Restaurant 1898

Tourism, Hospitality, and Culinary Arts (THCA)

Spring Semester 2025 Jan 20 – May 16

Service to begin Feb 5 – April 30

(Tea or Sweet Tea included with Meal)

Week Of:	Wednesday Lunch	Thursday Lunch	Thursday Dinner	Friday Lunch
Feb 3	FEB 5	FEB 6	FEB 6	FEB 7
	Soup Options	Soup Options	Soup Options	Soup Options
	Carrot Dill Soup	Carrot Dill Soup	Carrot Dill Soup	Carrot Dill Soup
	Cream of Broccoli Soup	Cream of Broccoli Soup	Cream of Broccoli Soup	Cream of Broccoli Soup
	Salad Options	Salad Options	Salad Options	Salad Options
	Mesclun Salad with Raspberry	Mesclun Salad with Raspberry	Mesclun Salad with Raspberry	Mesclun Salad with Raspberry
	Vinaigrette	Vinaigrette	Vinaigrette	Vinaigrette
	Arugula w/fried goat cheese wheel and cherry balsamic vinaigrette	Arugula w/fried goat cheese wheel and cherry balsamic vinaigrette	Arugula w/fried goat cheese wheel and cherry balsamic vinaigrette	Arugula w/fried goat cheese wheel and cherry balsamic vinaigrette
	Entree	Entree	Entree	Entree
	Meatloaf with Mushroom Sauce,	Meatloaf with Mushroom Sauce,	Meatloaf with Mushroom Sauce,	Meatloaf with Mushroom Sauce,
	Duchess Potatoes, Broccoli with	Duchess Potatoes, Broccoli with Glazed	Duchess Potatoes, Broccoli with Glazed	Duchess Potatoes, Broccoli with Glazed
	Glazed Pecans and Lemon Zest	Pecans and Lemon Zest	Pecans and Lemon Zest	Pecans and Lemon Zest
	Dessert Options	Dessert Options	Dessert Options	Dessert Options
	Peach Cobbler a la mode	Peach Cobbler a la mode	Peach Cobbler a la mode	Peach Cobbler a la mode
Feb 10	FEB 12	FEB 13	FEB 13	FEB 14
	Salad Options	Soup Options	Salad Options	Soup Options
	Butternut and Arugula Salad	Cream of Asparagus Soup	Butternut and Arugula Salad	Cream of Asparagus Soup
	with Maple Syrup Vinaigrette	Minestrone	with Maple Syrup Vinaigrette	Minestrone
	Strawberry, Feta and Pecan Salad with Balsamic Vinaigrette Soup Options Cheddar and Leek Soup Cream of Mushroom Soup Entrée Spinach and Onion Stuffed Chicken Breast w/Sundried tomato and basil beurre blanc Fingerling Potatoes Broiled Tomato	Salad Options Belgium endive and watercress with roasted walnuts and walnut shallot vinaigrette Hearts of Palm Salad Entrees Manicotti with chicken and spinach/grilled vegetable skewers Dessert Carrot Cake w/coconut cream cheese glaze	Strawberry, Feta and Pecan Salad with Balsamic Vinaigrette Soup Options Cheddar and Leek Soup Cream of Mushroom Soup Entrée Spinach and Onion Stuffed Chicken Breast w/Sundried tomato and basil beurre blanc Fingerling Potatoes Broiled Tomato	Salad Options Belgium endive and watercress with roasted walnuts and walnut shallot vinaigrette Hearts of Palm Salad Entrees Manicotti with chicken and spinach/grilled vegetable skewers Dessert Carrot Cake w/coconut cream cheese glaze
	Dessert Strawberry Napoleon		Dessert Strawberry Napoleon	

Feb 17	Feb 19 Soup Options White Bean and Kale Soup Roasted Poblano and Corn Soup Salad Options Tri color Salad with Walnut Dressing Raspberry and Romaine Salad Entree Red Snapper Vera Cruz/roasted potatoes w/garlic/Maple glazed Carrots Dessert Apple Tart a La Mode	Feb 20 Soup Options Cheddar and Leek Soup Cream of Mushroom Soup Salad Options Butternut and Arugula Salad with Maple Syrup Vinaigrette Strawberry, Feta and Pecan Salad with Balsamic Vinaigrette Spinach and Onion Stuffed Chicken Breast w/Sundried tomato and basil beurre blanc Fingerling Potatoes Broiled Tomato	Feb 20 Soup Options White Bean and Kale Soup Roasted Poblano and Corn Soup Salad Options Tri color Salad with Walnut Dressing Raspberry and Romaine Salad Entree Red Snapper Vera Cruz/roasted potatoes w/garlic/Maple glazed Carrots Dessert Apple Tart a La Mode	Feb 21 Soup Options Cheddar and Leek Soup Cream of Mushroom Soup Salad Options Butternut and Arugula Salad with Maple Syrup Vinaigrette Strawberry, Feta and Pecan Salad with Balsamic Vinaigrette Strawberry, Feta and Pecan Salad with Balsamic Vinaigrette Strawberry, Feta and Pecan Salad south Balsamic Vinaigrette Strawberry, Feta and Pecan Salad south Balsamic Vinaigrette Strawberry Napoleon
Feb 24	Feb 26 Salad Caesar Entrée Build your own Pasta Fettucine Pasta Choice of Sauces Alfredo Tomato Choice of Meats Chicken Meatballs Dessert Lemon Sorbet	Feb 27 Soup Options Autumn Squash Apple Cider Soup Hearty Italian Meatball Soup Salad Fresh Garden Salad with roasted Tomato Vinaigrette Parmesan brussels sprouts salad Entree Pan Seared Chicken Breast with Mushroom Velouté, Pan Sear Potatoes and Haricot Verts and Carrots Dessert Pumpkin pecan cake with ginger cream anglaise	Feb 27 Salad Caesar Entrée Build your own Pasta Fettucine Pasta Choice of Sauces Alfredo Tomato Choice of Meats Chicken Meatballs Dessert Lemon Sorbet House Made French Bread	Feb 28 Service in ARTEMISIA'S Set Menu Soup Corn and Green Chili Chowder Salad Cool Cucumber Salad Entree Pork Tenderloin with Angel Fire Sauces Wild Rice Dressing Asparagus with Lemon and Garlic Butter Soft dinner rolls with Poppy Seeds Dessert: Molten Chocolate Cake Black Cherry Sauce

