

## 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
- Pulled Pork Crostini** **\$5.95**  
Toasted French bread topped with pulled pork, barbeque sauce, caramelized onions, and mozzarella cheese. \*D
- Fried Fresh Mozzarella** **\$5.95**  
Breaded and deep-fried fresh mozzarella served with marinara sauce. \*D, E
- Petite Creole Crab Cakes** **\$7.95**  
Three mini crab cakes served with a spicy remoulade sauce and creole slaw. \*SF, D, E

### Our *Buy Fresh Buy Local*® partners

Alabaster Coffee	Kegel's Produce
Beech Grove Farm	Penn College® Campus Garden
Cow-a-Hen Farm	Thompson's Meat
Feesers Food Distributors	Valley Farms Dairy
Jac'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 tomatoes, carrots, cucumbers, onion, and your choice of dressing.
- Roasted Vegetable Salad** **\$9.95**  
Romaine topped with grape tomatoes, feta, a medley of roasted broccoli, cauliflower, carrots, red pepper, and portabella mushrooms, served with red wine vinaigrette. \*D, G
- Loaded Potato Salad** **\$9.95**  
Mixed greens topped with crispy potato wedges, Colby cheese, scallions, bacon, diced tomatoes, and ranch dressing. \*D, G
- LJC Kale Caesar** **\$6.95**  
Romaine and kale topped with house-made croutons, grape tomatoes, shaved parmesan, and house-made parmesan peppercream dressing. \*D, E
- Greek Salad** **\$7.95**  
Iceberg lettuce topped with cucumber, red onion, tomato, black olive, pepperoncini, feta cheese, and lemon herb vinaigrette. \*G, D
- Salad Additions** **\$3.95**  
Choice of grilled salmon, shrimp, steak, chicken, or smoked portabella.
- Dressings:** Ranch, Italian, French, Blue Cheese, Parmesan Peppercream, Honey Balsamic, Red Wine Vinaigrette, Lemon-Herb Vinaigrette, Creamy Whole Grain Mustard

## Sandwiches

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

- Italian Grilled Vegetable Panini** **\$9.95**  
Bacon, tomato, pesto, mozzarella, grilled zucchini, red onions, and portabella on a toasted baguette. \*D
- Artisan Grilled Cheese** **\$9.95**  
Roasted tomatoes, goat cheese, basil chiffonade, spinach, and pine nuts on house-made wheat bread. \*V, D, N
- Chicken Cordon Bleu Sandwich** **\$10.95**  
Crisp-fried, herb-breaded, free-range chicken breast with Virginia ham, Swiss cheese, and honey mustard sauce on an artisan roll. \*D, E
- Le Jeune Burger** **\$12.95**  
6 oz grass-fed ground beef patty, cheddar cheese, and Kunzler bacon on a toasted artisan roll; served with lettuce, tomato, red onion, and house-made steak sauce. \*D, S

## Flatbread Pizzas

- Artisan Vegetarian Flatbread** **\$8.95**  
Hand-formed dough topped with broccoli, cauliflower, sweet red pepper, cheddar cheese, and roasted garlic bechamel. \*V, D
- Traditional Pepperoni Flatbread** **\$7.95**  
Hand-formed dough topped with traditional pizza sauce, pepperoni, provolone, grated mozzarella, and parmesan. \*D
- BLT Pizza** **\$8.95**  
Hand-formed dough topped with bacon, roma tomato, mozzarella, parmesan cheese, shredded iceberg, and ranch dressing. \*D

## Entreés

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

- Pesto Grilled Sirloin** **\$13.95**  
Hand-cut top-sirloin steak grilled to your liking with pesto marinade, corn relish, tomato coulis, shaved parmesan, and roasted potatoes. \*D
- Chicken with Creamed Spinach and Tomato** **\$11.95**  
Pan seared chicken in a creamy spinach and sundried tomato sauce, served over fettuccine. \*D
- Molasses and Lime Glazed Salmon** **\$13.95**  
Grilled, farm-raised Atlantic salmon with a molasses/lime glaze, served with roasted potatoes and green beans. \*F
- Mushroom and Pea Gnocchi** **\$9.95**  
Crimini, shiitake, and portabella mushrooms combined with onions and peas and tossed with gnocchi, olive oil, garlic, mushroom stock, and fresh basil. \*V

\* D-Contains Dairy E-Contains Egg F-Contains Fish G-Gluten Free  
N-Contains Nuts P-Contains Peanuts S-Contains Soy SF-Contains 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. \*G, 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.

PENNSYLVANIA  
COLLEGE OF  
TECHNOLOGY