

# Lunch Menu

## STARTERS

### Tamarind Glazed Skirt Steak Quesadilla

Pepper Jack Cheese, Roasted Red Onions, Red Pepper Aioli

### Pan Seared Scallop

Butternut Squash Hash, House Smoked Bacon, Fresh Herb Chimichurri

## SOUP OR SALAD

### Soup of the Day

Student's Fresh Daily Preparation

### Classic Caesar Salad

Crisp Romaine, Parmesan Cheese, Croutons, Caesar Dressing

## MAIN COURSE

### Pan Roasted Salmon

Sauteed Spinach, Cherry Tomatoes, Fingerling Potatoes, White Wine Butter Sauce

### Grilled Chicken Tacos

Pineapple Pico de Gallo, Avocado, Napa Cabbage Slaw, Chipotle Aioli

### Red Wine Braised Short Ribs

Yukon Gold Whipped Potatoes, Roasted Mushrooms, Baby Carrots & Peas

### Butternut Squash Risotto

Sage, Lemon, Thyme, Parmesan Cheese

### Brookdale Burger

Lettuce & Tomato, House Cut Fries, Dill Pickle

## SIDES


Whipped Potatoes \$4

Sauteed Spinach \$4

Roasted Mushrooms \$4

## DESSERT

### Dessert of the Day

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Culinary, Pastry & Hospitality

# Windows Restaurant