



SHARED PLATES

Polenta Medallions 9 GF

red wine braised beef | gorgonzola | microgreens

Salmon Cakes 9

honey mustard aioli | chives

HANDHELDS

Served with choice of side

Gluten-free bun available

Great Plains Burger 14

*bacon marmalade | mushroom duxelles | onion straws
pepper jack | aioli | greens | house-made sesame bun*

Reuben 14

*corned beef | russian dressing | swiss cheese
sweet kraut | toasted rye bread*

Burrata Caprese 13 V

*burrata | arugula | sliced tomatoes | pesto aioli
balsamic glaze | chili oil | toasted Italian baguette*

Hot Honey Flatbread 12

*pesto aioli | fontina cheese | marinated tomatoes
chicken | smoked hot honey | arugula*

SWEETS

Lemon Raspberry Tart 6 V

white peach coulis | tuille | crème chantilly

Seasonal Crème Brulee 6 V GF

Ask your server for our current offering

ENTREES

Salmon 18

*pan-seared salmon | mushroom compote | couscous
lemon garlic oil | microgreens*

Steak Elote Salad 16 GF

*marinated flank steak | elote | mixed greens
cotija cheese | tortilla strips | chili lime crema | tajin*

Drunken Noodles 14 V *sub grilled chicken breast +3*

*fried tofu | carrot | bell pepper | onion | zucchini
mushroom | black bean hoisin sauce | rice noodle
sesame | toasted cashew*

Pork Loin 17 GF

*grilled pork loin | peanut butter sauce
bacon peanut brittle | maple black pepper grits
microgreens*

SIDES

Steak Fries 4 V GF

house-cut russet | parmesan peppercorn ranch

House Salad 4 V GF

greens | carrot | tomato | cucumber | sunflower seed

Seasonal Vegetable 4 GF

Ask your server for our current offering

Soup du Jour 4

Ask your server for our current offering

Curried Potato Salad 4 GF

red curry mayo | onion | peanut | cilantro

V – vegetarian GF – gluten-free

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.*

course

**GREAT PLAINS
CULINARY INSTITUTE**

BEVERAGES

Iced Tea 2

Lemonade 2

Rishi Hot Tea 2

Earl Grey | Yuzu Peach Green | Black Limón

Peppermint | Turmeric Ginger | Blueberry Hibiscus

House Roasted Coffee, Regular or Decaf 2

LOCAL PARTNERS

Absolutely Fresh Seafood *Omaha, NE*

Course Ground Coffee *Lincoln, NE*

Microgreen Gals *Lincoln, 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 5:45 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**

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