

6th Street Eatery Features

Thursday, March 4th, 2021

Student Chef – Emily Koppenhaver

Starter

Sambal Cream Cheese Wontons - \$5

These crispy deep-fried wontons are filled with a spicy cream cheese mixture and braised shredded chicken, and served with a sweet and spicy dipping sauce.

Light Fare

Sauteed Red Snapper - \$17

Pan-Seared seasoned Red Snapper, flavored with garlic and topped with parmesan with a side of fresh green beans

Entrée

Spinach Ravioli - \$14

Homemade ravioli stuffed with a spinach and cheese mixture and served with a sun-dried tomato pesto sauce.

Burger

Southwest Burger - \$12

6oz beef patty with house-made southwest spread, sliced tomatoes, swiss cheese, lettuce, and caramelized onions sandwiched between a grilled homemade bun served with waffle fries.

Dessert

Spekkoek - \$5

Dutch thousand-layer spice cake. Served with house-made vanilla ice cream and garnished with cinnamon and basil leaves.