

COURSES

One part restaurant. One part classroom.

FIRST COURSE



APPETIZERS

Seafood Chowder \$5/\$7
shrimp, lobster, potatoes,
corn, smoked paprika oil,
clam fritter

Calamari \$9
lemon scallion butter,
peppadews, curry mayo

Cream of Mushroom Soup \$4/\$6
truffle oil, chives,
shallot & pine nut relish

Buffalo Brussels Sprouts \$6
blue cheese, scallions, celery,
buffalo sauce

Pierogi \$9
aged cheddar, potato,
caramelized shallots,
pickled vegetable salad, chive oil,
dill crème fraîche

SECOND COURSE



SALADS

Michigan Harvest \$5
mixed greens, dried cherries,
red onion, bacon, goat cheese,
pears, blueberry vinaigrette

Sweet & Savory \$6
shaved fennel, granny smith apples,
jalapenos, red onion, pickled turnips,
sweet mustard vinaigrette,
black sea salt

The Schrute \$6
roasted beets, arugula, pickled shallot,
blue cheese, prosciutto,
black pepper walnuts,
orange-ginger vinaigrette

THIRD COURSE



ENTRÉES

PBB&J Burger \$10
bison burger, peanut butter,
jalapeno jam, bacon, lettuce,
onion, pretzel roll, fries

Marquette Room Club \$8
toasted raisin bread, turkey, ham,
bacon, herbed cream cheese,
dijonaise, lettuce, tomato, fries

Monte Cristo \$8
ham, turkey, swiss cheese,
raspberry sauce, fries

Pan Roasted Salmon \$12
dijon potato cream,
arugula-fennel salad,
pickled mustard seed

Green Curry \$12
chicken, chiles, bell pepper,
carrot, snow peas, coconut milk,
jasmine rice

Ragù Bolognese \$13
herb laced tagliatelle,
parmigiano

Sweet Potato Gnocchi \$12
broccolini, romano,
sage-brown butter cream sauce,
sunflower seeds

Chateaubriand \$15
shoulder tender, chateau potatoes,
bearnaise, asparagus, trumpet mushroom

Pork Tenderloin Feature \$13
your server will have details about
this week's feature

*** Gluten Free Bread available

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.

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**Disclaimer: A disclaimer regarding the use of possible allergens within the kitchen facility has been placed on the menu. 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.

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 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 :
Tuesday-Thursday 11:30 am - 2:00 pm & 5:30 pm-8:00 pm
For Reservations: 231-777-6610
www.culinaryinstitutemi.com