

course

Great Plains Culinary Institute

SHARED PLATES

Flatbread 7 V

Bruschetta | mozzarella | arugula | balsamic glaze

Shrimp Cakes 8

Arugula | chili aioli | limes

SANDWICHES

Served with choice of side

Gluten-free bun available

Great Plains Burger 13*

*Bacon marmalade | mushroom duxelle | onion straws
pepper jack | aioli | greens | house-made sesame bun*

Eggplant and Prosciutto 15

*Fried eggplant | prosciutto | parmesan | fig jam
toasted hoagie*

Caprese Chicken 14*

*Marinated grilled chicken | mozzarella | roasted marinara
pesto | balsamic glaze | house-made sesame bun*

Portabella Philly 11 V

*Sauteed portabella | asiago-rosemary cream sauce
romesco | onion straws | toasted hoagie*

Tacos 11*

*Blackened chicken | mango pico de gallo
chipotle lime crema | cotija cheese | corn tortillas*

DESSERTS

Lemon Curd Tart 6 V

Raspberry coulis | berry caviar | crème Chantilly

Ice Cream Sundae 6 V

*Cheesecake ice cream | blueberry compote
graham cracker crumbs | crème Chantilly*

MAINS

Tuscan Pasta 13 V Add grilled chicken +4

*Roasted tomatoes | smoked mushrooms | spinach
white wine cream sauce | house-made pasta | parmesan
fried basil*

Caesar Salad Croquettes 13*

*Chicken croquettes | Caesar dressing | spinach puree
romaine leaves | parmesan*

Eggs Benedict 15* GF

*Parmesan and herb hashbrowns | soft egg | Dijon hollandaise
prosciutto | asparagus | microgreens*

Schnitzel 13*

*Pork schnitzel | lemon caper cream sauce | spaetzle
braised kale | microgreens*

Summer Salad 14 V GF Add grilled chicken +4

*Kale | candied walnuts | mango | fresh berries | cucumber
feta | honey mango vinaigrette*

SIDES

Steak Fries 4 V GF

House-cut russet | parmesan peppercorn ranch

Moroccan Lentil Carrot Salad 4 V GF

Lentils | carrots | pepitas | raisins | spiced dressing

Seasonal Vegetable 4

Ask your server for our current offering

House Salad 4 V GF

Greens | carrot | tomato | cucumber | sunflower seed

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.*

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BEVERAGES

Iced Tea 1

Lemonade 1

Rishi Hot Tea 1

Earl Grey | Yuzu Peach Green | Black Limón

Peppermint | Turmeric Ginger | Blueberry Hibiscus

House Roasted Coffee, Regular 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

Tuesday — Thursday

11:00am — 2:00pm

Closed during academic breaks