

Elevation

Thursday and Friday Menu – February 6 – March 13

Reservations: 11a.m., 11:15, 11:30, 11:45, 12p.m

Prix Fixe Menu – 10.00

APPETIZERS

Split Pea Soup

crispy pancetta, chive foam, microgreens

Jerk King Pork Tostada

pineapple mojo, cotija cheese, jicama claw

Warm Brussel Sprout Salad

toasted pecan, bacon, maple vinaigrette, pecorino

ENTRÉES

Mediterranean Style Pan Seared Salmon

sun-dried tomato, spinach, lemon pepper pasta

Roasted Curry Chicken Salad Sandwich

granny smith apples, pomegranate, sweet potato fries

Grilled Portabella Mushroom

roasted cherry tomato compote, manchego cheese, quinoa salad

DESSERTS

Flourless Chocolate Cake

coconut-raspberry sorbet

Many dishes include ingredients not listed on the menu. Please advise us if you have any food allergies or sensitivities.

BEVERAGES

Soda & Lemonade

Pepsi, Diet Pepsi, Sierra Mist, Lemonade 3

Metolius Iced Tea

Peppermint, cinnamon, stevia and chocolate 3

Steven Smith Hot Teas

Brahmin-Black Tea, Lord Bergamot-Earl Grey,

Meadow-Herbal, Mao Feng Shui-Green, Peppermint 3

Coffee

Bellatazza Finca Vista Hermosa Guatemalan 2

White Wine

Sokol Blosser, Pinot Gris 7/29

Snoqualmie, Riesling 5/19

Willamette Valley Vineyards Chardonnay 8/35

Red

Adelsheim, Pinot Noir 9/38

Château Ste. Michelle, Merlot 8/32

Foris, Cabernet Sauvignon 8/32

Draft

Old 99 Brewing, For the Win, IPA 5

Good Life Brewing, Sweet As, Pacific Pale Ale 5

All gratuities are designated to the CCI student scholarship fund.

