**SHARED PLATES**

Seared Shrimp Cakes 7 GF
- lemon-caper remoulade | creole sauce | tossed arugula

Wild Mushroom Tartine 6 V
- creamed wild mushroom | hazelnut gremolata | parmesan parsley oil | toasted sourdough

Duck & Fig Flatbread 8
- duck confit | fig spread | gorgonzola | orange gastrique arugula | toasted hazelnut

**SANDWICHES**

Served with choice of side
Gluten-free bun available

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

Fried Chicken Thigh 9
- miso slaw | maple-ginger glaze | spicy hoisin aioli house-made sesame bun

Grilled Flank Steak 9
- roasted red pepper spread | smoked onion & mushroom pepper jack | arugula | parsley oil | house-made ciabatta

Black Bean Burger 9 V
- smoked corn relish | onion straw | honey-sriracha aioli arugula | provolone | house-made sesame bun

**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**

Beef Medallions 12
- seared petite filet | rosemary mashed potato | grilled asparagus port wine demi glace | onion straw

Grilled Pork Chop 11
- butternut squash puree | bacon-bourbon braised red cabbage peach-pasilla barbecue glaze | fried apple

Great Grains Bowl 9 V GF *Add blackened shrimp +5*
- steamed rice | hoppin’ john | smoked corn relish | fried okra cotija cheese | creole sauce | parsley oil | scallion

Autumn Salad 9 V GF *Add grilled chicken breast +4*
- roasted butternut squash | candied pecan | gorgonzola dried cherry | mixed greens | roasted shallot vinaigrette

**DESSERTS**

Chocolate Peanut Butter Cheesecake 4
- graham cracker crust | peanut butter mousse | brandy snap whiskey caramel sauce

Peach Bourbon Crème Brulée 4
- rich vanilla custard | peach bourbon compote | crème chantilly candied pecan

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

Follow us on: Facebook  Instagram

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