

course

Great Plains Culinary Institute

SHARED PLATES

Zucchini Fritters 5 V GF

creamy mint pesto | spicy muhammara | chive oil

Hawaiian Flatbread 7

*house-smoked ham | grilled pineapple | jalapeno
crispy shallot | red pesto cream cheese | mozzarella*

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*

Pastrami on Rye 9

*house-smoked pastrami | whole-grain mustard aioli
gruyere | house-made dark rye*

Grilled Chicken Breast 9

*apricot-ancho bbq | grilled pineapple salsa | crispy shallot
aioli | arugula | house-made split-top bun*

Falafel 9 V

*tahini yogurt sauce | cucumber tabbouleh | romaine
spicy muhammara | feta | house-made pita*

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 Swordfish 13 GF

*sweet corn edamame succotash | grilled pineapple salsa
hazelnut romesco | chive oil | microgreens*

Great Grains Bowl 9 V *Add grilled chicken breast +4*

*grilled zucchini | herbed freekeh | marinated tomato | chickpea
cucumber tabbouleh | feta | candied hazelnut | crispy shallot
green goddess dressing*

Red Pesto Chicken Caprese Salad 10 GF

*grilled chicken breast | sundried tomato pesto | sunflower seed
fresh basil | mozzarella | mixed greens | balsamic vinaigrette*

DESSERTS

Raspberry White Chocolate Cheesecake 4

graham cracker crust | raspberry coulis | white chocolate shard

Lemon Blueberry Tartlet 4 GF

*gluten-free crust | lemon curd | blueberry compote
crème chantilly | candied hazelnut | fresh mint*

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