Mar 3	Mar 5	Mar 6	Mar 6	Mar 7
Widi S	Soup	Soup Options	Soup	Soup Options
	Cheddar Leek Soup	White Bean and Kale Soup	Cheddar Leek Soup	White Bean and Kale Soup
		Roasted Poblano and Corn Soup		Roasted Poblano and Corn Soup
	Salad		Salad	
	Citrus Salad	Salad Options	Citrus Salad	Salad Options
		Tri color Salad with Walnut Dressing		Tri color Salad with Walnut Dressing
	Entree	Raspberry and Romaine Salad	Entree	Raspberry and Romaine Salad
	Salmon en Papilliote with		Salmon en Papilliote with	
	Ginger Lime Sauce	Entree	Ginger Lime Sauce	Entree
	Lyonaise Potatoes	Red Snapper Vera Cruz/roasted	Lyonaise Potatoes	Red Snapper Vera Cruz/roasted
	Broccoli and Sweet Pepper Stir Fry	potatoes w/garlic/Maple glazed Carrots	Broccoli and Sweet Pepper Stir Fry	potatoes w/garlic/Maple glazed Carrots
		Dessert		Dessert
	Dessert	Apple Tart a La Mode	Dessert	Apple Tart a La Mode
	Pots de Crème		Pots de Crème	
Mar 10	****SPRING BREAK****	****SPRING BREAK****	****SPRING BREAK****	****SPRING BREAK****
	JERNING DREAK			
Mar 17	Mar 19	Mar 20	Mar 20	Mar 21
	Soup	Soup Options	Soup	
	Vegetable and Quinoa Soup	Chicken and Sausage Gumbo	Vegetable and Quinoa Soup	
		Chicken Noodle		NO SERVICE
	Entrée Options		Entrée Options	
	Choose your Skewer Plate	Salad Options Bibb Lettuce and spinach with citrus and	Choose your Skewer Plate	Special Event
	Option 1	avocado	Option 1	
	Lemon, garlic and rosemary	Blood orange, beet and fennel salad	Lemon, garlic and rosemary chicken	
	chicken skewers, olive and lemon rice,		skewers, olive and lemon rice, and	
	and roasted brussels sprouts	Entree	roasted brussels sprouts	
	Olive Oil Cake	Shrimp Po'boy w/Remoulade sauce	Olive Oil Cake	
		Dirty Rice w/Creole sauce		
	Option 2	Cajun Cole Slaw	Option 2	
	Ginger pork and pineapple	_	Ginger pork and pineapple skewers,	
	skewers, with pickled carrots,	Dessert Durad Durad dia a	with pickled carrots, cucumber and Thai	
	cucumber and Thai coconut rice Mango Tapioca Pudding	Bread Pudding	coconut rice Mango Tapioca Pudding	

Mar 24	Mar 26 Salad Mixed Groop Salad w/carrots	Mar 27 NO SERVICE	MAR 27 Salad Caesar	Mar 28
	Mixed Green Salad w/carrots, tomatoes and cucumbers Choice of House Made Dressings	NO SERVICE	Entrée	NO SERVICE
	Shallot Vinaigrette or Ranch Entrees		Build your own Pasta Fettucine Pasta	Special Event
	Choose a Panini Chicken Mushroom Spinach Provolone Panini		Choice of Sauces Alfredo Tomato	
	Cuban Pork Panini		Choice of Meats Chicken Meatballs	
	Portabella Panini Choice of: French Fried Potatoes or Waffle Chips		Dessert Lemon Sorbet House Made French Bread	
	Dessert Chocolate Pot De Creme			
Mar 31	April 2 Soup Options Chicken and Sausage Gumbo Chicken Noodle	April 3 Soup Cheddar Leek Soup	April 3 Soup Options Chicken and Sausage Gumbo Chicken Noodle	April 4 Soup Cheddar Leek Soup
	Salad Options Bibb Lettuce and spinach with citrus and avocado Blood orange, beet and fennel salad	Salad Citrus Salad Entree Salmon en Papilliote with Ginger Lime Sauce	Salad Options Bibb Lettuce and spinach with citrus and avocado Blood orange, beet and fennel salad	Salad Citrus Salad Entree Salmon en Papilliote with Ginger Lime Sauce
	Entree Shrimp Po'boy w/Remoulade sauce Dirty Rice w/Creole sauce Cajun Cole Slaw	Lyonaise Potatoes Broccoli and Sweet Pepper Stir Fry Dessert	Entree Shrimp Po'boy w/Remoulade sauce Dirty Rice w/Creole sauce Cajun Cole Slaw	Lyonaise Potatoes Broccoli and Sweet Pepper Stir Fry Dessert
	Dessert Bread Pudding	Pots de Crème	Dessert Bread Pudding	Pots de Crème

