

Alder Dining Room Menu

For December 2nd – 5th

Small Plate \$3.00

Quiche Lorraine

A mini fresh baked quiche with bacon, caramelized onions, and Swiss cheese, served with a spring mix salad with balsamic vinaigrette

Special Salad \$6.00

Harvest Salad

Fresh salad greens with turkey, dried cranberries, toasted walnuts, julienned apples, blue cheese, and avocado, drizzled with Dijon white wine vinaigrette

Cross Fit Zone Diet \$5.00

Breakfast Quesadilla

Two corn tortillas filled with black beans, onion, green pepper, scrambled eggs, and cheese, served with a side of avocado

Tossed Salad

A selection of fresh garden greens served with tomato, olive, croutons and your choice of dressing.

Small \$1.50

Large \$3.00

Dressings

Blue Cheese, 1000 Island, Honey Lemon, Italian, Oil & Vinegar, and Ranch

Caesar Salad

Romaine lettuce tossed with house made Caesar dressing, topped with parmesan cheese and croutons

Small \$1.50

Large \$3.00

***Add grilled chicken breast
to any salad for \$2.00**



Alder Dining Room Menu For December 2nd – 5th

Brunch \$6.00

Corned Beef Hash and Eggs

Potatoes, onions, and corned beef sautéed together and topped with two eggs cooked any style, served with a side of fresh baked cornbread

Sauté \$6.00

Shrimp and Grits

Sautéed shrimp with bacon, garlic, lemon, and parsley served with fresh made cheddar cheese grits, and topped with julienned vegetables

Sandwich \$6.00

Grilled Ham and Cheese with Pineapple

Thinly sliced ham and Swiss cheese grilled on Texas toast with caramelized pineapple, served with a side of homemade wild rice salad

Today's Special

Culinary Arts prepares a different taste tempting soup each day. Ask your server about today's special.

Cup of Soup 1.00

Bowl of Soup 2.00

Dessert \$1.00

Ask your server for the fresh dessert selection of the day

Beverages \$1.00

Lemonade, Coke, Diet Coke, Sprite, Orange, and Mr. Pibb
Freshly Brewed Regular or Decaff Coffee, Hot Tea
Freshly Brewed Unsweetened Iced Tea

