE 12.95

TAKE A LOOK AT OUR WINE LIST FOR OUR EXTENSIVE SELECTION OF WINE SPECTATOR AWARD OF EXCELLENCE WINE OFFERINGS.

BEER

YUENGLING LAGER®, MILLER LITE® | 3.95

ASK ABOUT OUR SELECTION OF HAND CRAFTED MICRO-BREWS, SEASONALS, AND IMPORTS | MKT

LE JEUNE CHEF OFFERS IN-HOUSE AND OFF-CAMPUS CATERING FOR ALL OCCASIONS.

15% SERVICE CHARGE AND 6% SALES TAX WILL BE ADDED TO THE CHECK.

GIFT CERTIFICATES AVAILABLE

*CONSUMER ADVISORY PER PA DEPT. OF AGRICULTURE FOOD CODE, 3-603.11
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SEE MAÎTRE D' HOTEL FOR DETAILS.

DESPITE TAKING EVERY PRECAUTION, CROSS-CONTACT WITH PEANUTS, TREE NUTS, SOY, MILK, EGGS, WHEAT, FISH, OR CRUSTACEANS AND SHELLFISH CAN OCCUR IN OUR FOOD PRODUCTION AREA OF LE JEUNE CHEF.

PENNSYLVANIA COLLEGE OF TECHNOLOGY