



Spring Lunch Menu

Three Courses - \$20

APPETIZERS

Choose one

Caesar Salad

Crisp Romaine lettuce, Anchovy-rich dressing, sourdough croutons, parmesan cheese

Chilled Cucumber and Fennel Soup

Fresh and light soup garnished with dilled yogurt and croutons

ENTRÉES

Choose one

Roasted Sweet Potato Po'Boy

Fresh Asparagus, spiced sweet potatoes, sauce remoulade, Little Gem lettuce, heirloom tomatoes, pickled fennel, Havarti cheese

Spring Risotto

Arborio rice with asparagus, sugar peas, green garlic, chives, pea tendrils, mint, thyme, fennel, and parmesan cheese

Grilled Tri-tip Chimichurri Flatbread

Locally raised beef seasoned, grilled and sliced, served on a warm flatbread with roasted shallots, arugula salad, burrata cheese and sauteed peppers. Served with a fresh vegetable slaw

Chicken Al Pastor Burrito

Fresh chicken thighs marinated with Guajillo chiles, pineapple, and orange juice, rolled in a flour tortilla with pico de gallo, guacamole and Cotija cheese, served with Cilantro lime rice and Esquites salad

Dessert

Key Lime Pie

under a cloud of whipped cream

*Many dishes include ingredients not listed on the menu. Please advise us if you have any food allergies or sensitivities. Deschutes County Health Department would like us to remind you that eating raw or undercooked foods may cause food-borne illness. All gratuities are designated to the CCI student scholarship fund