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
ask your server for our current offering

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

Soup du Jour

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.
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