



presents:

Windows at the Shore

choose one from each category 15\$ per person.

(Choose one from each category)

Starters

Lump Crab Cakes

Corn Relish, Mustard Aioli

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Grilled Flatbread

Roasted Peppers, Overnight Tomato, Eggplant, Jack Cheese

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Duck Confit Hash

Poached Egg, Bearnaise Aioli

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Tamarind Skirt Steak

Cous Cous, Kalamata Olives, Lemon, Chimichurri Sauce

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Shrimp and Mango Quesadilla

Chipotle Chili Sauce, Pineapple Salsa

Soup & Salad

Shrimp Chowder

Poblano, Shrimp, Roasted Corn, Cream

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Black Bean Soup

Chili, Ham, Avocado, Tomato

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Beet Salad

Arugula, Pickled Onions, Horseradish Vinaigrette

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Romaine Heart

Crouton, Cucumber, Buttermilk Dressing

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Steak Salad

Skirt Steak, Balsamic, Roquefort, Seasonal Vegetable Salad

Entrée

Short Rib

Horseradish Mashed Potato, Carrot

Roast Pork Loin

Fingerling Potato, Cornichon, Applewood Smoked Bacon, Mushroom, Tarragon

Fish Taco

Beer Battered Cod, Cabbage Slaw, Pico de Gallo, Guacamole, Lime Crema

Braised Chicken

White wine, Tomato, Prosciutto, Pearl Onion, Sage Risotto

Shrimp "Jambalaya"

Andouille, Bell Peppers, Tasso Ham

Grilled Portobello Wrap

Roasted Red Pepper, Arugula, Balsamic Mayo, Romagna Pasta Salad

Mozzarella Burger

Arugula Pesto, Applewood Smoked Bacon, Steak Fries

All foods are cooked to order in our laboratory kitchens. Please understand that students are in training. The consumption of raw or undercooked meat and seafood may result in food borne illness. Please consult our dining room manager with any allergies. All tips are used as part of a student activity fund. Thank you for your patronage and please feel free to like us on Facebook, Instagram, or Twitter.

Sincerely,

The Faculty and Staff of Brookdale Community College Culinary Program