

# course

## GREAT PLAINS CULINARY INSTITUTE

### SHAREABLES

#### **Muffuletta Tapenade 9**

*giardiniera | mixed olives | cured meats  
toasted crostini*

#### **Hushpuppies 7**

*fried jalapeno cheddar cornmeal batter | remoulade  
charred lemon | chives*

### HANDHELD

Served with choice of side  
Gluten-free bun available

#### **Smoked Corn Burger 15**

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

#### **Cuban 14**

*sliced ham | pulled pork | swiss | dijon | pickles  
habanero bacon jam | toasted ciabatta*

#### **Honey Chipotle Fried Chicken 15**

*hand-breaded chicken thigh | honey chipotle sauce  
coleslaw | pickles | house-made sesame bun*

### SWEETS

#### **White Chocolate Raspberry Cheesecake 7 V**

*chocolate sauce | almond crumble | crème chantilly*

#### **Banana Mousse 7 V**

*pavlova | miso caramel | house made nilla wafer  
crumble | bruleed banana*

### ENTREES

#### **Mushroom Ravioli 19 V**

*wild mushrooms | spinach | roasted tomatoes  
Calabrian chili | vegetable demi glaze  
shaved parmesan | microgreens*

#### **Blackened Shrimp Cobb Salad 20 GF**

*blackened shrimp | roasted tomatoes | cucumbers  
julienne red onions | hardboiled egg | candied hazelnuts  
bacon crumbles | asiago crisp | house vinaigrette*

#### **Chicken and Rice 17**

*marinated grilled chicken thigh | garlic honey glaze  
dirty rice | roasted garlic supreme sauce | chives*

### SIDES

#### **Steak Fries 4 V GF**

*house-cut russet | parmesan peppercorn ranch*

#### **House Salad 4 V GF**

*greens | carrot | tomato | cucumber | sunflower seed*

#### **Curried Potato Salad 4 GF**

*red curry mayo | onion | peanut | cilantro*

#### **Seasonal Vegetable 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 | Jasmine | Peppermint  
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](http://www.southeast.edu/course).



## HOURS OF OPERATION

Tuesday — Thursday

11:00am — 2:00pm

Closed during academic breaks

**Full schedule & reservations can be found at  
[www.southeast.edu/course](http://www.southeast.edu/course) or 402-437-2727**

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