

COURSES

One part restaurant. One part classroom.

TO BEGIN



GENERAL TSO'S CAULIFLOWER 4

battered and deep-fried cauliflower in a tangy/spicy sauce

POMMES DE TERRE CHIPS 3

crispy thin potato slices prepared fresh to order, finished with truffle salt and served with a rémoulade sauce and onion dip

SOUP DU JOUR

Ask your server about today's soup.

ON THE LIGHTER SIDE



ROASTED VEGETABLE SALAD 5.50

assorted root vegetables, fresh herbs with a honey butter vinaigrette, served warm.

CIM-PLY MICHIGAN SALAD 5

arugula, bacon, cherries, apples, red onion, and goat cheese with a sweet and sour dressing.

THE MAIN EVENT



FILET MIGNON 15

5-ounce filet of beef tenderloin served with fresh vegetables and a potato du jour

PAN-SEARED SALMON 12

5-ounce filet of salmon served with roasted potatoes and fresh vegetables with a lemon caper cream sauce

TURKEY REUBEN 7

Marinated and roasted turkey breast, fresh coleslaw, remoulade, mustard on rye bread with pommes frites

HOUSE-MADE PASTA

Ask your server about today's pasta.

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.

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.

Thank you for your patronage and your patience.

To order or make reservations please call 810-357-0875.



For over 100 years, Baker College® has been preparing people for new careers. We have a unique approach - small classes in real-world settings, taught by working professionals from the fields they teach. This 23,000 square foot facility offers world-class training in the areas of Baking & 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.



THE CULINARY INSTITUTE OF MICHIGAN®