

Infusions Dining Menu

Soup/Salad:

Roasted Butternut Soup

Tomato Bisque

Mixed Greens roasted butternut squash, candied walnuts, raisins, thyme cranberry dressing

Romaine Salad honey bacon dressing, watermelon, blue cheese

Appetizer:

Roasted Corn and Shrimp Risotto, shaved parmesan - additional \$8

Entrees:

Grilled NY Steak sauteed mushrooms, garlic mashed potatoes, and seasonal vegetables

Grilled Pork Loin apple cider glaze, grilled cinnamon apples, fried red onions, garlic mashed potatoes, seasonal vegetables

Pan-Seared Salmon maître d' hotel butter, roasted red potatoes, and seasonal vegetables

Blackened Red Snapper seared cherry tomatoes, roasted butternut squash

Classic Cookout Burger secret sauce, lettuce, tomato, red onion, pickles, American cheese, fries

Crab Cake w/ Tartar Sauce caramelized onions, roasted corn, cherry tomatoes, spinach, roasted butternut squash

Mozzarella and Roasted Pepper Panini parmesan fries

Dessert:

Please select from our dessert tray presented by our Baking and Pastry students

Beverages:

Please enjoy our coffee (regular or decaf) tea, iced tea, or Coke products.

The Price is \$15.00 inclusive. Cash, checks, or credit cards are accepted.

**Tips are appreciated and fund awards scholarships.

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness