May 2-3, 2018

First Courses  $4
Roasted Chicken Tortilla Soup with Ancho Chiles and Cilantro Cream
Thai Cantaloupe Soup with Lump Crab, Daikon Radish and Mint
Spring Berry Salad with Baby Spinach, Toasted Pecans, Caramelized Onions and Brie Cheese dressed with Champagne Vinaigrette
Teriyaki Glazed Baby Back Ribs over Scallion Puree and Crisp Won-Tons

Entrees  $8
Open-Faced Grilled Rib Eye Sandwich on Artisan Sourdough with Dolce Gorgonzola Cheese, Creole Mustard Demi Glace and Wild Baby Arugula
Grilled Chicken Breast over Spring Berry Salad with Baby Spinach, Toasted Pecans, Caramelized Onions and Brie Cheese dressed with Champagne Vinaigrette
Spit-Roasted Pork Loin Tacos “Al Pastor” with Pineapple, Ancho Chile and Roasted Onion on Corn Tortillas served with Salsa Verde and Rice
Bouillabaisse: Pacific Fish with Crab, Shrimp and Mussels in Saffron & Tomato Broth with Fennel, Grilled Sourdough and Red Pepper Rouille
Teriyaki and Mushroom Burger on Brioche with Mesclun Greens, Pickled Vegetables and Sri-Racha Roasted Potato Salad

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