WINTER QUARTER STUDENT SPECIALS DU JOUR
STUDENT SPECIALS HIGHLIGHTING TECHNIQUE AND SEASONAL INGREDIENTS
SEE THIS QUARTERS OFFERING BELOW

APPETIZER $4.95
BUFFALO CAULIFLOWER BITES – Vegan, Vegetarian
BREADED AND ROASTED UNTIL CRISP THEN TOSSSED IN BUFFALO SAUCE.
SERVED WITH CARROT AND CELERY STICKS AND RANCH DRESSING

SOUP - $2.75 CUP $4 BOWL – Vegan, Vegetarian
ROTATING WEEKLY SELECTION: ALL STUDENT PRODUCED.
ASK YOUR SERVER FOR TODAY’S SELECTION

LUNCH COMBO – $7.95
½ SANDWICH AND A CUP OF SOUP OR A PETITE SALAD WITH DRESSING OF CHOICE
ROTATING WEEKLY SELECTION.
ASK YOUR SERVER FOR TODAY’S SOUP SELECTION

SALAD - $4.75
CLASSIC CAESAR –
CRISP ROMAINE SERVED WITH FRESH SHAVED PARMESAN, CROUTONS
AND HOUSE MADE CAESAR DRESSING
ADD BLACKENED COD OR GRILLED CHICKEN BREAST $5

GARDEN HOUSE SALAD – Vegan, Vegetarian, GF
FRISH GREENS SERVED WITH TOMATOES, CUCUMBERS, AND RED ONIONS
AND CHOICE OF AVAILABLE DRESSINGS
ASK YOUR SERVER FOR AVAILABLE SALAD OPTIONS AND VEGAN SUBSTITUTIONS

ENTRÉE’ –
FISH & CHIPS – $9.95
DELICATE, TENDER TRUE COD HAND-BATTERED AND DEEP FRIED TO A GOLDEN BROWN
SERVED WITH COLESLAW, FRIES AND HOUSE TARTAR SAUCE

TACO SALAD – $9.95 Carnivore, Vegan, Vegetarian, GF
SEASONED HOUSE-GROUND BEEF, REFRIED BLACK BEANS, TOMATOES, LETTUCE & CHEDDAR CHEESE
IN A CRISPY FRIED TORTILLA SHELL AND TOPPED WITH SOUR CREAM & FRESH CILANTRO
SUBSTITUTE SEASONED TOFU OR TEMPEH

CLASSIC CLUB SANDWICH – $9.95
TRIPLE DECKER WITH HAM, TURKEY, CRISPY BACON AND FRESH LETTUCE AND TOMATO
SERVED WITH CHOICE OF PETITE HOUSE SALAD OR THIN-CUT FRENCH FRIES

MEATLOAF TWO-WAYS – $9.95
ENJOY A SATISFYING MEATLOAF WITH GARLIC MASHED POTATOES, SEASONAL VEG.
SERVED WITH A RICH BEEF DEMI
OR
GRILLED AND SERVED ON A HOUSE-MADE CIABATTA ROLL WITH CHEDDAR CHEESE AND FRIED ONIONS SANDWICH SERVED WITH PETITE HOUSE SALAD OR FRENCH FRIES

PULLED PORK MAC & CHEESE - $9.95
CAVATAPI PASTA BLENDED WITH CREAMY HOUSE-MADE CHEESE SAUCE AND TOPPED WITH
TENDER BRAISED KALUA STYLE PULLED PORK AND GARNISHED WITH FRESH SCALLIONS

DESSERT - $3.50
SPECIAL DESSERT DU JOUR PROVIDED BY
OUR BAKING AND PASTRY PROGRAM
ASK YOUR SERVER FOR TODAY’S SELECTION

ALL BEVERAGES - $2
TEA AND COFFEE – ICED OR HOT – 9 BAR COFFEE ROASTERS
LEMONADE – ASK YOUR SERVER FOR TODAY’S SELECTION

Menu is subject to change. Please inform wait staff of any food allergies or dietary needs before ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or raw eggs may increase your risk of foodborne illness.
We accept personal checks, debit and charge cards for your convenience.
Clark College policy dictates our students can only accept gratuities in form of donation to Foundation for student benefit.
Vegan substitutions available. Please ask your server for details.