

# SRJC Culinary Café

## Soups

Roasted Acorn Squash Soup with Pancetta- 4.00

Fall Minestrone with Cannellini Beans - 4.00

## Salads

Salad of Mixed Baby Greens with Cucumber and Avocado - 4.00

Wilted Spinach Salad with Roasted Peppers, Applewood Smoked Bacon and Poached Egg - 4.00

## Entrees

Roasted Hubbard Squash and Gruyere in Flaky Cream Cheese Pastry with Point Reyes Blue Cheese Sauce - 8.50

Grilled Apple and Gruyere Sandwich - 6.50

Grilled Chicken and Fried Green Tomato Sandwich with Avocado- 7.50

Mixed Pepper, Tomato and Fresh Mozzarella Pizza - 7.50

Smoked Salmon Pizza with Sweet Red Peppers and Crème Fraiche- 7.50

Roasted Breast of Chicken with Sweet Pepper Chutney - 9.50  
served with orange-scented cous cous, cauliflower and carrots

Beef Stew in the Style of Trieste - 8.50  
served with polenta and carrots

Grilled Pork Tenderloin with Roasted Gypsy Pepper Scream Sauce - 9.50  
served with mashed Japanese sweet potatoes, chard, peppers and carrots

Bow-Tie Pasta with Prosciutto, Coppa, Sweet Peppers, Mushrooms, Tomatoes, Garlic, White Wine and Cream- 8.50

Deep Fried Panko-Crusted Gulf Shrimp and Jimmy Nardelo Sweet Peppers with Red Curry Shrimp Sauce - 9.50  
served with coconut rice and carrots

## Dessert

Sesame Almond Vacherin with Fall Melon and Kiwi Sorbet - 4.00

Caramelized Pear in Puff Pastry with Poiré William Chantilly - 4.00

Satin Chocolate Mousse Cake with Persimmons and Pomegranates - 4.00

## Beverages

Vignette Wine Country Non-Alcoholic Soda - Rose or Chardonnay 3.00

Coffee, Tea, or Iced Tea 1.25

Mocha 3.50, Latte 3.00, Cappuccino 2.75, Espresso 1.50

Seniors 60+ receive a 15% discount on lunch all day every day - please let your server know!

We support local farmers and purveyors and feature organic produce from SRJC's Shone Farm

Gratuities gratefully accepted and saved for student support materials

Gift Certificates are available. For reservations, call 576-0279