

course

Great Plains Culinary Institute

SHARED PLATES

Smoked Trout Hash 6 GF

russet | red pepper | caper | dill | crème fraiche | soft egg

Sweet Corn Fritters 5 V

deep fried fritter | romesco sauce | chive oil | microgreens

Seasonal Flatbread 7

*roasted yukon potato | pancetta | shaved brussels sprout
asiago cream sauce | walnut | maple balsamic drizzle*

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*

Roasted Pork Loin 9

*cherry chipotle bbq | apple butter | mustard slaw
house-made onion bun*

Chimichurri Flank Steak 9

*pickled red onion | crumbled feta | chimichurri aioli
arugula | house-made ciabatta*

Roasted Mediterranean Vegetable 9 V

*portabella | zucchini | red pepper | onion | crispy beet chip
lemon herb chevre spread | house-made ciabatta*

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

Beouf Au Poivre 12 GF

*braised beef shoulder | parsnip puree | roasted brussels sprout
peppercorn brandy cream sauce | crispy shallot*

Pan Fried Trout 11

*herbed farro pilaf | grilled kale | broiled choron sauce
almond gremolata*

Great Grains Bowl 9 V *Sub bulgogi beef +3*

*fried tofu | steamed rice | carrot | mushroom | wilted spinach
bean sprout | fried egg | gochujang sauce | toasted sesame*

Winter Salad 9 V GF *Add grilled chicken breast +4*

*roasted beet | chevre | dried blueberry | candied walnut
pickled fennel | mixed greens | blood orange vinaigrette*

DESSERTS

Orange Cranberry Cheesecake 4

*graham cracker crust | cranberry chutney | candied pecan
chocolate stout sauce*

Chocolate Coffee Pot de Creme 4

kahlúa caramel sauce | crème chantilly | cinnamon tuile

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.

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