

## Soups

### Soup du Jour

\$3.50

Prepared fresh daily.

### French Onion with Braised Sirloin

\$4.95

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

### 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

## Greens

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

### Garden Salad

\$3.25

Mixed greens, tomato, carrot, cucumber, onion, choice of dressing.

### Greek Turkey Salad

\$8.95

Smoked turkey, feta, red onion, cucumber, Roma tomato, black olives, spinach, romaine, lemon mint vinaigrette. \*G, D

### Orange Fennel Apple Salad

\$9.95

Radicchio, Bibb lettuce, arugula, Granny Smith apple, orange, red onion, grapes, toasted pecans, goat cheese, honey orange yogurt dressing. \*G, V, N, D

### LJC Kale Caesar

\$5.95

Romaine, kale, croutons, grape tomato, house-made parmesan peppercream dressing, shaved parmesan.

### LJC Kale Caesar with Protein

\$9.95

Topped with your choice of grilled chicken, steak, shrimp, or smoked portabella. \*D

*Le Jeune Chef*

### 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 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.

# Sandwiches / Flatbreads

*Sandwiches served with house-made fries and a pickle.*

## **Bacon Ham Strawberry Panini** **\$9.95**

Ham, bacon, arugula, strawberries, strawberry jam, Brie, Panini bread, fresh cut fries and a pickle. \*D

## **Caramelized Fennel Grilled Cheese** **\$8.95**

Caramelized fennel, Granny Smith apple, smoked Gouda, house-made whole-wheat fig bread, fresh cut fries and a pickle. \*V, D

## **Buffalo Chicken Sandwich** **\$10.95**

Grilled free-range chicken, buffalo hot sauce, celery, and crumbled blue cheese on a Lycoming bakery roll, with lettuce, tomato, onion, and house-made blue cheese dressing on the side, fresh cut fries and a pickle. \*D,E

## **Le Jeune Burger** **\$12.95**

6 oz. grass-fed ground beef patty, cheddar cheese, Kunzler bacon on a Lycoming bakery roll, with lettuce, tomato, red onion and house-made steak sauce on the side, fresh cut fries and a pickle. \*D, S

## **Leek and Mushroom Flatbread** **\$8.50**

Hand-formed dough, creamed leeks, smoked mushrooms, mozzarella, crispy leek garnish. \*V, D

# Entreés

*Served with choice of soup or house salad.*

*French onion soup may be substituted for an additional 1.45*

## **Flat Iron and Arugula Pesto** **\$14.75**

Flat Iron Steak, Arugula walnut pesto, Boursin mashed potatoes, roasted carrot horseradish puree. \*G, N, D

## **Chicken Artichoke** **\$12.95**

Free-range chicken breast, marinated artichokes hearts, mozzarella, spinach risotto, spinach coulis. \*G, D

## **Tarragon Salmon with Strawberry Salsa** **\$14.75**

Salmon, strawberry tarragon salsa, spinach risotto, pistachio. \*G, F, N

## **Grilled Vegetable Plate** **\$9.95**

Portabella, yellow squash, zucchini, red pepper, broccoli, red onion, balsamic marinade, risotto, roasted red pepper coulis. \*G, V

*\* D-Contains Dairy E- Eggs F-Fish G-Gluten Free  
N-Contains Nuts S-Contains Soy SF-Shellfish V-Vegetarian*

*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 • 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.

## 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.

## Beverages

### **House-brewed Lipton® Iced Tea** **1.75**

### **Nestle® Flavored Bottled Teas** **2.50**

Peach and Raspberry

### **Soft Drinks** **1.95**

### **Milk and Juices** **2.50**

### **Spring or Sparkling Mineral Waters** **2.95**

### **Alabaster Coffee** **2.50**

### **Numi 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®, and non-alcoholic **3.95**

Ask about our selection of hand crafted micro-brews, seasonals, and imports **MKT**

**P E N N S Y L V A N I A**  
**C O L L E G E O F**  
**T E C H N O L O G Y**