

course

Great Plains Culinary Institute

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

*sauteed 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.*

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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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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