

Wednesday,
March 23rd,
2016

RIDGEWOOD C A F É

OPEN
TUESDAYS
and
WEDNESDAYS
11:15 am - 1 pm

SOUP

Red Beef Chili | 2.75

Cremini Mushroom and Wild Rice Soup with Cornbread Croutons | 2.75

Duet of Soup and Chili | 2.75

SALADS & SANDWICHES

House Smoked Salmon Nicoise Salad | 6

A bright well-dressed salad of hot smoked salmon, steamed new potatoes, hard boiled egg, green beans, cherry tomatoes, Kalamata olives, and capers on a bed of mixed greens with herb sherry vinaigrette

Chicken Caesar Pizza | 6

Marinated and sautéed spicy boneless chicken breast with sundried tomatoes, mozzarella, fontina, and parmesan cheeses all on a whole wheat crust. Topped with fresh shredded Caesar salad

Hamburger with Lettuce and Tomato | 4.75

House Made Vegan Black Bean Burger | 4.25

Tuna Salad Sandwich | 4.25

Grilled Cheese | 3.50

Add Fries or Side Salad | 1.25

Add Cheese | 50¢

TODAY'S PLATES

Pecan Crusted Chicken with Bourbon Cream Sauce | 7

Southern pecan crumbed fried chicken breast with a rich Kentucky bourbon sauce. Served with green beans, warm corn tomato salad, and roasted garlic mashed potatoes

Slow and Tender Braised Beef Brisket with Natural Onion Jus | 7

Roasted garlic mashed potatoes, green beans, warm corn tomato salad

Blackened Flounder with Lemon Beurre Blanc | 7

Tender griddled filet rubbed with creole spice and served with a buttery sauce. Roasted garlic mashed potatoes and southern green beans and a warm corn tomato salad.

FRESH VEGETABLES | 2

Southern Green Beans and Warm Corn

Tomato Salad

Roasted Garlic Mashed Potatoes

French Fries

Mixed Greens Salad

BEVERAGES

Juice 2

Iced Tea 2

Coffee or Hot Tea 2

Soft Drinks 2

Espresso 2

Cappuccino 2.5

Notice: Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



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Culinary Studies Institute