

COURSES

One part restaurant. One part classroom.

FIRST COURSE



APPETIZERS

Calamari \$9
lemon-scallion butter,
cucumber salad, curry mayo

Frog Legs Provençal \$8
mushroom risotto, garlic,
parsley, butter, capers

Vegetable Samosas \$9
potato and green pea filling,
tamarind chutney

Roasted Butternut Squash Soup \$4/\$7
honey cinnamon crema,
peppered walnuts

Cream of Mushroom Soup \$4/\$7
truffle oil, shallot-pine nut relish,
chives

SECOND COURSE



SALADS

Wedge \$6
iceberg, tomato, red onion,
bacon, pine nuts, hard boiled egg,
french & blue cheese dressings

Caesar \$7
romaine, manchego,
white anchovies, ancho croutons,
caesar dressing

Chop \$7
iceberg, romaine, carrots, peas,
broccoli, cauliflower, ham, scallions,
bacon, cheddar, gorgonzola vinaigrette

THIRD COURSE



ENTRÉES

Monkfish "Stew" \$16
asparagus, braised red cabbage,
leeks, fennel, parsley oil, zucchini, red
potatoes, bacon, tomato saffron broth,
pickled mustard seeds

Manhattan Filet \$15
green peppercorn crust, celery root puree,
potato pave, roasted carrots, madeira demi

Cauliflower Steak \$12
chili glaze, thai peanut quinoa,
carrot puree, almonds, sesame

Steak Frites \$15
char-grilled petite NY strip, hand-cut fries,
garlic-herb butter, chimi-aioli, salad

Chicken Curry \$14
basmati rice, cilantro, naan

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

Lunch Service 11:30AM-1:30PM

Dinner Service 5:30PM-7:30 PM

For Reservations : 231-777-6610 or online www.culinaryinstitutemi.com