

COURSES

One part restaurant. One part classroom.

APPETIZERS



GENERAL TSO'S CAULIFLOWER 4

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

POMMES DE TERRE CHIPS 3

crispy thin potato slices finished with truffle salt served with rémoulade sauce and onion dip

ONION SOUP 4

finished with house made croutons and swiss cheese

SOUP DU JOUR 3

ask your server for today's selection

GRILLED CHEESE WITH TOMATO SOUP 4

vienna bread grilled with swiss and cheddar cheese, goat cheese spread, caramelized onions and house made tomato soup.

BRAISED BACON 6

braised cherry wood smoked bacon served with polenta, apple fennel salad, crumbled blue cheese finished with a natural sauce

SALADS



CIM-PLY MICHIGAN SALAD 5

arugula, bacon, cherries, apples, red onion, candied walnuts and bleu cheese with a sweet and sour dressing

ROASTED ROOT VEGETABLE SALAD 5

assorted root vegetables, butternut squash pickled and raw radish, arugula and goat cheese with a honey butter vinaigrette

CAESAR SALAD 5

romaine lettuce, house made Caesar dressing with a cheese crostini

ENTREES



FILET MIGNON 15

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

PAN-SEARED SALMON 12

5-ounce fillet of salmon served with fresh vegetables roasted potatoes with a cucumber, dill and tomato cream sauce

STEAMED HALIBUT 16

5-ounce fillet of halibut served with fresh vegetables, rice pilaf with a lemon herb butter

CHICKEN MARSALA 11

sautéed chicken served with fresh vegetable, fingerling potatoes with a Marsala sauce

TURKEY REUBEN 7

marinated and roasted turkey breast with cole slaw, remoulade, mustard, rye bread with house made fries

HOUSE MADE PASTA 8

ask your server for today's selection

SOUTHERN SCALLOP 16

3-sea scallops served with grits, succotash, minestra with a spicy sauce

LAMB LOIN 17

5-ounce lamb loin served with fresh vegetables, potato pavé and a red wine cream 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.

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.



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 PORT HURON

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 & 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.