

Aug. 26-27 / Sept. 30-Oct. 1 / Nov. 4-5
Jan. 20-21 / Feb. 24-25 / April 7-8

CULINARY ARTS
Scottsdale Community college

Artichoke Grill
Luncheon menu

Sept. 1-3 / Oct. 6-8 / Nov. 10-12
Jan. 26-28 / March 2-4 / April 13-15

SOUPS

BORSCHT
or
CHICKEN AZTEC
2.95

**SALADS
& SANDWICHES**

SALAD OF THE HOUSE
2.95

CLASSIC GREEK SALAD
With tomato phyllo crisps
5.50

CHIPOTLE SPICED CHICKEN
AND VEGETABLE QUESADILLAS
With fresh guacamole and black bean salsa
5.75

ITALIAN HERO SANDWICH
*Layered salami, mortadella, prosciutto,
provolone, served on a baguette,
accompanied by a marinated tomato salad*
5.95

GRILL ITEMS

CHICKEN PICCATA
Accompanied by a purée of root vegetables
5.95

BLUE CHEESE BURGER
Fries, onion rings and brandied blue cheese
6.25

ROAST DUCK STIR FRY
*Shiitake mushrooms, asparagus and orange
sauce*
6.50

ANGEL HAIR STRAW & HAY
*With a delicate cream sauce, peas and
prosciutto*
5.75

DESSERTS

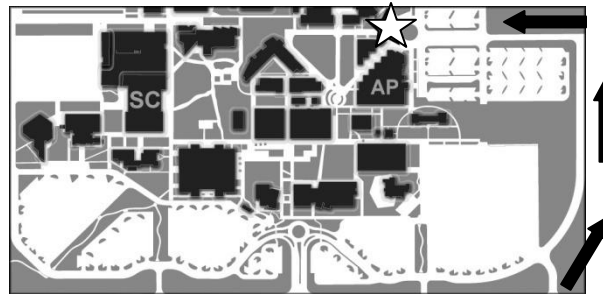
FROZEN KEY LIME SOUFFLÉ
CHOCOLATE FUDGE CAKE
DUTCH APPLE PIE A LA MODE
BRIE FLAN
3.50

*À la carte luncheons created and
served by our
Culinary Arts Student Chefs*

*Tuesday through Friday
11:30am to 1:00pm*

For Reservations Call
480-423-6284

Please note that there are several days
that we are not open to the public
for service.
These days enable us to provide our
students with alternate learning
opportunities necessary for
their future success.



Take the 4th entrance into the college
then take an immediate right. Go
around the loop road to parking lot H.
The dining rooms are in the Applied
Science Building on the west side of
lot H and entrance is from the north.

SOUPS

BAY SCALLOP BISQUE
or
COLD PEACH SOUP
2.95

**SALADS
& SANDWICHES**

SALAD OF THE HOUSE
2.95

MOZZARELLA, TOMATO AND
ASPARAGUS SALAD
With herbed crostinis and chive oil
5.50

CHICKEN SALAD SANDWICH
accompanied by a wild rice salad
5.75

CUBANO PANINI SANDWICH
*Roasted pork, prosciutto, Swiss cheese, on
ciabatta bread, with a baked potato salad*
5.95

GRILL ITEMS

STUFFED BREAST OF CHICKEN
*Mascarpone, polenta, creamed spinach
and tapenade*
5.75

