



OCTOBER LUNCH & TO-GO 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 (6OZ SERVING) 1.50
- BABY GREENS WITH BEET CHIPS AND ORANGE-PISTACHIO VINAIGRETTE 3.00
- GRILLED GREEN BEANS WITH HARISSA 3.00
- FRIED BRUSSELS SPROUTS 3.00
- CHICKEN AND RICE MEATBALL WITH HUMMUS 3.50
- LOMI LOMI SALMON WITH WONTON CRISPS 3.50

ENTRÉES

- PENNE PASTA WITH EGGPLANT, ROASTED PEPPERS, AND SAUSAGE 6.50
- THAI CURRY CHICKEN WITH FRESH NOODLES 7.00
- SEARED SALMON, POTATO PURÉE, PEAS, AND HERBED BUTTER 7.50
- ISLAND CHICKEN WITH GINGER-LIME SAUCE AND STIR-FRIED VEGETABLES 7.50
- GRILLED FLANK STEAK WITH JALAPEÑO CHIMICHURRI WITH FRENCH FRIES 8.00
- NOISETTE OF VENISON WITH SAUCE POIVRADE AND ROASTED VEGETABLES 8.00
- LAMB SIRLOIN SALAD WITH FETA CHEESE AND ROASTED CHERRY TOMATOES 8.00

VEGETARIAN OR VEGAN OPTIONS UPON REQUESTS

BURGER & FRIES

- FARMHOUSE BEEF BURGER WITH BACON AND CHEESE ON POTATO BUN AND FRENCH FRIES 5.00
(BURGER COMES WITH LETTUCE, TOMATO, & ONIONS)
- NEW ENGLAND STYLE SHRIMP ROLL WITH FRENCH FRIES 6.00
- FRENCH FRIES 2.00
- CHALLAH DINNER ROLL WITH BUTTER 0.50

DESSERT

- APPLE TARTE TATIN WITH CRÈME FRAÎCHE 3.00

*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.*

