

SALADS

GARDEN SALAD

Romaine & Spring lettuce, tomatoes, carrots, cucumbers, radish, onion, croutons & your choice of Italian or Ranch Dressing. \$3.00
\$6.00 with Grilled Chicken Breast

CAPRESE SALAD

Fresh sliced tomatoes, mozzarella cheese, basil, cracked pepper & balsamic glaze
\$2.50

ENTRÉES

Bang Bang Shrimp Taco

Two Crispy shrimp soft shell tacos drizzled with a sweet creamy chili sauce and served with a side of yellow rice pilaf, black beans, and grilled pineapple pico de gallo
\$8.50

Chicken Chasseur

Grilled chicken thigh topped with a brown sauce, tomatoes, mushrooms, shallots, and tarragon. Served on a bed of Creamy Mashed Potatoes & Roasted Asparagus.
\$7.50

Shrimp Fettuccine Alfredo Pasta

Fettuccine pasta covered in a creamy alfredo sauce topped with Crispy Fried Shrimp, Diced Tomatoes, Fresh Herbs, & Grated Parmesan Cheese. All served with a side of steamed broccoli and garlic bread.
\$8.00

French Onion Beef Sliders

Our bite sized twist on the Classic French Onion Soup. Two grilled beef patties served on a bite size toasted bun, a bed of mixed spring greens, and topped with melted gruyere cheese & caramelized onions. Served with a side of seasoned potato wedges.
\$7.50

Garden Burger

A vegetarian patty, topped with fresh lettuce, red onion, Roma tomato, and avocado sits proudly on a toasty bun. Served with a side of seasoned potato wedges
\$6.50

DESSERTS

Key Lime Pie

A custard pie full of the tangy taste of fresh limes, resting on a delicious graham cracker & pretzel crust, topped with a dollop of whip cream.
\$2.00 per slice

Blueberry Buckle

Warm blueberry coffee cake with a cinnamon streusel top
\$2.00

BEVERAGES

(All beverages bottomless cups \$1.50)

Coke or Sprite

Freckled Lemonade

Coffee

Hot Chocolate

Dining Experience Presented By
Arlington Career Center Culinary Arts Program

