6th Street Eatery Features

Thursday, February 4th, 2021

Student Chef – Galadriel Young

**Starter**

**Buffalo Cream Cheese Quesadilla - $5**
Cream cheese spread, cheddar cheese, and buffalo sauce inside tortillas, topped with a dollop of sour cream and chopped chives

**Light Fare**

**Honey Glazed Salmon - $14**
Atlantic Salmon fillet laid over a bed of bacon wild rice topped with honey garlic glaze and chopped chives

**Entrée**

**Teriyaki Pork Chop Noodle Bowl - $14**
Flash stir fry veggies and noodles with teriyaki sauce, and 6 oz sliced pork chop fanned on top

**Burger of the Day**

**Deep-Fried Pickle Burger - $11 - ✕ Fork and knife recommended**
This burger is stuffed with a dill cream cheese and topped with thick-cut bacon and zesty ranch served on a deep-fried pickle bun (the pickle is the bun!!) served with waffle fries

**Dessert**

**French Toast Crème Brule - $5**
This caramel soaked French toast is baked and topped with RumChata whipped cream and candied pecans