CHEF’S SPECIALTIES
RIVERSIDE CULINARY ACADEMY
Lunch Hours 11:00 AM to 1:00 PM Tuesday through Friday
Sous Chef: Alexander Martinez and Garry James

SOUP OF THE DAY
Cream of Cauliflower
Cup $1.75 Bowl $2.25

ENTRÉE SALAD
$6.25
Meso Platter
Shrimp, olive, and tomato salad served with a cucumber, yogurt, and feta salad and fresh hummus.
Spanish Salad
Oranges, fennel, red onions, mint on a bed of spring mix lettuce w/ citrus yogurt dressing

SANDWICHES
Served with your choice of soup or salad
$7.00
Mini Salad Sampler
Tuna salad served with a Curry Chicken salad, Fresh Fruit Salad, Tarragon Shallot egg salad, and an accompaniment of Baked rolls.
Gyro w/ Tzaziki Sauce
Gyro served with herbed Tzaziki sauce, served with Pickled Eggplant and Tabbouleh Salad on the side.

PIZZA
Served with your choice of Soup or Salad
$7.25
Pizza 1
Italian Meat Trio topped with crème fraîche, Mortedella, Bacon, Ham, Cherry Tomatoes, Over easy egg, Pesto, and Smoked Mozzarella.
Pizza 2
Mediterranean Pizza topped with Marinara Sauce, red onion, Tomato, Artichoke hearts, Black Olives, Fresh Mint, assorted Bell Peppers, with Feta and Mozzarella Cheese

SPECIALITY BURGER
$7.50
South of the Border Burger
Hamburger Patty topped with Mayonnaise, Queso Fresco, Avocado, Chipotle Pepper
Monster Onion Bacon Burger
Hamburger patty topped with Bacon, Sauteed Onions, Monterrey Jack Cheese, and Mayonnaise

ENTRÉE
Served with your choice of Soup or Salad
$7.50
Paella Valenciana
Chicken, clams, mussels, shrimp, scallops, green peas, scallions, black and green olives, served with Spanish rice
Shrimp Scampi with Fresh Pasta
Pan seared shrimp served on a bed of Pasta topped with a reduced White Wine Sauce.

DESSERT
$2.25
Dessert 1
Butterscotch Pot De Crème w/ Gingerbread cookie
Dessert 2
Chocolate Espresso Molten Cake w/ Mascarpone Ice cream