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  D, S
ROAST TURKEY | AGED CHEDDAR | APPLE BACON
JAM | CRANBERRY DIJON | ROSEMARY FOCOCIA
HAM AND GRUYERE PANINI | $8  D, S
SMOKED HAM | GRUYERE | APPLE BUTTER
CARAMELIZED FENNEL | ROSEMARY FOCOCIA
GRILLED CHICKEN | $10  D, E
MARINATED CHICKEN | HOUSE CIABATTA | COUNTRY
DJON | BUTTER LETTUCE | TOMATO | BACON | SWISS
LETTUCE WRAPS | $9  D, E, P, S, F, SF
TERIYAKI CHICKEN | BUTTER LETTUCE | CARROT
SCALLION | CILANTRO | PEANUTS | SRIRACHA MAYO
GLASS | NUOC CHOM DIPPING SAUCE
SHAWARMA | $10  S, SF, E, N
GRILLED NAAI | ROASTED LAMB | PISTACHIO
GREMOLATA | TZATZIKI | TOMATO | PICKLED ONION | SHAVED ROMAINE
HOUSE BURGER | $12  D, S, E
HOUSE GRIND | HOUSE CIABATTA | CHEESE FONDUE | HOUSE PICKLES | ROSEMARY AIOLI | BUTTER LETTUCE | TOMATO | RED ONION
SIDES
| FRESH GUIARD | CHICKEN | FRESH FRUIT |
| HOPS FRIES | SWISS | BOURBON | CHEESE |
| BOURBON CURDS | BROWN GRAVY | BAKED FRIES | CHEESE |
| BAKED CHICKEN | BACON | BACON | CHERRY |
| BACON | BACON | BACON | CHERRY |
ENTREES
| COMES WITH CHOICE OF SOUP DU JOUR OR HOUSE SALAD |
| CORN RISOTTO | $9  GF, V, D
FRESH SWEET CORN | BASIL OIL | SHAVED PARMESAN
ADD CRAB | $4
| MAPLE PECAAN SALMON | $14  GF, N, D, S, F
ATLANTIC SALMON | MAPLE NUT CRUST | SAGE
BROWN BUTTER | WHIPPED PARSNIP POTATOES | SPICED BRUSSELS
WINE

CHOCOLATE SOUP | $6  GF, D, N, E, V
CHOCOLATE GANACHE | COFFEE FLAN | FRESH BERRIES | CHOCOLATE SHAVINGS | WHIPPED CREAM
DESSERTS 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

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
ICED TEA | 1.75
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.
10% SERVICE CHARGE AND 6% SALES TAX WILL BE ADDED TO THE CHECK.
GIFT CERTIFICATES AVAILABLE
*CONSUMER ADVISORY PER PA DEPT. OF AGRICULTURE FOOD CODE, 3-403.11
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, EGG, WHEAT, FISH, OR CRUSTACEANS AND SHELLFISH CAN OCCUR IN OUR FOOD PRODUCTION AREA OF LE JEUNE CHEF.

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