SHARED PLATES

**Spanakopita 6 V**
spinach & feta | baked phyllo | cilantro-lime cashew sauce

**Mediterranean Duo 5 V**
smoked beet hummus | baba ghanoush | lemon oil
toasted hazelnut | pita chips

**Shrimp Tempura 8**
battered gulf shrimp | wasabi ponzu | miso cabbage slaw

SANDWICHES
Served with choice of side
Gluten-free bun available

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

**Fried Chicken Breast 9**
hot honey | lemon aioli | sweet pickle | roasted garlic bun

**Grilled Salmon Burger 9**
red curry remoulade | miso cabbage slaw | almond
house-made sesame bun

**Portabella Philly 9 V**
sautéed portabella | crispy onion | romesco
asiago-rosemary cream sauce | house-made hoagie

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

**Pan-Seared Pork Chop 11**
mushroom barley risotto | blackberry peach chutney | hazelnut
braised kale

**Cassoulet 13 GF**
pan-seared duck breast | duck sausage | braised carrot
bacon & white bean stew

**Great Grains Bowl 9 V *Sub grilled chicken breast +2* **
fried eggplant | quinoa & barley | braised kale | pickled carrot
smoked beet hummus | feta | grape tomato | red curry crema

**Autumn Salad 9 V GF *Add grilled chicken breast +4* **
roasted butternut squash | pecan | pumpkin seed | chevre
dried cranberry | mixed greens | maple-balsamic vinaigrette

DESSERTS

**Mint Chocolate Cheesecake 4**
candied pistachio | crème chantilly | raspberry coulis

**Cinnamon Bavarian 4 GF**
caramel apple compote | almond granola | white chocolate

**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.
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

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 and Thursday evenings at 6:00 pm. Tickets can be purchased online, along with menus and dates, at www.southeast.edu/course.

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