

# course

Great Plains Culinary Institute

## SHARED PLATES

### Flatbread 7 V

*Bruschetta / mozzarella / arugula / balsamic glaze*

### Shrimp Cakes 8

*Arugula / chili aioli / limes*

## SANDWICHES

Served with choice of side

*Gluten-free bun available*

### Great Plains Burger 13\*

*Bacon marmalade / mushroom duxelle / onion straws  
pepper jack / aioli / greens / house-made sesame bun*

### Eggplant and Prosciutto 15

*Fried eggplant / prosciutto / parmesan / fig jam / toasted  
hoagie*

### Caprese Chicken 14\*

*Marinated grilled chicken / mozzarella / roasted marinara/  
pesto / balsamic glaze / house-made sesame bun*

### Portabella Philly 11 V

*Sauteed portabella / asiago-rosemary cream sauce / Rom-  
anesco / onion straws / toasted hoagie*

### Tacos 11\*

*Blackened chicken / mango pico de gallo / chipotle lime  
crema / cheddar cheese / corn tortilla shells*

## DESSERTS

### Lemon Curd Tart 6 V

*Raspberry coulis / berry caviar / crème Chantilly*

### Ice Cream Sundae 6 V

*Cheesecake ice cream / blueberry compote / graham cracker  
crumbs / crème Chantilly*

## MAINS

### Tuscan Pasta 13 Add grilled chicken +4 V

*Roasted Tomatoes / Smoked Mushrooms / Spinach / White  
Wine Cream Sauce / house-made pasta / parmesan / Fried Basil*

### Caesar Salad Croquettes 13\*

*Chicken croquettes / Caesar dressing / spinach puree / romaine  
leaves / parmesan*

### Eggs Benedict 15\* GF

*Parmesan and herb hashbrowns / soft egg / Dijon hollandaise /  
prosciutto / asparagus / micros*

### Schnitzel 13\*

*Pork schnitzel / lemon caper cream sauce / spaetzle / braised  
kale / micros*

### Summer Salad 14 Add grilled chicken +4 V GF

*Kale / candied walnuts / mango / fresh berries / cucumber /  
feta / Honey Mango Vinaigrette*

## SIDES

### Steak Fries 4 V GF

*House-cut russet / parmesan peppercorn ranch*

### Moroccan Lentil Carrot Salad 4 V GF

*Lentils / mint / carrots / nuts / raisins / spiced dressing*

### Seasonal Vegetable 4

*Ask your server for our current offering*

### House Salad 4 V GF

*Greens / carrot / tomato / cucumber / sunflower seed*

### Soup du Jour 4

V — vegetarian

GF — gluten-free

*We will happily accommodate any dietary needs or restrictions.*

*\*Consuming raw or undercooked meat, poultry, seafood, or  
eggs may increase your risk for foodborne illness.*

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## BEVERAGES

**Iced Tea 1**

**Lemonade 1**

**Rishi Hot Tea 1**

*Earl Grey | Yuzu Peach Green | Black Limón*

*Peppermint | Turmeric Ginger | Blueberry Hibiscus*

**House Roasted Coffee, Regular or Decaf 1**

## LOCAL PARTNERS

**Absolutely Fresh Seafood** *Omaha, NE*

**Course Ground Coffee** *Lincoln, NE*

**Microgreen Gals** *Lincoln, NE*

The Great Plains Culinary Institute at SCC is an accredited program by the American Culinary Federation Education Foundation including ACF Certified Chef Instructors. SCC unveiled the \$4.2 million expansion with a ribbon cutting ceremony in Spring 2018. State-of-the-art learning spaces and a full-service student-run restaurant await students who want to take their passion for food and create a work of art.

Our Banquet and Buffet Operations class offers events open to the public on Wednesday evenings at 6:00 pm. Tickets can be purchased online, along with menus and dates, at [www.southeast.edu/course](http://www.southeast.edu/course).

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## HOURS OF OPERATION

Tuesday — Thursday

11:00am — 2:00pm

Closed during academic breaks