

The Culinary Management and Hospitality & Tourism Management programs at Northwest Florida State College proudly announce the Fall Semester Luncheons at

Seagrass

NORTHWEST FLORIDA STATE COLLEGE



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.

Join us for

Thursday Luncheons (Sept 17-Nov 19)
11:00 a.m. – 1:00 p.m.

Reservation Required

and will be accepted beginning August 31st

Limit of 2 luncheons per guest as to give others the opportunity to enjoy the student's creations

Located in Building 400, **Niceville Campus**
inside the Raider Cafe

Call 850.863.6520 or email seagrass@nwfsc.edu to reserve your seat.

100 College Blvd. E | Niceville, FL 32578

Go to: www.nwfsc.edu/academics/degrees-offered/culinary
for a link to our menu



Today's menu includes choice of soup or salad, any entrée,
beverage and signature "Seagrass" cookie
for just **\$15.00** (tax included)
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, Saint-André cheese, 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, broccoli raab, and fig jam; 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

Pizza

Artisan Pear-Caramelized Onion-Prosciutto

A perfect pairing where sweet meets salty. Baked with fig jam, sliced pear, caramelized onion, prosciutto, gorgonzola cheese and a touch of balsamic drizzle.

Artisan "Truffled" Portabella Mushroom

Unique blend of garlic roasted portabella mushrooms and Fontina cheese laced with red pepper flakes and white truffle oil. This pizza is then topped with a fresh lemon-watercress salad with shaved parmesan.

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 fraîche, mushrooms, and dijon.

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

Shrimp Diane

A French-Cajun classic of jumbo shrimp lightly blackened with mushrooms, tomatoes and spinach served over Fusilli pasta in a garlic and white wine butter sauce.

Chicken Cordon Bleu

"Grilled" chicken breast topped with prosciutto and triple cream cheese, topped with watercress and served with roasted Fall vegetables and fingerling potatoes

Apple-Sage Pork Medallions

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

Portabella Mushroom Wellington

Grilled portabella mushroom filled with spinach and a rich blend of Italian cheeses, baked in puff pastry. Served with fresh asparagus in a red wine-balsamic reduction.

*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 dining experience. Enjoy casual fine-dining of lunch and dinner during select times of the year in this teaching-learning environment. Seagrass Restaurant offers a French Classical inspired menu in the Fall prepared by the Food Production II class students. During the Spring, our Regional and International Cuisine students will offer multi-course themed dinners served by our Hospitality Management students.