

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.

Nicoise Salad

10.50

Tuna, marinated red potatoes, green beans, hard cooked egg, grape tomato, black olives, Romaine, radicchio, herb Dijon vinaigrette. *G, D

Fire Roasted Corn Black Bean Salad

9.95

Mixed greens, roasted corn, black beans, red onion, bell peppers, diced tomatoes, Queso fresco, lime vinaigrette. *G, V, D

LJC Kale Caesar

5.95

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

LJC Kale Caesar with Protein

9.95

Choice of grilled chicken, steak, shrimp, or smoked portabella. *D, SF

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 / Flatbread

Sandwiches served with fresh cut fries and a pickle.

Barbeque Chicken Panini 9.95

Grilled chicken, barbeque sauce, red onion jam, bacon, tomato, cheddar cheese, herb tortilla. *D

Eggplant Mozzarella Grilled Cheese 8.95

Caramelized eggplant, mozzarella, pesto, tomato, house-made Italian bread. *V, D

Buffalo Chicken Sandwich 10.95

Grilled free-range chicken, buffalo hot sauce, celery, and crumbled blue cheese, on a Lycoming Bakery roll, lettuce, tomato, onion, and house-made blue cheese dressing on the side. *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. *D, S

Curry Flatbread 7.95

Hand formed dough, coconut curry sauce, tomatoes, fresh mozzarella, fried basil. *V, D

Entrees

Served with choice of soup or house salad.

French onion soup may be substituted for an additional 1.45

Grilled Beef Adobo 12.95

Shoulder tender medallions, Adobo marinade, charred tomatillo and corn salsa, black beans and rice, avocado crema. *G, D

Chicken with Roasted Peppers 11.95

Free-range chicken breast, roasted red peppers, basil chiffonade, provolone cheese, linguini with sundried tomato white wine sauce, balsamic reduction. *D

Parmesan Herb Crusted Cod 12.95

Parmesan herb crust, spinach, roasted potatoes, roasted tomato coulis. *G, F, D

Grilled Vegetable Plate 9.95

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

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

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, and garnished with fresh berries, white and dark chocolate shavings, and Chantilly cream. *GF, D, N, E

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



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College of Technology**
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