

## **6<sup>th</sup> Street Eatery Features**

**Thursday, February 4<sup>th</sup>, 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