

# Le Jeune Chef

## SMALL PLATES

### SOUP DU JOUR | \$4

CHEF'S CREATION

### ROASTED RED PEPPER AND GOUDA | \$5 *V, D, E*

BASIL CREAM | CHARRED BAGUETTE

### TRUFFLE FRIES | \$9 *GF, V, E, D, S*

TOASTED GARLIC | PARMESAN | TRUFFLE OIL | ROSEMARY GARLIC AIOLI

### CHEVRE MOUSSE | \$9 *V, D, S*

WHIPPED GOAT CHEESE | PEPPER RELISH | PITA CHIPS

### QUESADILLA | \$10 *D, S*

GRILLED CHICKEN | JACK CHEESE | JALAPENO RANCH | FIRE ROASTED TOMATO SALSA

### CBR FLATBREAD | \$11 *S, D, E*

GRILLED CHICKEN | PEPPERED BACON | BUTTERMILK RANCH | TOMATO | CHEDDAR | SCALLION

### ROASTED ONION FLATBREAD | \$9 *V, E, D, S*

HERB CHEESE SPREAD | CIPPOLINI ONION CONFIT | FIG BALSAMIC REDUCTION

## GREENS

### GREEK | \$7 *GF, V, D*

BABY KALE | TOMATO | CUCUMBER | RED ONION | BANANA PEPPER | ROASTED CHICKPEAS | FETA | KALAMATA OLIVE | GREEK DRESSING

### ROASTED CAULIFLOWER | \$7 *GF, D*

SPINACH | ROMAINE | TOASTED SUNFLOWER SEEDS | BACON | POMEGRANATE SEEDS | CHEDDAR CRISP | LEMON BASIL VINAIGRETTE

### CAESAR | \$6 *D, E, V, S*

ROMAINE | SHAVED PARMESAN | BLACK PEPPER TOAST | PARMESAN PEPPERCREAM DRESSING

### GARDEN | \$5 *GF, V*

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

### GRILLED ADDITIONS | \$4 *SF, F, S, GF*

SHRIMP | SALMON | BEEF Tournedo | CHICKEN | MARINATED TOFU

## DRESSINGS

RANCH | ITALIAN | BLUE CHEESE | PARMESAN PEPPERCREAM | LEMON BASIL | GREEK | BALSAMIC

## 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.

## HAND HELDS

| SERVED WITH A PICKLE AND CHOICE OF SIDE |

### HARVEST TURKEY PANINI | \$8 *D*

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

### PESTO CHICKEN PANINI | \$9 *D*

GRILLED CHICKEN | ROASTED PEPPER | MOZZ | SUNDRIED TOMATO | PESTO | ROSEMARY FOCOCIA

### SALMON BLT | \$11 *D, E, F, S*

GRILLED SALMON | SOURDOUGH | PEPPERED BACON | LETTUCE | TOMATO | ROASTED PEPPER AIOLI

### SHRIMP TACOS | \$8 *D, SF, S*

BATTERED SHRIMP | GRILLED TORTILLAS | MANGO SALSA | HONEY LIME CREMA | PICKLED CABBAGE

### HAM AND CHEESE | \$8 *D, E, S*

SOURDOUGH | SMOKED HAM | MUENSTER | GRUYERE | CHERRY PEPPER AIOLI

### DOUBLE SMASHBURGER | \$10 *D, E, S*

SEASONED BEEF | ARTISAN ROLL | CARAMELIZED ONION | BACON | CHEESE FONDUE | BURGER SAUCE

## SIDES

FRESH CUT FRIES | CRISPY BRUSSELS | SMOKED GOUDA MAC AND CHEESE | FRESH FRUIT

## BOWLS

### HAWAIIAN LUAU | \$7 *GF, V, S*

GINGER LIME BASMATI | CHARRED PINEAPPLE | HEARTS OF PALM | PICKLED CUCUMBER | MAUI ONION SAUCE

### SWEET POTATO | \$7 *GF, V, N*

RED QUINOA | ROASTED SWEET POTATOES | SPINACH | CRAISINS | HONEY ROASTED ALMONDS | LEMON BASIL VINAIGRETTE

### GRILLED ADDITIONS | \$4 *SF, F, S, GF*

SHRIMP | SALMON | BEEF Tournedo | CHICKEN | MARINATED TOFU

## ENTREES

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

### RISOTTO | \$8 *GF, V, D*

SPRING PEAS | ASPARAGUS | SPINACH | CHARRED LEEK | LEMON | SHAVED PARMESAN

### ANCHO DUSTED FLAT IRON | \$12 *GF, D*

CHIMICHURRI | RED QUINOA | AVOCADO | HONEY LIME CREMA

### CHICKEN ALFREDO | \$12 *D, S, E*

SAUTEED CHICKEN BREAST | TRI COLOR TORTELLINI | SPINACH | ASPARAGUS | ROASTED PEPPER AND PARMESAN ALFREDO SAUCE | BASIL TOASTED PANKO

### BRUSCHETTA SALMON | \$13 *GF, D, F*

ATLANTIC SALMON | BASIL PESTO | TOMATO BRUSCHETTA | CREAMY POLENTA | FIG BALSAMIC

## DESSERTS

### CHOCOLATE SOUP | \$6 *GF, D, N, E, V*

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

### SOFT DRINKS | 1.95

### MILK AND JUICES | 2.50

### SPRING OR SPARKLING MINERAL WATERS | 2.95

### ALABASTER COFFEE | 2.50

### 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