



Appetizers

Bayside Picnic Appetizers

An array of BBQ ribs, mussels, buffalo shrimp, steamed clams, and wings

Soups

Please select one:

Chesapeake Chowder

A recipe rich in a variety of seafood borrowed from Visiting Chef Robert Kincaid

Duck Soup

A resonant duck broth served with roasted parsnip ravioli, white beans and turnips

Salads

Please select one:

Bosc Pear

Fresh pear slices with seasonal mixed field greens, toasted walnuts, shaved Romano cheese, and aged balsamic vinegar

Watercress, Sorrel, and Artichoke

Old Bay vinaigrette

ENTREES

Please select one:

Surf n' Turf

Sautéed crab cake with a grilled medallion of beef tenderloin, creamy polenta, tarragon tartar sauce

Chicken, Crab, and Waffles

Classic chicken and waffles with a unique twist of added crab, whipped potatoes, champagne veloute'

Rotisserie Pheasant

Spit and fire roasted with scalloped oysters, Cabbage and apples, and rich demiglace

Flounder Francese'

Battered in egg and Romano cheese, lightly sautéed, then served with "potato hay", fresh vegetable du jour, lemon white wine sauce

Cheese Cart

Featuring regional cheeses

Dessert

Prepared by our professional pastry chefs, Students, and Faculty

30.95

Includes coffee, tea, & iced tea; all other beverages priced separately

15% service charge, 6% sales tax will be added to the check



Lunch: Monday – Friday, 11:30 a.m. - 1:30 p.m. Dinner: Wednesday – Saturday, 5:30 - 8 p.m.

Check our website for closings.

For reservations, call 570-320-CHEF. www.pct.edu/lejeunechef





