***with cooling ranch sauce* $2.99 $2.99**

 ***Jamaican Glazed Pork***

***Boneless pork loin coated with a Jamaican***

***Jerk Sauce, pan-fried to perfection and placed on a bed of seasoned rice. Served with a side salad and bread of the day***

**$7.99**

 ***Fettuccini Alfredo Primavera***

***Fettuccini noodles tossed in our homemade Alfredo sauce and topped with sautéed mixed vegetables***

***Served with a side salad and bread of the day***

***$6.99***

***Grilled Chicken Salad***

***Mixed greens topped with grilled chicken, red onions, bleu cheese, candied bacon, boiled eggs, tomatoes, homemade croutons and choice of dressing***

***$6.99***

*While being served, please bear in mind, we are a training program with a wide range of student abilities. We will do our best to make your dining experience an enjoyable one. Tips received are used by the students for educational trips to other establishments to see things that are not possible to bring to our school. Thank you*

***Please, ask your server about our daily desserts!***

Desserts

***Mediterranean Veggie Wrap***

***Homemade Hummus topped with marinated veggies and wrapped tightly in a wheat tortilla***

***$2.99***

***\*Heritage Room Sirloin
House cut sirloin cooked to your specifications. Served with two sides & bread of the day.***

**$8.99**

***\*Candied Bacon Cheese Burger***

***A thick and juicy burger, topped with candied bacon, Swiss or American cheese, lettuce, tomato, onion and sandwiched between a homemade bun***

**$2.99**

Appetizers

***WE CANNOT ACCEPT CREDIT OR DEBIT CARDS. CASH OR CHECK ONLY PLEASE.***

***Heritage Room Rueben***

***Layers of corned beef, sauerkraut and Swiss cheese, piled high on homemade rye bread. Topped with 1000 island dressing***

 ***$3.99***

***Chicken Bacon Ranch***

***Grilled boneless, skinless chicken breast, placed on a toasted, homemade bun, drizzled with ranch and topped with candied bacon.* $2.99**

***Pulled Pork***

***A generous portion of our famous pulled pork served on a toasted homemade hoagie bun with a side of white BBQ sauce***

***$3.99***

***Chicken Salad Wrap***

***Diced chicken, mayonnaise, celery, granny smith apples, toasted pecans, and red onions combined and wrapped tightly in a wheat tortilla.***

**$2.99**

Coffee, Decaf, Hot Tea***,*** Milk, Homemade Lemonade or Homemade Ice Tea.***99*¢**

**SIDES**

French Fries, Onion Rings, Potato/Starch Du Jour, Tossed Greens Salad,

Vegetable Du Jour, Homemade Applesauce

**99¢ Each**

**\*THESE ITEMS MAY BE SERVED UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF A FOODBORNE ILLNESS**

***Hot & Spicy Shrimp***

***Six sautéed Tiger Shrimp***

 ***finished in a Cajun Butter Sauce.***

**$3.99**

 **Cheesy Spinach & Bacon Dip**

***A warm & creamy Spinach Dip crusted with candied bacon bits and Parmesan. Served in a homemade bread bowl.***

 ***$3.99***

***Fried Pickles***

***A generous portion of fried pickle chips served with a side of cooling ranch sauce***

**$2.99**

***Jalapeno Poppers***

***Three Jalapeno peppers stuffed with cream cheese and fried to a golden brown. Served***

 ***with a cooling ranch sauce.***

***$2.99***

***Soup Du jour***

**$1.99**

***French Onion & Mushroom Soup***

**A hearty soup complimented**

 **with house made croutons and melted**

 **cheese. $2.99**

***Herb Cod Fillet***

***Pan fried Herb Cod topped with a Lemon Shallot compound butter served over a bed of seasoned rice. Includes a side salad and bread of the day.***

**$7.99**