

STUDIO

CTE restaurant

February Restaurant Menu

Hours of Operation: Wednesday and Thursday 11:00 am - 1:00 pm

Appetizers

- Amuse Bouche - ask your server about today's special.....\$3.00
- Beef and Vegetable Wontons with Dipping Sauce - Student Chef Terilynn Cotton.....\$2.50

Soups

- Crab Bisque - Student Chef Mackenzie Graham.....\$2.50
- Smokey Beef and Vegetable Soup - Student Chef Uriah Platt.....\$2.50

Salads

- Signature House Salad.....Small \$2.00
Mixed greens, granny smith apples, candied pecans, feta cheese with raspberry balsamic vinaigrette Large \$4.00
- Hidden Coconut Delite - Student Chef Mya Kelly.....Small \$2.00
Breaded shrimp with a hint of coconut over romaine with a lime ranch dressing Large \$4.00

Entrees

- Tilapia - Student Chefs Garret Glaucier and Ross Hinsken.....\$8.00
Stuffed Tilapia cakes pan seared and served over creamy seafood rice
- Chicken - Student Chefs Tracy Kaeufer and Gabby Rocha.....\$7.00
Thyme Chicken over Pasta with cremini mushrooms, shallots, tear drop tomatoes and fresh basil
- Ribeye - Student Chef Dwight "Dino" Chambers.....\$9.00
Sauteed Ribeye with Chipotle in Adobo Sauce served with Smashed Potatoes
- Signature Pizza - Student Chef Michelle Williams.....\$6.00
Alfredo Sauce and a three cheese blend baked until bubbly over our housemade pizza crust
- Signature Burger.....\$6.00
Seasoned Ground Buffalo served with BBQ Sauce on our housemade bun with a side of homestyle potatoes

Desserts

- Pineapple Trifle - Student Chefs Anjelica Glover and Ariel Santos.....\$2.00
- Creme Brulee with Raspberry Coulis.....\$2.00

