

Aug. 24-25 / Sept. 28-29 / Nov. 2-3
Jan. 18-19 / Feb. 22-23 / April 4-5



Aug. 30-Sept. 1 / Oct. 4-6 / Nov. 8-9
Jan. 24-26 / Feb. 28- March 1 / April 10-12

SOUPS

BORSCHT

or

CREAM OF CAULIFLOWER
2.95

SALADS

& SANDWICHES

SALAD OF THE HOUSE
2.95

MOZZARELLA TRIO

*Freshly made mozzarella, greens
and poached asparagus*

5.50

ROAST LAMB IN A PITA POCKET

with tabbouleh salad

5.75

CUBANO PANINI SANDWICH

*Roast pork, prosciutto, Swiss cheese, on
ciabatta bread, with a baked potato salad*

5.95

GRILL ITEMS

PROSCUITTO CHICKEN

Stuffed breast of chicken with straw and hay pasta

6.25

BLUE CHEESE BURGER

Fries, onion rings and tomato chutney

6.50

DUCK CRÊPE WITH ASIAN STIR FRY

*Tender crepes filled with duck,
an orange sauce and stir fried Asian vegetables*

6.95

SEARED RED SNAPPER

*Over Swiss chard, topped with a veal
and red wine reduction*

6.75

DESSERTS

APRICOT SACHER TORTE

WARM BRIE & PEAR STRUDEL

LEMON CURD FILLED PROFITTEROLES

FRESH FRUIT MILLE-FEUILLE

3.50

culinary arts
scottsdale community college

artichoke grill luncheon menu

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

Reservations online (24/7)

www.scottsdalecc.edu/culinary

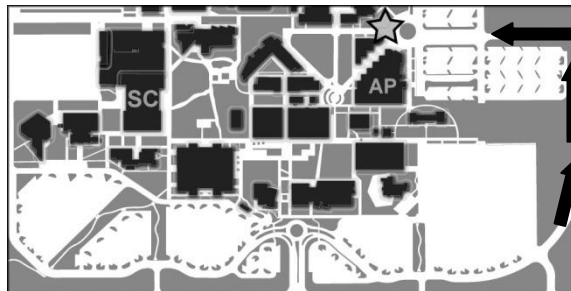
or call 480-423-6284

We are going
GREEN & HEALTHY!

Many of the herbs and vegetables that you
will be eating each day are grown in our
own on-site garden.

All of our "to-go" containers are
100% recyclable.

We will also try to accommodate
special dietary needs and
heart healthy options with advance notice.



Take the 4th entrance into the college, take an
immediate right onto the loop road to Lot H.

SOUPS

CREAM OF ROASTED TOMATO

or

HOT AND COLD PEACH SOUP
2.95

SALADS

& SANDWICHES

SALAD OF THE HOUSE
2.95

ROASTED BEET & RUTABAGA TOWER

*Layers of rutabaga and roasted beets
with garlic avocado sauce*

5.50

CHICKEN & VEGETABLE QUESADILLAS

With fresh salsas

5.75

SUN-DRIED TOMATO WRAP

*Filled with flank steak, portobello mushrooms,
grilled bell pepper, onions and
a mascarpone arugula cheese spread*

5.95

GRILL ITEMS

BOUQUETIÈRE OF VEGETABLES

A medley of vegetables with duchesse potatoes

6.25

PETITE SIRLOIN STEAK

Accompanied by a marchand de vin sauce

6.95

SEAFOOD CAKES

*A medley of seafood, with salsa and
caper beurre blanc*

6.50

CLASSIC MONTE CRISTO

Ham, cheese and chicken sandwich

6.75

DESSERTS

CHOCOLATE DECADENCE CAKE

APPLE PIE À LA MODE

CITRUS CRÊPES WITH WHITE MOUSSE

CRÈME CARAMEL

3.50

Sept. 6-9 / Oct. 11-14 / Nov. 15-18
Jan. 31 -Feb. 3 / March 6-9 / April 17-20

SOUPS

VICHYSOISE
or
BERMUDIAN PEPPERPOT
2.95

SALADS & SANDWICHES

SALAD OF THE HOUSE
2.95

BEEF CARPACCIO SALAD
*Baby greens, cracked black pepper,
lemon oil & a parmesan spiral*
5.95

