

Southwest

April 26, 2023

Appetizer

Lamb Barbacoa Tacos

Pico de gallo and guacamole

Soup

Creamy Corn and Green Chile Soup

Sweet corn creamy richness with roasted chile peppers, mildly spiced D

Salad

Choice of one:

Smoked Chicken Salad

Southwestern vegetables, mint vinaigrette GF,

Grilled Romaine

Served with pimento cheese croquettes and Tejano red sauce D, E

Entrées

Choice of one:

Chili-Broiled Sea Scallops

Fresh sea scallops dusted with chipotle and broiled to perfection; served with pear and sundried tomato polenta and a smoky tomato sauce SF

BBQ Coffee Cured Beef Loin Steak

*Beef trimmed loin steak, (by our Artisan Butchery and Charcuterie class)
coffee bbq sauce topped with blue cheese and spicy mustard potatoes D, GF*

Corn-Crusted Swordfish

*Grilled filet with a coconut glaze accentuated with a tangerine sauce;
served with a "Southwest" potato crab hash F, D*

Wood Oven-Roasted Chicken Monterey

*Wood oven-roasted , southwest spiced chicken with a poblano mashed potato;
served with a black bean pico de gallo and guacamole vinaigrette*

Dessert

Prepared by our professional staff, students, and faculty

\$37.95

ALLERGEN CODES: G-Gluten Free, V-Vegetarian, N-Contains
Nuts, D-Contains Dairy
S-Contains Soy, SF-Shellfish, F- Fish, E- Egg, P-Peanut