

Soups and Appetizers

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

Shrimp Toast \$5.95

Minced shrimp, water chestnuts, ginger, sesame seeds, scallions, and cilantro baked to a golden-brown crispness on toast points and served with house-made Sriracha ketchup. *E, S, SF

Baked Brie in Phyllo \$5.95

Creamy, soft-ripened brie cheese wrapped in buttery layers of phyllo then baked and served with a fig jam and fresh fruit. *D

Bacon Chicken Bites \$6.95

Marinated and grilled chicken skewers wrapped in bacon and smothered in barbeque sauce and served with pickled cucumber and tomato salad.

Our *Buy Fresh Buy Local*® partners

Alabaster Coffee	Lycoming Bakery
Beech Grove Farm	Penn College® Campus Garden
Cow-a-Hen Farm	Susquehanna Mills Company
Feesers Food Distributors	Thompson's Meat
Jac's Produce	Valley Farms Dairy
Kegel's Produce	

Greens

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

Garden Salad Sm. \$3.25 Lg. \$6.50

Mixed greens topped with grape tomatoes, shredded carrot, English cucumber, red onion, and your choice of dressing.

Spinach Salad \$8.95

Baby spinach topped with dates, dried figs, goat cheese, toasted almonds, grape tomatoes, thinly sliced red onions, and balsamic honey vinaigrette. *G, D

Spring Panzanella Salad \$8.95

Radicchio and mixed greens topped with asparagus, radish, grape tomatoes, chopped spinach, parmesan cheese, house-made croutons, and red wine vinaigrette. *D

LJC Kale Caesar \$6.95

Romaine and kale topped with house-made croutons, grape tomatoes, house-made parmesan peppercream dressing, and shaved parmesan. *D, E

Greek Salad \$7.95

Iceberg lettuce topped with red onion, tomato, black olive, pepperoncini, feta cheese, and lemon herb cucumber vinaigrette. *G, D

Salad Additions \$3.95

Choice of grilled salmon, grilled shrimp, grilled beef shoulder tender, grilled chicken breast, or smoked portabella mushroom.

Dressings: Ranch, Italian, French, Blue Cheese, Parmesan Peppercream, Honey Balsamic, Red Wine Vinaigrette, Lemon-Herb Vinaigrette

Sandwiches

Sandwiches are served with your choice of fresh cut fries, fresh fruit cup, or five cheese macaroni and cheese, and a pickle spear.

Three Cheese Panini \$9.95

Roasted red peppers, pesto, mozzarella, provolone, fontina, and toasted pine nuts on panini bread. *V, D, N

Artisan Grilled Cheese \$9.95

Ham, Colby cheese, pineapple jam, and teriyaki mustard on Hawaiian bread. *D, S

Chicken Parmesan Sandwich \$10.95

Crispy-fried panko and herb breaded free range chicken breast, marinara sauce, provolone cheese, and parmesan on a Lycoming Bakery roll. *D, E

Le Jeune Burger \$12.95

6 oz grass-fed ground beef patty, cheddar cheese, and Kunzler bacon on a Lycoming Bakery roll; served with lettuce, tomato, red onion, and house-made steak sauce. *D, S

Flatbread Pizzas

Artisan Vegetarian \$8.95

Hand stretched crust with roasted pea and basil puree, Roma tomatoes, mozzarella cheese, sundried tomato confit, basil chiffonade, and sweet onion straws. *V, D

Traditional Pepperoni \$7.95

Hand stretched crust with traditional pizza sauce, pepperoni, provolone, grated mozzarella, and parmesan. *D

Southwestern Taco \$8.95

Hand stretched crust with salsa, taco-seasoned ground beef, Monterey Jack cheese, diced tomatoes, diced red onion, shredded romaine, pickled jalapeno, and ranch dressing. *D

Entreés

Served with choice of soup or house salad.
French onion soup may be substituted for an additional \$1.45

Grilled Shoulder Tender Filet \$13.95

Grilled to your liking and topped with a caramelized onion chimichurri; served with roasted fingerling potatoes and parmesan/panko crusted asparagus. *E, D

Free Range Chicken \$11.95

Pan seared chicken breast brushed with a zesty orange glaze; served with fried rice, and stir-fried spring vegetables. *E, S

Herb Roasted Salmon \$13.95

Farm raised Atlantic salmon coated with spring herbs then baked and topped with a warm artichoke, hearts of palm and vegetable salad; served with spinach orzo and feta cheese. *D, F

Quinoa and Roasted Vegetables \$9.95

Quinoa pilaf topped with roasted mushrooms, red peppers, carrots, chick peas, broccoli, and cauliflower, then garnished with lemon-garlic tahini sauce. *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

Lipton® Flavored Teas 2.50

Soft Drinks 1.95

Milk and Juices 2.50

Spring or Sparkling Mineral Waters 2.95

Alabaster Coffee 2.50

Bigelow® 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® 3.95

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

Le Jeune Chef

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 & Culinary Arts and 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.

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