FLATBREAD PIZZA DU JOUR
*An array of pizzas for vegetarians
and meat eaters alike*
5.75

SMOKED PULLED PORK SANDWICH
*Pepper jack cheese, avocado, pickled jalapenos,
tomato, and onion rings*
6.25

GRILL ITEMS

CHICKEN WELLINGTON
Breast of chicken en croûte with a port wine sauce
6.75

POACHED SALMON
Served with a roast chili hash
6.50

PORK SCHNITZEL
*Breaded pork cutlet with ratatouille
and eggplant sauce*
6.95

FETTUCINE
*Tender noodles tossed with
a white clam sauce and artichoke hearts*
6.25

DESSERTS

VANILLA GENOISE & RASPBERRY SORBET
BROWNIE SUNDAE
DOUBLE CRUST BLUEBERRY PIE
SOUR CREAM CHEESECAKE
3.50

Sept. 13-16 / Oct. 18-21 / Nov. 29- Dec. 2
Feb. 7-10 / March 20-23 / April 24-27

SOUPS

ROASTED CORN CHOWDER
or
CHICKEN CONSOMMÉ
2.95

SALADS & SANDWICHES

SALAD OF THE HOUSE
2.95

THAI SHRIMP & NOODLE SALAD
*Asian noodles with marinated, grilled shrimp,
julienned vegetables and fried wontons*
5.95

POMPANO CHILI RELLENOS
*Seasonal fresh fish prepared in
classic corn meal coated peppers*
5.75

SANDWICH TRIO
*Reuben, New York strip and Croque Monsieur
cham and Muenster cheese*
6.25

GRILL ITEMS

VEGETABLE RAVIOLI
Pumpkin ravioli with creamed leeks
6.25

CHARRED ESCALOPE OF SALMON
*Accompanied by a ragoût
of domestic mushrooms*
6.50

NOISETTES OF PORK
*Sautéed with hazelnuts,
glazed with béarnaise*
6.95

ASIAN CURRY SAMPLER
With coconut rice and sambals
6.75

DESSERTS

CHOCOLATE CREAM PIE
FIG TART WITH MASCARPONE CREAM
COCONUT MACAROONS À LA MODE
ENGLISH TRIFLE
3.50

Sept. 20-22 / Oct. 25-27 / Dec. 6-8
Feb. 14-16 / March 27-29 / May 1-3

SOUPS

SHIITAKE MUSHROOM AND POTATO
or
SHELLFISH BISQUE
2.95

SALADS & SANDWICHES

SALAD OF THE HOUSE
2.95

SALAD TRIO
*Chicken salad, grilled asparagus, pears
with goat cheese and mixed greens*
5.95

CHICKEN TORTA
*Roasted peppers, queso fresco
with a cucumber salad*
6.25

VEGETABLE PANINI
*Zucchini, mushrooms, spinach, caramelized onions
and provolone, served with a fennel slaw*
5.75

GRILL ITEMS

VEAL BLANQUETTE
Classic French stew of veal & a medley of vegetables
6.50

TOURNEDOS OF BEEF
With garlic mashed potatoes and wild mushroom sauce
6.75

STUFFED LAMB CHOPS
*Lamb stuffed with dried fruits, served with a reform
sauce and julienned snow peas*
6.95

BROILED BLACK SEA BASS
*Topped with shrimp butter,
served with baby beets*
6.25

DESSERTS

BANANA RASPBERRY PHYLLO POUCH
WHITE PEACH SORBET IN A TUILLE
CLASSIC CHOCOLATE ÉCLAIR
AMARETTO CRÈME BRÛLÉ
3.50