GRILLED SIRLOIN STEAK
Served with honeyed carrots
6.50

SEAFOOD CAKES
Accompanied by salsa and caper sauce
5.95

PORK SCHNITZEL
With ratatouille
6.25

DESSERTS

WHITE PEACH ICE CREAM VOL-AU-VENT
CLASSIC CHOCOLATE ÉCLAIR
PECAN PIE
RASPBERRY MASCARPONE CHEESECAKE

3.50

Sept. 8-11 / Oct. 13-16 / Nov. 17-20
Feb. 2-5 / March 9-12 / April 19-23

SOUPS

CONSOMMÉ WITH TORTELLINI
or
ROASTED CORN CHOWDER
2.95

**SALADS &
SANDWICHES**

SALAD OF THE HOUSE
2.95

CRAB SUSHI SALAD

*With red peppers, cucumbers and yellow
squash*

5.95

FLATBREAD PIZZA DU JOUR

*An array of pizzas for vegetarians
and meat eaters alike*

6.25

CLASSIC CLUB SANDWICH

*Chicken, ham, bacon, Swiss cheese,
lettuce and tomato, with spiced onion
rings*

6.00

GRILL ITEMS

STUFFED BREAST OF QUAIL

*Cherry stuffed quail,
served with sun-dried tomato risotto*

6.50

SALMON NAPOLEON

Enhanced with an oyster beurre blanc

6.25

PEPPERED Tournedos of BEEF

With garlic mashed potatoes

6.95

FETTUCCHINE CARBONARA

*Tender noodles tossed with
Parmesan cheese sauce and bacon bits*

5.95

DESSERTS

ENGLISH TRIFLE

MESSY SUNDAE

ORANGE CRÈME BRÛLÉE

PHYLLO FRANGIPANE APPLE CRISP

3.50

Sept. 15-18 / Oct. 20-23 / Dec. 1-4
Feb. 9-12 / March 23-26 / April 27-30

SOUPS

APPLE AND RUTABAGA
or
MINISTRONE WITH PESTO
2.95

**SALADS &
SANDWICHES**

SALAD OF THE HOUSE
2.95

NIÇOISE SALAD

*Tomato, olive, anchovies, tuna, green beans,
hard boiled eggs, garlic and herbs*

5.75

SEAFOOD RELLENOS

*Seasonal fresh fish prepared in
classic corn meal coated peppers*

5.95

TUSCAN CHICKEN SANDWICH

*On focaccia with artichokes and white bean
spread,
and a green bean and black olive salad*

6.25

GRILL ITEMS

GRILLED VEGETABLE LASAGNA

A unique version of this classic dish

5.75

PEASANT PAELLA

*Mixed shellfish and sausage with saffron
rice*

6.25

SHRIMP AND BAY SCALLOP SAMBUCA

*Enhanced with a dry vermouth sauce
and shaved fennel*

6.50

GREEN INDIAN CURRY

With basmati rice and sambals

5.95

DESSERTS

DERBY PIE

STRAWBERRY BANANA FEUILLETÉE

CHOCOLATE RASPBERRY DECADENCE CAKE

PEAR ALMOND PITHIVIER

3.50

Sept. 22-24 / Oct. 27-29 / Dec. 8-10
Feb. 16-18 / March 30-April 1 / May 4-6

SOUPS

SHIITAKE MUSHROOM AND POTATO
or
SHELLFISH BISQUE
2.95

**SALADS &
SANDWICHES**

SALAD OF THE HOUSE
2.95

POACHED PEAR SALAD

*Fresh greens topped with gorgonzola
and candied walnuts*

5.50

CHICKEN TORTA

*Roasted peppers, queso fresco and Gouda
on a sourdough roll*

6.25

VEGETARIAN PANINI

*Zucchini, mushrooms, spinach, caramelized
onions
and provolone, served with a red lentil
salad*

5.95

GRILL ITEMS

RAGOÛT OF MUSSELS

With a saffron sauce vol-au-vent

6.25

CLASSIC MONTE CRISTO

Egg fried ham, cheese and chicken sandwich

5.75

STUFFED LEG OF LAMB

Potato pancakes and braised cabbage

6.95

BRAISED CASHEW CHICKEN

*Topped with cashew butter, served with
a vegetable Napoleon*

5.95

DESSERTS

TIRAMISÙ

YELLOW LAYER CAKE

FRESH FRUIT TART

WHITE CHOCOLATE CARAMEL TART

3.50