



SHARED PLATES

Chips and Dip 8 V GF

sweet potato chips | beet chips | caramelized onion dip

Roasted Cauliflower Bites 9 V GF

*roasted cauliflower florets | Thai sweet chili
bang bang sauce | roasted jalapeno aioli | scallions
toasted sesame seed*

HANDHELDS

Served with choice of side
Gluten-free bun available

Great Plains Burger 15*

*smoked corn relish | onion straws | honey-sriracha aioli
greens | provolone | house-made sesame bun*

Chicago Roast Beef 14

*roast beef | giardiniera | smoked gouda cheese
au jus | toasted hoagie*

Falafel 13 V

*tahini yogurt sauce | cucumber tabbouleh | romaine
spicy muhammara | feta | house-made pita*

Salmon 15*

*seared salmon | honey mustard aioli | greens
caramelized onion | bacon | toasted rye bread*

SWEETS

Spiced Apple Galette 7 V

*vanilla bean ice cream | brandy snap
sea salt caramel sauce*

Coffee Panna Cotta 7 V

*chocolate crumbles | bourbon chocolate sauce
espresso bean | creme chantilly*

ENTREES

Autumn Pasta 17

*Italian sausage | roasted butternut squash | mushroom
kale | white wine cream sauce | goat cheese
rigatoni | fried sage | chive oil*

Apple Salad 13 V GF *Add grilled chicken +4*

*candied pecans | sliced apples | goat cheese
julienne red onions | roasted butternut squash
cranberries | mixed greens | maple balsamic dressing*

Pork Chop 17* GF

*pan seared pork chop | Dijon cream sauce
potato gratin | sauteed heirloom carrots | microgreens*

Great Grains Bowl 16 V *Sub grilled chicken +3*

*fried tofu | grilled zucchini | herbed freekeh
chickpeas | cucumber tabbouleh | candied hazelnuts
feta | onion straws | green goddess dressing*

SIDES

Steak Fries 4 V GF

house-cut russet | parmesan peppercorn ranch

House Salad 4 V GF

greens | carrot | tomato | cucumber | sunflower seed

Seasonal Vegetable 4

Ask your server for our current offering

Curried Potato Salad 4 GF

red curry mayo | onion | peanut | cilantro

Soup du Jour 4

Ask your server for our current offering

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.



BEVERAGES

Iced Tea 2.50

Lemonade 2.50

Rishi Hot Tea 2.50

Earl Grey | Peppermint | Jasmine

Yuzu Peach Green | Turmeric Ginger

House Roasted Coffee; Regular or Decaf 2.50

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 5:45 pm. Tickets can be purchased online, along with menus and dates, at www.southeast.edu/course.



HOURS OF OPERATION

Monday — Thursday

11:00am — 2:00pm

Closed during academic breaks

**Full schedule & reservations can be found at
www.southeast.edu/course or 402-437-2727**

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