

Heartland Regional American Cuisine

April 3, 2024

Appetizer

Charcuterie Sampler

Prepared by our Artisan Butchery and Charcuterie Applications students (D)

Soup

Beer Cheese (D)

Salad

(choose 1)

Heartland Chopped

*Kale, Spinach, Pears, Cranberries, and Walnuts with a Pomegranate Molasses Dressing
(GF, N, V)*

Green Goddess

*Cucumber, Red Onion, and Radish atop a Mixed Green Salad with a Creamy
Herbaceous Citrus Dressing (D, GF, V)*

Entrée

(choose 1)

Chicago Style Deep Dish Pizza

*House Made Sausage, Fresh Mozzarella, and Tomato Sauce atop a Traditional
Cornmeal Crust, cooked in our Wood Fired Oven (D)*

Pork Medallions

Blueberry Sauce, Oven Roasted Potatoes, and Fried Green Beans

Chuck Tender Chimichurri

Cooked Medium with Fresh Chimichurri, Sweet Potato Hash, and Broccoli (GF)

Honey Mustard Chicken

Seared Glazed Chicken Breast, Wild Rice Pilaf, and Asparagus (GF)

Dessert

(choose 1)

Chef Todd's Restaurant Desserts Class

Offering a selection of house made desserts

Menu subject to change to ensure the freshest product available

D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SF-Shellfish, V-Vegetarian

\$39.⁹⁵ / meal plus tax and service charge