

course

Great Plains Culinary Institute

SHARED PLATES

Black Bean Hummus 7 V

Cilantro / extra virgin olive oil / vegetable crudité / grilled pita

Bulgogi Nachos 8*

shaved beef / gochujang cheese sauce / kimchi / calabrian chili peppers / cilantro / scallions / fried wonton chips

SANDWICHES

Served with choice of side
Gluten-free bun available

Great Plains Burger 12*

bacon marmalade / mushroom duxelle / onion straw pepper jack / aioli / greens / house-made sesame bun

Kimchi Chicken 11

grilled chicken breast / white cheddar cheese / kimchi slaw / aioli / greens / house-made sesame bun

Tofu Banh Mi 11 V

fried tofu / pickled vegetables / spicy aioli / tomatoes / arugula / ciabatta

Hot Beef 12*

jalapeno bacon jam / jalapeno caps / provolone cheese / horseradish sauce / ciabatta

DESSERTS

French Toast Crème Brulee 6 V GF

french toast custard / candied pecan / crème chantilly

Flourless Chocolate Cake 6

whiskey caramel / crème Chantilly / biscochito cookie

MAINS

Thai Chicken Salad 13 GF

romaine / cilantro / cabbage / scallions / roasted tomatoes / cucumbers / julienne carrots / red peppers / toasted peanuts / tortilla strips / grilled chicken breast / peanut dressing

Chicken Milanese 12* GF

pan fried chicken breast / mixed greens / red onions / toasted pistachios / blueberries / shaved parmesan cheese / blueberry vinaigrette

Risotto 10 "Add grilled chicken +4" V GF

pesto risotto / spinach / roasted cherry tomatoes / spiced chick-peas / micros

Surf and Surf 15* GF

pan seared salmon / shrimp / bearnaise / asparagus / fingerling potatoes / micros

SIDES

Steak Fries 4 V GF

house-cut russet / parmesan peppercorn ranch

Curried Potato Salad 4 GF

red curry mayo / onion / peanut / cilantro

Seasonal Vegetable 4

ask your server for our current offering

House Salad 4 V GF

greens / carrot / tomato / cucumber / sunflower seed

Soup du Jour 4

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

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

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HOURS OF OPERATION

Monday — Thursday

11:00am — 2:00pm

Closed during academic breaks