

COURSES

One part restaurant. One part classroom.

APPETIZERS



GENERAL TSO'S CAULIFLOWER 4.50
battered and deep-fried cauliflower
in a tangy/spicy sauce

POMMES DE TERRE CHIPS 3.50
crispy thin potato slices fried, then
finished with truffle salt and served
with a rémoulade sauce and onion

SOUP DU JOUR 4
ask your server for today's
selection

SALADS



CIM-PLY MICHIGAN SALAD 5.50
arugula, bacon, cherries, apples,
red onion, candied walnuts and
goat cheese with a sweet and sour
dressing

BRUSSELS SPROUT SALAD 5.50
quinoa, pickled radish, candied
walnuts, goat cheese and
pancetta with a citrus vinaigrette

TASTING OF BEETS 5.50
red and golden beets, candied walnuts,
pickled fennel, goat cheese, marinated
oranges and granny smith apples

ENTREES



FILET MIGNON 18
filet of beef tenderloin served
with fresh vegetables and
fingerling potatoes

CIM STEW 9
braised beef, and vegetables
topped with a buttermilk biscuit

PAN-SEARED SALMON 14
fillet of salmon served with fresh
vegetables and rice pilaf with a
cucumber, dill and tomato cream
sauce

SAUTÉED SCALLOPS 19
sea scallops with risotto, minestra
and fresh vegetables

REUBEN 9
choice of turkey or corned beef
with rémoulade, mustard, rye
bread with house made fries

CHICKEN MARSALA 15
sautéed chicken with fingerling
potatoes, fresh vegetables and
marsala sauce

VEGETABLE RISOTTO 9
risotto with tomato jam, fresh
vegetables topped with fresh arugula

ROASTED GAME HEN 13
half game hen with rice pilaf,
tomato jam, and fresh
vegetables

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 a bar in 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.



For over 100 years, Baker College® has been preparing people for new careers. Today we serve nearly 25,000 students at 6 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®
A DIVISION OF BAKER COLLEGE

The Culinary Institute of Michigan is part of Baker College's Port Huron campus. This 23,000 square foot facility offers world-class training in the areas of Baking & Pastry, Culinary Arts, and Food and 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.