

COURSES

One part restaurant. One part classroom.

FIRST COURSE



APPETIZERS

DUCK FAT FRIES \$6
truffle oil, parmesan, chimi mayo

CRAB CAKE \$8
roasted red pepper coulis,
cilantro lime mayoli, napa slaw

QUESO FUNDIDO \$7
chorizo, queso oaxaca,
roasted tomato pico, tortilla
chips

CHILLED PEACH SOUP \$4/\$7
yogurt, ginger, wildflower honey,
peppered walnuts

SEAFOOD CHOWDER \$5/\$9
shrimp, lobster, bacon, potatoes, corn,
clam fritter

SECOND COURSE



SALADS

CIMply MICHIGAN \$5
spring mix greens, red onion,
bacon, goat cheese, dried
cherries, pear, blueberry
vinaigrette

SWEET & SAVORY \$6
shaved fennel, sour apple, red
onion, pickled turnip, jalapeño,
sweet mustard vinaigrette, black
hawaiian sea salt

THE WEDGE \$6
iceberg, grape tomatoes, red
onion, bacon, pine nuts, hard-
boiled egg, french and blue
cheese dressings

THIRD COURSE



ENTRÉES

MONTE CRISTO \$9
turkey, ham, swiss cheese, dijon
mustard, cinnamon french toast,
melba sauce

SALMON \$12
warm quinoa salad, pickled
cucumbers, toasted edamame,
garlic-chili crunch

BANH MI \$9
roasted pork, cilantro, pickled
vegetable slaw, jalapeño, spicy
kewpie mayo, cucumber,
french roll

CHICKPEA CURRY \$12
cauliflower, coconut milk,
tomato, ginger, garlic, garam
masala, naan, basmati rice

PBB & J \$10
peanut butter, bison burger,
jalapeño jam, bacon, lettuce,
onion, white cheddar, pretzel roll

PORK BBQ \$12
smoked pork shoulder, corn &
andouille polenta, braised
greens, carolina bbq sauce

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.

The total removal of an allergen from the preparation kitchen may not be possible, however, all staff, employees and involved parties will attempt to deliver a customer's food as allergen free as possible.

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 .

Chef Chris Sowa, CEC, AAC
Executive Chef, COURSES
CIM Specialty Coordinator

Dave Spicher
Manager, COURSES

Chef Amanda Miller, CSC, WCSC
CIM Specialty Coordinator

Chef Tom Recinella, CEC, AAC, HGT
Dean of Culinary
Port Huron Campus Director



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®
A DIVISION OF BAKER COLLEGE

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.



Baker College's Baking and Pastry and Culinary Arts programs are accredited by the American Culinary Federation Education Foundation Accrediting Commission.

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

RED WINE

WHITE WINE

TIER 1 WINES

Bottle \$20

Garnacha - Bhilar Bodega Roja, Spain
Chambourcin/Merlot - Fenn Valley Michigan
"Clay Red - Bin 336"

Chardonnay - Carmel Road Monterey, CA
Sauvignon Blanc - Kim Crawford New Zealand
(1/2 bottle \$10)
Chardone/Pinot Grigio - Fenn Valley Michigan
"CIMply White - Bin 336"

TIER 2 WINES

Bottle \$30

Pinot Noir - Thevenet & Fils Burgundy, France
Malbec Blend - Smith & Hook Central Coast, CA
Late Harvest Riesling - Chateau Grand Traverse Michigan

SPARKLING WINES

Bottle \$20

Pinot Noir/Gamay - Charles de Feré Reims, France

187 ml split (individual) \$7

Prosecco - Gambino Fruili, Italy

HALF BOTTLES

1/2 Bottle \$15

Pinot Noir - Meiomoni Monterey Sonoma, CA
Cabernet Sauvignon - Wente Vineyards Livermore, CA

SANGRIA

Glass \$5

House made
Red | White | Blueberry

SPIRITS

Highballs / Mixed - 1.5oz \$4 | Martinis, Manhattans, Straight - 3oz \$6

Seagram's 7 Canadian Club Ketel One Beefeater Bacaradi Captain Morgan

Highballs / Mixed - 1.5oz \$6 | Martinis, Manhattans, Straight - 3oz \$8

Jose Cuervo Silver Jack Daniel's Southern Comfort Dewar's Jameson Myers's Dark Rum

Highballs / Mixed - 1.5oz \$8 | Martinis, Manhattans, Straight - 3oz \$10

Glenlivet Maker's Mark Bombay Sapphire Tito's Vodka El Jimador Courvoisier VS El Jimador Reposado

HAND CRAFTED MICHIGAN BREWS

CRISP & REFRESHING \$4

Zombie Killer - Hard Cider, 5.5% B. Nektar Meadery
Local's Light - Lager, 5.2% Short's Brewing

MALTY & ROASTY \$4

Fudgie Krueger - Oatmeal Stout, 6% Big Lake Brewing

HOPPY & AROMATIC \$4

Blood Orange Haze - New England IPA, 6% Big Lake Brewing
Huma Lupa Licious - IPA, 7.7% Short's Brewing
Enigma - Double IPA, 9% Tapisstry Brewing

BEVERAGES

French Press Coffee \$3 per person
Loose Leaf Tea \$3
Fresh Brewed Iced tea \$3

Hand Crafted (Flavors change weekly)

French & Italian Sodas \$3
Fresh Lemonades \$3