

COURSES

One part restaurant. One part classroom.

FIRST COURSE



APPETIZERS

DUCK FAT FRIES \$6
truffle oil, parmesan,
tarragon aioli,
chimichurri,
rosemary ketchup

CRAB CAKES \$7
roasted red pepper coulis,
creole remoulade,
napa slaw

PHO \$6
flank steak, oxtail,
Ramen noodles, onion,
jalapeno, sriracha, hoisin,
basil, mint, cilantro, lime

SECOND COURSE



SALADS

SWEET & SAVORY \$5
shaved fennel, Granny Smith apples
pickled turnip, red onion, jalapeno
sweet mustard vinaigrette,
Black Hawaiian sea salt

FRIED GOAT CHEESE & ARUGULA \$5
roasted tomato vinaigrette,
cucumber, pickled shallots,
basil oil, sea salt cracker

CIMply MICHIGAN \$4
artisan mixed greens, bacon,
dried cherries, pear,
red onion, goat cheese,
blueberry vinaigrette

THIRD COURSE



ENTRÉES

SPICED RUBBED PAN ROASTED SALMON \$9
preserved lemon couscous, toasted almonds,
roasted cauliflower, preserved lemon creme fraiche,
harissa

CAULIFLOWER STEAK \$9
chili glaze, carrot puree, almonds,
sesame, Thai peanut quinoa

HANGER STEAK \$12
hand cut choice beef hanger steak,
haricot verts with feta, celery root puree,
roasted fingerling potatoes,
cilantro chimichurri

SMOKED PORK BBQ SANDWICH \$7
apple mustard BBQ, radish slaw,
white cheddar cheese, pretzel bun
Served with house made potato chips

Welcome to **COURSES**, a teaching restaurant, and a one-of-a-kind dining experience. Staffed and operated by students from the Culinary Institute of Michigan, COURSES is a working classroom. Students learn how to run a kitchen, dining room, and bar in a real-world environment. As a patron, you are participating in their education.

As you enjoy your meal, please remember that your server, bartender, or cook may be an advanced student, or a beginner. Your satisfaction today is an important part of their training, but their education is what matters most.

Tipping is not required, but is graciously accepted. All gratuities serve to provide our Table Service students with an opportunity to experience the same fine dining atmosphere we strive to bring you in COURSES.

Thank you for your patronage and your patience.

Please ask your server about menu items or featured items that may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*Disclaimer: A disclaimer regarding the use of possible allergens within the kitchen facility has been placed on the menus. The "total" removal of an allergan from the preparation kitchen may not be possible, however, all staff, employees and involved parties will attempt to deliever a customer's food as allergen free as possible



For over 100 years, Baker College® has been preparing people for new careers. Today we serve nearly 25,000 students at 9 locations throughout Michigan as well as online worldwide. We have a unique approach—small classes in real-world settings, taught by working professionals from the fields they teach. The result is one of the highest available graduate employment rates in the U.S.



THE CULINARY INSTITUTE OF MICHIGAN®
BAKER COLLEGE OF MUSKEGON

The Culinary Institute of Michigan is part of Baker College's Muskegon campus. This 40,000 square foot facility offers world-class training in the areas of Baking and Pastry, Culinary Arts, and Food & Beverage Management. Our award-winning chefs and instructors are here to train students in both the art and the business of the food service industry.



HOURS OF OPERATION:
Monday -Saturday 11:30 - 2:00PM
For Reservations:
231-777-6610 or www.culinaryinstitutemi.com

REDS

WHITES

YOUR SERVER WILL PROVIDE OUR WEEKLY OFFERINGS OF WINES BY THE GLASS AND FLIGHTS

TIER 1 | Bottle \$20

Cabernet Sauvignon	- William Hill - Central Coast, CA	Chardonnay Light French Oak	- Robertson, South Africa
Garnacha	- Las Rocas - Rioja, Spain	Sauvignon Blanc	Zeal - Marlborough, New Zealand
Chambourcin / Merlot	- Clay Red Bin 336 - Fenn Valley, MI	Pinot Grigio / Chardonel	CIMply White Bin 336 - Fenn Valley, MI
Pinot Noir	- Trinity Oaks - Lodi & Monterey, CA	Semi-Dry Riesling	Bowers Harbor - Traverse City, MI
Rose' Cayuga / Raspberry	- Jazz - Oceana, MI	Dry Riesling	Fenn Valley, MI

