



## FEBRUARY LUNCH MENU

*Welcome to the Aqua Terra Grill, a restaurant which is fully operated by Contra Costa College's culinary arts students. We encourage you to order and share multiple menu items to support our students' learning capabilities in the kitchen and dining room laboratory, and to provide you with a full dining experience.*

### APPETIZERS

- SOUP OF THE DAY 2.00
- CRAB HARUMAKI WITH SPICY PONZU DIP 3.00
- SMOKED SALMON QUESADILLAS WITH CAPERS, DILL AND TOMATO 4.00
- FIELD GREENS SANTA FE SALAD RANCH STYLE 3.00
- ROASTED PEAR AND GORGONZOLA SALAD 3.00
- ROASTED TOMATO AND PEPPERED GOAT CHEESE SALAD 3.00
- CRISPY GLOUCESTER PORK BELLY WITH SPICY MISO 4.00

### ENTRÉES

- SOY - GLAZED TROUT WITH STIR - FRIED NOODLES IN SPICY SWEET CHILE SAUCE 7.00
- PAN - SEARED SHRIMP WITH PORTOBELLO MUSHROOMS AND ASPARAGUS SALAD 7.00
- SEAFOOD LINGUINI 7.00
- HERB - COATED SALMON WITH MASHED POTATOES AND VEGETABLES 7.00
- GRILLED TROUT WITH FRIED SPINACH 7.00
- AQUA TERRA STYLE PAELLA (FOR 2) 9.00
- PINE NUT - CRUSTED CHICKEN BREAST WITH SPINACH SALAD 7.00
- GORGONZOLA FETTUCCHINE WITH CHICKEN BREAST AND WILD MUSHROOMS 7.00
- MEDITERRANEAN SHRIMP TEMPURA WITH JALAPEÑO PONZU 7.00
- PEPPERCORN - CRUSTED BEEF TENDERLOIN WITH MASHED POTATOES 7.75

*Please inform your server of any known food allergies or preferences.  
We gladly accept cash or checks. Credit or debit cards are not accepted.  
We utilize local, sustainable, and natural ingredients on all menu items when possible.*

