



NOVEMBER 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)	2.00
STRAWBERRY, FENNEL, AND ARUGULA SALAD	3.00
WEDGE SALAD WITH SOFT POACHED EGG AND GREEN GODDESS DRESSING	3.00
SQUASH AND CHICKPEA FRITTERS WITH WINTER GREENS, HAZELNUT SALAD	3.00
CHICKEN SATAY WITH PEANUT SAUCE	3.00

ENTRÉES

PAN-SEARED FILET OF BEEF WITH CORN-BASIL SUCCOTASH	8.00
FRIED CATFISH WITH COMEBACK SAUCE AND FRENCH FRIES	7.00
MALABAR FISH CURRY WITH COCONUT MILK AND JASMINE RICE	7.00
GRILLED PRAWNS WITH POLENTA AND SUNDRIED TOMATOES	7.50
PECAN-CRUSTED CHICKEN BREAST WITH GARLIC GRAVY AND CREAMED CORN	7.00
PARMESAN CHICKEN PAILLARD WITH PASTA ALL' AMATRICIANA	7.00
RISOTTO WITH ASPARAGUS, PEAS, AND PROSCIUTTO	7.00
GOAT CHEESE STUFFED PRAWNS WITH TOMATO COULIS AND JALAPEÑO SPAETZLE	7.50

VEGETARIAN OR VEGAN OPTIONS UPON REQUESTS

BURGER & FRIES

BLOODY MARY CHEESEBURGER AND FRENCH FRIES (BURGER COMES WITH LETTUCE, TOMATO, & ONIONS)	5.00
CARAMELIZED PORK BÁNH MÌ WITH PICKLED CARROTS AND RADISHES	5.00
SPANISH-STYLE TUNA MELT WITH FRENCH FRIES	4.50
FRENCH FRIES	2.00
ARTISAN BREAD ROLL WITH BUTTER	0.75

DESSERT

DESSERT SAMPLER	3.50
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*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.*

