

Seagrass



NORTHWEST FLORIDA STATE COLLEGE

Today's menu includes choice of salad, any menu item, beverage and signature cookie for \$10.00; inclusive of tax. Gratuities not accepted. Thank you for your patronage.

Sandwiches

*Black Angus Burger

100% Prime Black Angus grilled beef, applewood-smoked maple glazed bacon, aged white cheddar cheese, and housemade "A-1 Inspired" steak sauce; served with house dills and our special pommes frites

*Burger Au Poivre

100% Prime Black Angus beef with a seared layer of peppercorns and kosher salt, triple cream Saint-André cheese, fresh watercress, red onion, and house dills.
Served with mustard-cognac sauce and our special pommes frites

*Croque-Madame

Classic French sandwich of prosciutto ham, Gruyère-fontina cheese blend, broccoli raab, and fig jam on sourdough; baked with a rich sauce béchamel.
Served open-faced with a soft yolk fried egg

Southern Twisted Lobster

Fried green tomatoes, tender Maine lobster claw & tail meat, scallions, shaved parmesan and Cajun sauce remoulade on brioche;
served with kale and apple slaw

\$10

Pizza

Our pizzas are baked in a traditional stone hearth "open flame" oven

Arugula-Prosciutto

Grated garlic, fresh rosemary, and thinly sliced prosciutto with ricotta and buffalo mozzarella cheeses. This pizza is then topped with an arugula-shallot salad with fresh squeezed lemon and shaved parmesan

Fall Harvest Vegetable

Roasted cauliflower, butternut squash, and baby kale with garlic infused olive oil, fresh rosemary, Kalamata olive, and shredded Asiago cheese with balsamic glaze

\$10

Entrees

Argentine Steak Chimichurri

Marinated tender shoulder steak, roast fingerling potatoes, authentic Argentinian chimichurri

Classic French Moules

Choose between "Normande-style" mussels - steamed with garlic, shallots, parsley, white wine, butter, and cream or "French country- style;" steamed with white wine, pancetta, crème fraiche, mushrooms, and dijon.
Both served with our special pommes frites

Trout a la Meuniere

Rainbow Trout, lightly dredged in cajun-seasoned flour, then pan sautéed with shallots, lemon, butter, capers and white wine. Served over seasoned steamed asparagus

Vegetable Napoleon

Grilled portabella mushroom and roasted tri- peppers served over gluten-free chickpea penne, tossed with butternut squash puree with arugula pesto garnish

Chicken Cordon Bleu

A Classic with a more healthy twist. "Grilled" chicken breast topped with prosciutto and triple cream cheese, topped with fresh watercress and served with roasted Fall vegetables and fingerling potatoes

Apple-Sage Pork Medallions

Tender medallions flamed in apple brandy with mushrooms, duo of caramelized onions and apples, and fresh sage. Served with roasted Fall vegetables and fingerling potatoes.

Emerald Coast Shrimp Stack

Five colorful layers of watercress, cucumber, tomato, red onion, and poached shrimp, garnished with Mandarin oranges. Served cold with a light ginger and walnut oil vinaigrette.

\$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Seagrass Restaurant is Northwest Florida State College's Culinary Management and Hospitality & Tourism Management programs' fine dining experience. We offer a French Classical inspired menu in the fall and a multicourse themed menu during the spring.

For reservation call 850.863.6520 or email seagrass@nwfsc.edu