

Le Jeune Chef

SMALL PLATES

SOUP DU JOUR | \$4

CHEF'S CREATION

BUTTERNUT SQUASH SOUP | \$4

GF, V, D

TOASTED SAGE BROWN BUTTER | SPICED PEPITAS

CALAMARI FRITTI | \$6

S, SF, E

LEMON OIL | CALABRIAN CHILE AIOLI

MEATBALL SICILIANO | \$7

N, D, S, E

PINE NUT AND CURRANT MEATBALLS | CREAMY POLENTA | ROMESCO SAUCE | PECORINO ROMANO

STREET CORN EGG ROLLS | \$6

D, S, E

SWEET CORN | ROAST CHICKEN | QUESO FRESCO | CHIPOTLE CREMA

GREENS

ROASTED BEET | \$7

GF, V, N, D

FIELD GREENS | FRESH BEETS | PECAN CHEVRE | CRAISINS | RED ONION | RASPBERRY VIN

APPLE KALE | \$7

GF, N, D

TORN KALE | RED AND GREEN APPLES | CANDIED WALNUTS | BLUE CHEESE | PANCETTA | CIDER VIN

CAESAR | \$6

D, F, E

ROMAINE | SHAVED PARMESAN | BLACK PEPPER TOAST | ROASTED GARLIC CAESAR DRESSING

GARDEN | \$5

GF, V

FIELD GREENS | GRAPE TOMATOES | CARROTS | ENGLISH CUCUMBERS | RED ONION

GRILLED ADDITIONS | \$4

SF, F, S

SHRIMP | SALMON | SKIRT STEAK | CHICKEN | MARINATED TOFU

DRESSINGS

RANCH | ITALIAN | BLUE CHEESE | PARMESAN PEPPERCREAM | LEMON POPPYSEED | CIDER VINAIGRETTE | RASPBERRY VINAIGRETTE | ROASTED GARLIC CAESAR

FLATS

MARGHERITA | \$9

V, D

ROMA TOMATO CONFIT | FRESH MOZZ | ROASTED GARLIC | BASIL OIL | SHAVED PARMESAN

WILD MUSHROOM | \$8

V, D

PAN SEARED MUSHROOMS | RICOTTA | BABY SPINACH | FONTINA | MARSALA GASTRIQUE

GREEK | \$7

V, D

WHIPPED FETA | KALAMATA OLIVES | SUNDRIED TOMATO | ARTICHOKE | SPINACH PESTO

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.

PANINI

| SERVED ON HOUSE MADE ROSEMARY FOCACCIA WITH A PICKLE AND CHOICE OF SIDE |

HARVEST TURKEY | \$7

D

ROAST TURKEY | AGED CHEDDAR | APPLE BACON JAM | CRANBERRY DIJON

CUBANO | \$8

D

MOJO PORK | HAM | SWISS | PICKLED ONION | PICKLED CUCUMBER | MOJO MUSTARD

FRENCH ONION | \$9

D, E

CIDER BRAISED BEEF | ROASTED GARLIC AIOLI | CARAMELIZED ONIONS | GRUYERE | CIDER JUS

HAND HELDS

| SERVED WITH A PICKLE AND CHOICE OF SIDE |

PIMIENTO | \$6

V, D, E

SOUTHERN STYLE PIMIENTO CHEESE | BRAISED SMOKED GREENS | GRILLED TEXAS TOAST

PO BOY | \$8

S, SF, E

TEMPURA SHRIMP | CREOLE SLAW | REMOULADE | STEAK ROLL

BURGER | \$10

D, S, E

8OZ PATTY | ONION MARMALADE | ROASTED GARLIC AIOLI | COOPER | EVERYTHING SEASONED BACON

SIDES

FRESH CUT FRIES | BACON BRUSSELS | CHEDDAR ALE MAC AND CHEESE | SEASONAL FRUIT

BOWLS

FIESTA LIME | \$7

V, D

CILANTRO LIME FARRO | CORN | BEANS | PICO DE GALLO | QUESO FRESCO | AVOCADO | CREMA

ASIAN SESAME | \$7

V, S

COCONUT BROWN RICE | EDAMAME | CARROTS | BOK CHOY | RED PEPPER | SESAME SAUCE

HARVEST | \$7

GF, V, N, D

QUINOA | BUTTERNUT SQUASH | RED BEETS | PARSNIPS | CRAISINS | WALNUTS | HERB CHEVRE

GRILLED ADDITIONS | \$4

SF, F, S

SHRIMP | SALMON | SKIRT STEAK | CHICKEN | MARINATED TOFU

ENTREES

| COMES WITH CHOICE OF SOUP DU JOUR OR HOUSE SALAD |

RISOTTO | \$8

GF, V, D

BUTTERNUT SQUASH | TOASTED SAGE BROWN BUTTER | WALNUT GREMOLATA

SCHNITZLE | \$11

D, S, E

PANKO CRUSTED PORK LOIN | HUNTER SAUCE | BUTTERMILK CHIVE SPAETZEL

COQ A VIN | \$12

GF, D

WINE BRAISED CHICKEN QUARTER | PAN SAUCE | SOUR CREAM & ONION POTATOES | BACON BRUSSELS

PECAN CRUSTED SALMON | \$13

GF, N, D, S, F

ATLANTIC SALMON | HONEY PECAN CRUST | LEMON ZEST | SWEET POTATO HASH | BACON BRUSSELS

DESSERTS

CHOCOLATE SOUP | \$6

GF, D, N, E

CHOCOLATE GANACHE | COFFEE FLAN | FRESH BERRIES | CHOCOLATE SHAVINGS | WHIPPED CREAM

DESSERT DU JOUR | \$5

PATISSIER'S CREATION

G - GLUTEN FREE

V - VEGETARIAN

N - CONTAINS NUTS

D - CONTAINS DAIRY

S - CONTAINS SOY

SF - CONTAINS SHELLFISH

F - CONTAINS FISH

E - CONTAINS EGG

P - CONTAINS PEANUTS

BEVERAGES

HOUSE-BREWED LIPTON ICED TEA | 1.75

FLAVORED BOTTLE 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

BIGELOW 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® | 3.95

ASK ABOUT OUR SELECTION OF HAND CRAFTED MICRO-BREWS, SEASONALS, AND IMPORTS | MKT

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

*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.

PENNSYLVANIA COLLEGE OF TECHNOLOGY