

The Norseman Restaurant

As prepared and presented by the students of the DVC Culinary Program

Appetizers

Grilled Portobello Mushroom on Creamy Polenta with Truffle Oil **\$3.50**

Seafood Casserole in Brioche and a Shellfish Sauce **\$4**

Prix Fixe Menu \$15.95

*Entrees served with choice of Soup or Salad,
and Salted Caramel Cream with Apricot Sauce*

Soup

Butternut Squash with Cinnamon Caramelized Apples **\$3**

Rustic Minestrone **\$4**

Salads

Caprese Salad with Organic Heirloom Tomatoes, Fresh Mozzarella, Basil and Balsamic Reduction **\$4**

Field Greens with Toasted Walnuts, Blue Cheese, Orange Vinaigrette **\$3.50**

Entrées

Roasted Cornish Game Hens on Parmesan Couscous with Seasonal Vegetables and Roasted Garlic Butter **\$12**

Grilled New York Steak on Garlic Mashed Potatoes, Grilled Asparagus with a Red Wine Reduction **\$13**

Pan Seared Salmon on Herbed Jasmine Rice with Wilted Spinach & Tropical Salsa **\$13**

Grilled Rack of Lamb on Au Gratin Potatoes and Sautéed Broccoli **\$12**

Fettucine with Roasted Butternut Squash, Sautéed Mushrooms, Wilted Spinach & Sage Brown Butter **\$11**

Beverages

Coffee, Ice Tea, Hot Tea, Lemonade, & Arnold Palmer - \$1.50

We accept cash, Visa and Master Card, no personal checks. Thank you.

Hours of Operation

Tuesday through Thursday

Seating begins at 11:00 a.m. through 1:00 p.m.

Menu subject to change as needed