April 7	April 9 Soup Hearty Lentil Soup Salad Vine Ripened Tomato Salad	April 10 Salad Mixed Green Salad w/carrots, tomatoes and cucumbers Choice of House Made Dressings Shallot Vinaigrette or Ranch	April 10 Soup Hearty Lentil Soup Salad Vine Ripened Tomato Salad	April 11 Salad Mixed Green Salad w/carrots, tomatoes and cucumbers Choice of House Made Dressings Shallot Vinaigrette or Ranch
	Entree Blackened fish with Creole and Crawfish sauce Dirty Rice Roasted Broccoli with Garlic	Entrees Choose a Panini Chicken Mushroom Spinach Provolone Panini Cuban Pork Panini	Entree Blackened fish with Creole and Crawfish sauce Dirty Rice Roasted Broccoli with Garlic	Entrees Choose a Panini Chicken Mushroom Spinach Provolone Panini Cuban Pork Panini
	Dessert Banana Pudding	Portabella Panini Choice of: French Fried Potatoes or Waffle Chips Dessert Chocolate Pot De Creme	Dessert Banana Pudding	Portabella Panini Choice of: French Fried Potatoes or Waffle Chips Dessert Chocolate Pot De Creme
April 14	April 16 Soup Options Cream of Asparagus Soup Minestrone Salad Options Belgium endive and watercress with roasted walnuts and walnut shallot vinaigrette Hearts of Palm Salad Entrees Manicotti with chicken and spinach/grilled vegetable skewers Dessert Carrot Cake w/coconut cream cheese glaze	April 17 Soup Vegetable and Quinoa Soup Entrée Options Choose your Skewer Plate Option 1 Lemon, garlic and rosemary chicken skewers, olive and lemon rice, and roasted brussels sprouts Olive Oil Cake Option 2 Ginger pork and pineapple skewers, with pickled carrots, cucumber and Thai coconut rice Mango Tapioca Pudding	April 17 Soup Options Cream of Asparagus Soup Minestrone Salad Options Belgium endive and watercress with roasted walnuts and walnut shallot vinaigrette Hearts of Palm Salad Entrees Manicotti with chicken and spinach/grilled vegetable skewers Dessert Carrot Cake w/coconut cream cheese glaze	April 18 NO SERVICE

April 21	April 23 Service in 1898	April 24 Service in ARTEMISIA'S	April 24 Service in ARTEMISIA'S	April 25 Service in 1898
	Soup Corn and Green Chili Chowder	Soup Corn and Green Chili Chowder	Soup Corn and Green Chili Chowder	Soup Corn and Green Chili Chowder
	Salad Cool Cucumber Salad	Salad Cool Cucumber Salad	Salad Cool Cucumber Salad	Salad Cool Cucumber Salad
	Entree Pork Tenderloin with Angel Fire Sauces Wild Rice Dressing Asparagus with Lemon and Garlic Butter		Wild Rice Dressing	Entree Pork Tenderloin with Angel Fire Sauces Wild Rice Dressing Asparagus with Lemon and Garlic Butter
	Soft dinner rolls with Poppy Seeds Dessert: Molten Chocolate Cake	Soft dinner rolls with Poppy Seeds Dessert: Molten Chocolate Cake Black Cherry Sauce	Dessert: Molten Chocolate Cake Black Cherry Sauce	Soft dinner rolls with Poppy Seeds Dessert: Molten Chocolate Cake Black Cherry Sauce
	Black Cherry Sauce			
April 28	April 30 Service in ARTEMISIA'S Set Menu	May 1 NO SERVICE	May 1 NO SERVICE	May 2 NO SERVICE
	Soup Corn and Green Chili Chowder			
	Salad Cool Cucumber Salad			
	Entree Pork Tenderloin with Angel Fire Sauces Wild Rice Dressing Asparagus with Lemon and Garlic Butter			
	Soft dinner rolls with Poppy Seeds Dessert: Molten Chocolate Cake Black Cherry Sauce			
Lunch Service Doors Open at 11:45 AM, Service Time at 11:45 AM	Dinner Service Doors Open at 6:00PM Service Time at 6:00 PM			