

ALHADEFF GRILL

SPRING 2008

SALADS

Petite Luncheon Salad

\$2.50

Caesar Salad

Fresh Romaine Lettuce Tossed in Creamy Caesar Dressing, Garnished with Parmesan Cheese, Hard Boiled Egg, Lemon Wedge and Croutons.

\$5.50

Add 3 oz Grilled Southwestern Chicken

\$7.50

Couscous Salad with

Port-Marinated Dried Fruit

Light and tender steamed couscous mixed with a mixture of dried apricots, cranberries and apples, dark and golden raisins marinated in a port wine reduction. All tossed with a dressing of ginger, wine vinegar, mint and olive oil. Finished with toasted almonds.

\$5.95

Seasonal Salad at Tableside

Ask your server about today's fresh salad prepared at your table

Market Price

Grilled Chicken Cobb Salad

Fresh cut romaine lettuce tossed in the traditional dressing and topped with Grilled Chicken, Boiled Egg, SSCC Bacon, Tomatoes, Bleu Cheese Crumbles and slices of fresh Avocado.

\$7.95

Soup du Jour

Cup

\$2.50

Bowl

\$3.75

HOT ENTREE SELECTIONS

Grilled Pork Loin with Spiced Apple and Walnut Salsa

Tender Pork Marinated in an Apple Based flavors, grilled and finished with a refreshing Salsa of Apple, Walnuts, Dried Cherries and Chipotle Pepper. Served with creamed potatoes and seasonal vegetables.

\$7.75

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Fresh Catch of the Day

Fresh Catch Served with a Fresh Sauce or Compound Butter and prepared in different styles, based upon the type of fish available. Served with Creamed Potatoes and Vegetable du Jour

\$Market Value

Ask you server for today's price

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Sautéed Salmon and Leeks

Fresh Salmon Filet seared to a golden brown and served atop a bed of sweet tender Leeks.

The two are finished with a Dijon Beurre Blanc. Served with Vegetables du Jour and Creamed Potatoes.

\$7.95

Chicken and Mushrooms

Tender Breast of Chicken, Sautéed and finished with a mixture of fresh Mushrooms, Onion, House Pancetta, Madera and a Rich Brown Sauce. Served atop Toasted Brioche accompanied with Vegetable du Jour

\$6.95

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Prawns with Mango-Chili Sauce

Large succulent prawns are sautéed to tenderness and tossed in a sauce of puréed mango, coconut milk, fresh cilantro and just a hint of red chilies. Served with rice and vegetable du jour

\$8.95

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Le Bistro Quiche du Jour

This classical style Bistro or Bouchon Quiche is as much a delight to the eyes as it is to the taste buds. Baked in a Two Inch thick ring, it boasts a base of our Homemade Smoked Bacon, Onion Confit and Delightfully Creamy Egg Custard. Served with a selection of Fresh Seasonal Fruits and our own Grapefruit-Poppy-seed Vinaigrette.

\$6.95

Prix Fix Menu

Choose a starter (Cup of Soup or Petite Salad)

Choice of Entrée

Choice of Dessert

\$11.95 plus tax

BEVERAGES

Coffee, Tea/Iced Tea

Soft Drinks, Milk

\$1.25

PASTRY SELECTION

Daily Offerings from the Pastry Program

Ask your server for details

\$3.25

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Thank you for supporting the Culinary Arts and Pastry and Specialty Baking programs at South Seattle Community College. Please remember that this is an institution of learning and our students are in the process of that learning. Your patience is greatly appreciated. Thank you and come again.

The Faculty and Students of South Seattle Community College

Visa, Mastercard, American Express and Discover cards are accepted