

## 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

Beech Grove Farm

Cow-a-Hen Farm

Feesers Food Distributors

Jac's Produce

Kegel's Produce

Lycoming Bakery

Penn College® Campus Garden

Susquehanna Mills Company

Thompson's Meat

Valley Farms Dairy

## 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.

### Roasted Pea and Prosciutto Salad

\$8.95

Thinly slice prosciutto, herb roasted peas, grape tomato, red onion, radish, shaved parmesan, arugula, spinach, radicchio, tarragon Dijon vinaigrette. \*G, D

### Roasted Artichoke and Sundried Tomato Salad

\$7.95

Roasted artichokes, marinated sundried tomato, roasted red pepper, romaine, grape tomato, red onion, Feta, lemon-tomato vinaigrette. \*G, V, D

### LJC Kale Caesar

\$5.95

Romaine, kale, croutons, grape tomato, house-made parmesan peppercream dressing, shaved parmesan. \*D, E

### LJC Kale Caesar with Protein

\$9.95

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

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

## Chicken and Salami Panini \$9.95

Marinated, grilled chicken, salami, Provolone, house-made pepper relish, Dijonnaise, Panini bread. \*D, E

## Strawberry Avocado Grilled Cheese \$10.95

Sliced strawberries, avocado, goat cheese, balsamic reduction, 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, with 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

## Spinach Artichoke Flatbread \$8.50

Hand-formed dough, garlic herb cream cheese, caramelized spinach, mozzarella, and crispy, fried artichoke hearts. \*V, D

## Entreés

*Served with choice of soup or house salad.*

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

## Balsamic Garlic Glazed Beef Medallions \$13.95

Shoulder tender medallions grilled, balsamic glazed garlic, garlic chips, garlic oil, cream cheese and chive mashed potatoes, roasted green beans. \*D, G

## Chicken with Smoked Mushroom Ragout \$13.95

Free-range chicken breast, spinach and mushroom ragout with fettucine. \*D

## Salmon and Creamed Leeks \$13.95

Farm-raised, grilled Atlantic salmon, creamed leek, roasted red potatoes, roasted green beans. \*G, D, F

## 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 \$5.45

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

### Dessert du Jour \$4.75

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