



*Tod and Maxine McClaskey*  
**CULINARY INSTITUTE at CLARK COLLEGE**

A LA CARTE – PRICES AS MARKED

**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 TOSSED 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*  
FRESH 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.*