

6th Street Eatery Features
Thursday, February 18th, 2021
Student Chef – Lexis Kintyhtt

Starter

Jalapeno Popper Wontons - \$6

These crispy wontons are filled with a classic spicy roasted jalapeno popper filling and are served with a raspberry dipping sauce

Light Fare

Vegan Squash Gnocchi - \$12

Squash gnocchi served in a vegan sage butter sauce and topped with crispy sage, pumpkin seeds, and vegan parmesan

Burger

Mediterranean Lamb Burger - \$13

A tender lamb burger topped with cucumbers, red onions, feta, arugula, and tapenade and served with waffle fries

Entrée

Country Fried Steak - \$14

Fried Cube Steak served on a tower of green beans, mashed potatoes, and white pepper gravy

Dessert

Rustic Apple Tart - \$5

Thinly sliced apples baked in a crispy tart shell topped with homemade vanilla ice cream, and salted caramel