

MENU

March 6, 2020
Cycle 20, Day 2

Freshman Menu

Blackened Cod Caesar \$5.00

Sophomore Menu

Chicken Parmesan Dinner (Parmesan Bread, Chicken, Tomato gravy, and Pasta) \$4.50

Cobb Salad (Romaine, Cucumbers, Tomatoes, Cheese, Pickled Red Onions, Hardboiled Egg, topped with grilled Chicken served with Ranch Dressing) GF \$4.50

Quesadilla Burger with Fries (6 oz. Burger patty Cheese spread, Jalapenos, Pickles, Tomato wrapped in a Flour Tortilla and grilled) \$4.00

Healthy Options

Ahi Tuna Poke Tacos (Soft white Corn Tortillas, Pickled Ginger, crunchy Cabbage and Carrot slaw, Cilantro, Pico de Gallo, Spicy Lime Soy Honey Dressing, and Brown Rice)GF \$4.00

Mexican Grain Bowl (Brown Rice, Quinoa, Black Beans, Roasted Corn, Shredded Cheese, Pico de Gallo, Guacamole, and Crema) \$4.50

Senior and Junior

Soup of the Day: Cup: \$1.25
Dante's Clam Chowder Bowl: \$1.75

Sandwich of the Day:
Leigh-Ann's Grilled Brie with Pear and Arugula \$3.50
Served on Texas Toast with French Fries

Entrées:
Euridice's Marinated Steak with Blue Cheese Crumbles served with Green Beans and Loaded Mashed with Bacon, Sour Cream, and Cheddar \$4.50

Fayth's Broiled Swordfish with Compound Butter served with Green Beans and Loaded Mashed with Bacon, Sour Cream, and Cheddar \$5.00

Bryam's Fish and Chips served with Tartar Sauce and Coleslaw \$5.00

Leigh-Ann's Greek Chicken Thighs topped with Green Peppers, Onions, and Feta Cheese served with Green Beans and Loaded Mashed with Bacon, Sour Cream, and Cheddar \$4.50

the lighthouse cafe