South America
April 20, 2018

Starters $4
Peruvian Ceviche: Halibut tossed in Key Lime Juice with Red Onion, Yellow Chiles, Sweet Potato and Crisp Corn
Caramelized Pears with Sliced Prosciutto, Manchego Cheese and Tarragon Vinaigrette
Charred Cherry Tomato and Goat Cheese Bruschetta with Extra-Virgin Olive Oil, Balsamic Reduction and Wild Baby Arugula

Entrees $8
Chicharrones Sandwich: Crispy Pork Loin and Sweet Potato with Aji Amarillo Mayo, Salsa Criolla and Peruvian Fries
Bacon Wrapped Filet Mignon over a Dijon Purple Potato and Arugula Salad, Charred Tomatoes and Chimichurri Sauce
Grilled Pacific Halibut over Potato Galette, Baby Zucchini with Rosemary-Lemon Confit and Roasted Pepper “Salsa Lucia”
Aji Limo- Marinated Pork Chop over Grilled Parmesan Polenta with Garlic-Rosemary Grilled Vegetables

Ask your server about our Dessert Selections

Teas
Tea Box Brought to Table for Customer Selection
Tazo™ Hot Herbal Teas $2
Camellia™ Hot Tea or Unsweetened Iced Tea $1

Espresso Drinks
Single Shot $2
Double Shot $3
Café Latte, Café Mocha or Cappuccino $4

Soft Drinks $1
Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist
Mountain Dew, Diet Dew
Lemonade

Make your reservations at prairie@clcillinois.edu

A CLC STUDENT-MANAGED RESTAURANT