**SHARED PLATES**

Flatbread 7  
pancetta | caramelized onion | gorgonzola | arugula  
toasted walnut | roasted garlic | pomegranate molasses

Crab and Sweet Corn Dip 8  
asaiago cream cheese | crispy onion | pita chips

Miso Roasted Cauliflower 6 V GF  
white miso | tamari | sweet chili | cilantro | lime

**SANDWICHES**  
Served with choice of side

Great Plains Burger 9 (GF bun available)  
bacon marmalade | mushroom duxelle | crispy onion  
pepper jack | aioli | greens | house-made sesame bun

Hot Italian Beef 9  
thinly-sliced roast beef | giardiniera | provolone  
ciabatta | *spicy fresno peppers upon request*

Croque Forestier 8 V  
caramelized onion | tomato | mushroom mornay  
gruyere | toasted sourdough | microgreens

Grilled Chicken Club 8  
smoked ham | candied bacon | pickled onion | swiss tomato | greens | red curry aioli | toasted sourdough

**SIDES**

Steak Fries 3 V GF  
house-cut russet | parmesan peppercorn ranch

Curried Potato Salad 3 GF  
red curry mayo | onion | peanut | cilantro

Seasonal Vegetable 3  
ask your server for our current offering

House Salad 3 V GF  
greens | carrot | tomato | cucumber | sunflower seed

Soup du Jour 3

**MAINS**

Grilled Salmon Oscar 13 GF  
lump crab | asparagus | béarnaise | roasted red pepper polenta

Spaghetti and Meatballs 11  
pork & beef meatball | Bolognese sauce | house-made spaghetti  
shaved parmesan | microgreens

Shrimp Louie Salad 13 GF  
grilled shrimp | asparagus | boiled egg | radish | romaine grape tomato | toasted almond | thousand island

Elote Salad 10 V GF  
grilled corn | black bean | pickled onion | cotija | cilantro mixed greens | tortilla strips | chile-lime dressing

**DESSERTS**

Blueberry Maple Crème Brûlée 4 GF  
rich custard | fresh blueberry | candied pecan | crème chantilly

Orange Chiffon Cake 4  
strawberry gremolata | chocolate-stout sauce | chocolate shard

Bread Pudding 4  
mixed fruit | whiskey caramel | blackberry ice cream | granola

Gateau du Jour 4  
ask your server about our daily featured dessert

V — vegetarian  
GF — gluten-free

Gratuity is included in all pricing.

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.
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.

Follow us on:

HOURS OF OPERATION
Monday — Thursday
11:00am — 2:00pm
Closed during academic breaks
Full schedule & reservations can be found at www.southeast.edu/course or 402-437-2727

BEVERAGES

Iced Tea 1
Rishi Hot Tea 1
Earl Grey | Yuzu Peach Green | Black Limón
Peppermint | Turmeric Ginger
House Roasted Drip Coffee, reg or decaf 1
House Roasted French Press Coffee 3
San Pellegrino Sparkling Water 1.5

LOCAL PARTNERS

Absolutely Fresh Seafood Omaha, NE
Course Ground Coffee Lincoln, NE
Sweet Minou Chocolate Lincoln, NE
TD Niche Pork Elk Creek, NE