TIER 2 | Bottle \$30

Full Bodied Blend	- Côtes du Rhône - Domaine de la Bastide - France	Chardonnay Full Oak	- Edna Valley - Central Coast, CA
Grenache / Syrah / Carignan		Chardonnay Unoaked	- Joel Gott - Napa, CA
		Late Harvest Riesling	- Chateau Grand Traverse - MI
Meritage Blend	- Genesis - Hogue Cellars - Columbia Valley, WA		
Cabernet Sauvignon / Merlot / Malbec / Cabernet Franc			

REDS BY THE HALF BOTTLE \$17

Cabernet Sauvignon	- Franciscan - Napa, CA	Pinot Noir - Clos Du Val	- Carneros - Napa, CA
Zinfandel	- Earthquake by Michael David - Lodi, CA	Zinfandel - Frog's Leap	- Napa, CA
Pinot Noir	- Acrobat - King Estate - Willamette, OR		

SANGRIA - OUR OWN HOUSE SPECIALTY - RED, WHITE, OR BLUE(BERRY) Glass \$5

SPARKLING AND SPECIALTY WINES

Prosecco - La Marca - Veneto, Italy	Tosti - Moscato - Veneto, Italy
Sparkling Blanc de Blancs - L. Mawby, MI	

BEERS TAILORED TO YOUR TASTE - \$4 BOTTLE / DRAFT

CRISP & REFRESHING

Beard Bender - American Dry Hard Cider	Blake's Hard Cider Co.
Walter - Blond Ale	Pigeon Hill (Draft)
Lake Brothers - Vienna Lager	Lake Brothers Beer Co.
Final Absolution - Belgian Trippel	Dragonmead Microbrewery

MALTY & ROASTY

Siren - Amber Ale	North Peak Brewing Co.
Scotty Karate - Scotch Ale	Dark Horse Brewing Co. (Draft)
Boffo - Brown Ale	Dark Horse Brewing Co.
Milkshake Stout - Milk Stout	Rochester Mills Beer Co.
Foundry Slag - American Stout	Unruly Brewing Co. (Draft)

HOPPY & AROMATIC

Space Rock - American Pale Ale	Short's Brewing Co.
Ryptide - Rye IPA	Fetch Brewing Co. (Draft)
Huma Lupa Licious - IPA	Short's Brewing Co.

CREATE A FLIGHT WITH ANY 3 OF OUR DRAFT OFFERINGS - \$4

SPIRITS

Highballs / Mixed 1.5oz \$4	Highballs / Mixed 1.5oz \$6	Highballs / Mixed 1.5oz \$8
Martinis, Manhattans, Straight 3oz \$6	Martinis, Manhattans, Straight 3oz \$8	Martinis, Manhattans, Straight 3oz \$10
Seagram's 7	Jim Beam Rye	Glenlivet
Canadian Club	Jack Daniel's	Maker's Mark
Ketel One	Southern Comfort	Flat Landers Bourbon
Beefeater	Dewar's	Bombay Sapphire
Bacardi	Jameson	Grand Traverse Vodka
Captain Morgan	Knickerbocker Gin—New Holland	Freshwater Rum -- New Holland
100 Años Reposado	Myers's Dark Rum	Patrón Anejo
	Midori	Dos Jaimés -- Mezcal
	Tuaca	Courvoisier VS
	Kahlúa	Coppercraft Applejack
	Frangelico	Drambuie
		Grand Marnier
		Clockwork Orange -- New Holland
		Chambord
		Godiva
		Disaronno

BEVERAGES

French Press Coffee	\$3 For Two \$6	Fresh Brewed Iced Tea	\$3
Loose Leaf Tea	\$3	Hand-Crafted Options (Server will provide weekly flavors):	
Espresso	\$3	French & Italian Sodas	\$3
Pelligrino Sparkling Water	\$3	Fresh Lemonades	\$3