



## APPETIZERS

**Southwest Chicken Flatbread . . . . . \$7.95**

House-Made Dough, Chipotle Ranch, Grilled Chicken, Roasted Red Peppers, Sweet Corn, Red Onion, Cheddar, Colby, Cilantro, Lime. \*D

**Lobster Stuffed Mushrooms. . . . . \$9.95**

Crimini Mushrooms, Lobster Stuffing, Gruyere Cheese, Garlic & Herb Butter, Fried Caper Gremolata. \*D, SF

**Mediterranean Crudité . . . . . \$10.95**

Housemade Sesame Hummus, Baba Ghanoush, Olive Tapenade, Crumbled Feta, Seasonal Vegetables, Pita. \*D, V

**Featured Appetizer . . . . . M/P**

Created by our professional chefs and students.

## SOUP

**Soup du Jour . . . . . \$4.00**

Prepared fresh daily.

**French Onion . . . . . \$5.00**

Our chef's twist on this classic soup. Prepared with sweet onions, braised beef, and cognac. \*D

## GREENS

*We purchase our greens from our Buy Fresh Buy Local® partners.*

**Grilled Caesar House Salad . . . . . \$7.95**

Grilled Romaine Hearts, Balsamic Caesar Dressing, a Parmesan Tuile, Pickled Shallots, Capers. \*GF, D, V

**Grilled Caesar House Salad with Protein . . . . . \$12.95**

Choice of Grilled Steak, Chicken Breast, or Shrimp. \*GF, D, SF

**Shrimp, Avocado, & Asparagus . . . . . \$11.95**

Grilled Shrimp, Avocado, Asparagus, Mixed Greens, Grape Tomatoes, Julienne Carrots, Pancetta, Sherry Dijon Vinaigrette. \*GF, SF

**Strawberry Rhubarb Salad . . . . . \$8.95**

Baby Spinach, Sliced Strawberries, Crumbled Feta, Orange Supremes, Red Onion, Honey Roasted Almonds, Port and Rhubarb Vinaigrette. \*GF, D, V, N



## ENTRÉES

*Entrées served with designated starch and vegetable du jour.*

### **Caribbean Crab Cakes . . . . . \$16.95**

Broiled Crab Cakes, Tropical Fruit Salsa, Jerk Aioli, Coconut & Roasted Pineapple Risotto. \*SF, D

### **Greek Lamb Roulade. . . . . \$15.95**

Leg of Lamb, Sun-Dried Tomatoes, Feta, Roasted Peppers, Spinach, Tzatziki, Caponata & Pine Nut Couscous. \*D, N

### **Jaegerschnitzel . . . . . \$15.95**

Crispy Breaded Veal Cutlet, Hunter's Style Mushroom Glace, Sweet & Sour Red Cabbage, Green Spätzle. \*D

### **Cauliflower and Spring Vegetable Risotto . . . . . \$12.95**

Marinated Cauliflower Steak, Creamy Cauliflower Rice, Arborio, Parmesan, Leek, Asparagus, Spinach, Artichoke Hearts, Carrot, Portobello Socle. \*GF, D, V

### **Sous Vide & Seared Flat Iron Steak . . . . . \$16.95**

Flat Iron Steak, Caramelized Onions, Sautéed Criminis, Horseradish Aioli, Garlic Truffle Mashed Potatoes. \*GF, D, S

### **Southern Sweet and Spicy Chicken . . . . . \$15.95**

Waffle Batter Fried Chicken Breast, Pimento Cheese Grits, Sweet Heat Bacon, Spicy Maple Gastrique. \*D

### **Chef's Special. . . . . M/P**

Entrée feature created by our professional chefs and students.

## DESSERTS

*Gourmet chocolate desserts are prepared exclusively with Guittard® chocolate.*

### **Our Signature Chocolate Soup . . . . . \$4.95**

Chocolate ganache lightened with cream, surrounding a coffee flan, garnished with fresh berries, white and dark chocolate shavings, and Chantilly cream. \*GF, D, N

### **Dessert du Jour. . . . . \$4.25**

A selection of house-made desserts created by our professional pastry chefs and students.

*D — Contains Dairy    GF — Gluten Free    N — Contains Nuts    S — Contains Soy    SF — Contains Shellfish    V — Vegetarian*



## BEVERAGES

<b>Spring or Sparkling Mineral Waters</b> <i>12 oz.</i>	<b>2.95</b>
<b>House-brewed Lipton® Iced Tea</b>	<b>1.75</b>
<b>Nestle® Flavored Bottled Teas</b> <i>Peach and Raspberry</i>	<b>2.50</b>
<b>Soft Drinks</b>	<b>1.95</b>
<b>Milk and Juices</b>	<b>2.50</b>
<b>Alabaster Coffee</b>	<b>2.50</b>
<b>Numi Organic® Hot Teas</b>	<b>1.95</b>

Our extensive wine list is recognized by **Wine Spectator** with the Award of Excellence. Take a look at our current wine offerings and our spirit and beer offerings.

*15% service charge and  
6% sales tax will be added to the check.*

### Our **Buy Fresh Buy Local**® Partners

Alabaster Coffee	Kegel's Produce
Beech Grove Farm	Milky Way Farms
Cow-a-Hen Farm	Northern Tier Greens
Feesers Food Distributors	Penn College® Campus Garden
Jac's Produce	Thompson's Meat

## AN EDUCATION IN FINE DINING

**LE JEUNE CHEF**, operated by the School of Business & Hospitality, is a casual fine-dining experience that offers real-life training to Baking and Pastry Arts, Culinary Arts, and Hospitality Management students. It also is 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.

Provides both on- and off-campus catering and event planning services for meetings, events, and special occasions.

*Gift certificates available • AAA members receive a 10% discount*

### \*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

One College Avenue • Williamsport, PA 17701

For reservations, call 570-320-CHEF.

Lunch: Monday–Friday, 11:30 a.m.–1:30 p.m.  
Dinner: Wednesday–Saturday, 5:30–8 p.m.

Check our website for more information,  
including closings: [lejeunechef.pct.edu](http://lejeunechef.pct.edu)