

Honestly Herbal

Student Chef Jonah Avila

April 25th, 2019, Northwoods Dining Room 11:00 am -12:15pm

Appetizer

Fresh Watermelon Feta Skewers \$3.00

Watermelon, feta, and bell peppers arranged and drizzled with a Greek vinaigrette 123FreeVector

Soup

Tom Kai Gai (Thai Coconut Soup)

A refreshing and savory Thai soup made with chicken breast, fresh herbs, lemon grass, and mushrooms

Cup \$2.00 Bowl \$ 2.50

Salad

House Salad \$2.00

Creamy Cucumber Salad

Side **\$ 2.50** entrée sized (served with bread) **\$4.95**

Entrees

Lemon Garlic Tilapia \$ 8.25

Baked tilapia coated with a savory lemon and herb mix

Creamy Dijon - Tarragon Sautéed Chicken \$ 8.25

All entrees are served with mushroom risotto and oven roasted asparagus. your choice of soup or salad with Rosemary focaccia

Sandwich

Double Decker Turkey Club \$6.50

A dinner classic served with a freshly prepared herb mayo and paired with golden fries

Desserts

Beautiful Basil Panna Cotta \$3.00

A refreshing mixture of coconut, lime, and basil made to please

Miracle Mint Brownies \$3.00

This perfect mint brownie highlights an herbal favorite

Beverages

Hot Tea, Iced Tea, Milk, Soda \$1.00

Specialty Soda... \$1.75