



THE ARTICHOKE GRILL

at Scottsdale Community College

2019-2020 MENUS

www.artichokegrill.com

480-423-6084

**OUR STUDENT RUN DINING ROOMS ALLOW OUR
CULINARY ARTS STUDENTS TO SHOWCASE
THEIR LEARNING EXPERIENCE AT
SCOTTSDALE COMMUNITY COLLEGE
AND SHARE IT WITH YOU!**

For Reservations or Questions

Please call 480-423-6084 or visit our website at
www.artichokegrill.com

Lunch

A la carte menu
or optional 3 course menu available for
\$16.50 per person

Wednesday to Friday - 11:30 am to 12:45 pm

(reservations recommended)

Dinner

Each four course menu is priced according to the entrée
of your choosing. A variety of non-alcoholic beverages,
including our "mocktails" are available for purchase.

Wednesday to Friday - 6:00 pm to 7:30 pm

(reservations required)

Private or Large Parties (8 or more)

Please call 480-423-6084 for details.

**Tax & gratuity are not included in prices.*

** All gratuities received in our dining room provide scholarships*

to support the education of our students.

DINNER MENUS

October 3-4, November 14-15, February 27-28, April 16-17

1st Course

- Chipotle Black Bean Tostada (GF) or
- White Wine Steamed Mussels

2nd Course

- Student Creative Salad or
- Sweet & Spicy Chilled Mango Soup (Veg & GF)

Entrees

- Grilled Gravlax with Ancient Grain Flannel Hash (GF) **\$30**
- Sonoran Chicken Ballotine & Blue Corn Tamale with Mole Verde (GF) **\$26**
- Roasted Pork Tenderloin with Sweet Potato Gnocchi **\$28**

Desserts

- Students' Practical Desserts

October 9-11, November 20-22, March 4-6, April 22-24

1st Course

- Housemade Charcuterie Board or
- Fennel & Citrus Flatbread

2nd Course

- Student Creative Salad (GF) or
- Wild Mushroom Soup en Croute

Entrees

- Mango Glazed Escolar with Forbidden Rice & Pea Tendrils **\$28**
- Sous Vide Duck Breast & Duck Confit Duet
with Dauphinoise Potatoes & Red Cabbage Marmalade **\$30**
- Smoked St. Louis Ribs & Seared Pork Belly
with Baked Mac 'n' Cheese & Brussels Sprout Slaw **\$26**

Desserts

- Students' Practical Desserts

October 16-18, December 4-6, March 18-20, April 29 – May 1

Buffet Week

\$28 per person

A student inspired selection of various food stations.

- Vegetarian selections
- Fish & various meats
- Salads and side dishes
- Variety of desserts
- and much more!

DINNER MENUS

September 11-13, October 23–25, February 5-7, March 25-27

1st Course

- Grilled Vegetable Tamale with Smoked Tomato Coulis (GF) *or*
- Prosciutto, Fig, Arugula & Shaved Parmesan Flatbread

2nd Course

- Student Creative Salad (GF) *or*
- Duck Consommé

Entrees

- Miso Marinated Sea Bass with Braised Baby Bok Choy (GF) **\$30**
- Rosemary & Citrus Roasted Chicken with Puree of Root Vegetables (GF) **\$26**
- Pork Osso Bucco with Creamy Asiago Polenta (GF) **\$28**

Dessert

- Students' Practical Desserts

September 18-20, October 30–November 1, February 12-14, April 1-3

1st Course

- Eggplant Caponata & Housemade Lavosh *or*
- Sweet Soy Glazed Softshell Crab with Daikon Salad (GF)

2nd Course

- Student Creative Salad *or*
- Truffled Cauliflower Soup (Veg & GF)

Entrees

- Rainbow Trout en Papillote (GF) **\$26**
- Grilled Lamb Chop with Mediterranean Roasted Vegetables & Lemon Scented Couscous **\$30**
- Herb Marinated Flat Iron Steak with Robuchon Potatoes (GF) **\$28**

Dessert

- Students' Practical Desserts

September 25–27, November 6-8, February 19-21, April 8-10

1st Course

- Trio of Vegetarian Bruschetta *or*
- Seafood Cakes with Red Onion Confit & Housemade Aioli (GF)

2nd Course

- Student Creative Salad (GF) *or*
- Roasted Corn Chowder & Chipotle Black Bean Soup Duet

Entrees

- Pan Seared Salmon with Red Pepper Pesto & Wild Rice Pilaf (GF) **\$28**
- Oxtail Raviolo with Morel Mushrooms & White Madeira Sauce **\$28**
- Fresh Herb Roasted Game Hen & Seasonal Vegetables (GF) **\$26**

Desserts

- Students' Practical Desserts

Directions

9000 East Chaparral Road

Scottsdale, AZ 85256

We are tucked away on campus and can be tricky to find...

From the 101 exit on Chaparral. Driving east on Chaparral, turn left in Entrance #4 and follow the road to the right. The Culinary Arts Dining rooms are in the Applied Sciences Building on the east side of campus by the bus stop. Parking Lot H is closest.



LUNCH MENUS

September 11-13, October 23-25, February 5-7, March 25-27

SALAD & SOUP

SALAD OF THE HOUSE \$3.25 SOUP DU JOUR \$3.25

ENTRÉES

CHICKEN SALAD SUB SANDWICH \$6.75

Herbed mayonnaise and a ragout of roasted tomatoes

SHIITAKE MUSHROOM CHEESEBURGER \$7.50

*Served with fire roasted Pico de Gallo,
baked potato fries tossed with horseradish & cheese*

SEA BASS FILLET \$7.75

*Pistachio butter, julienne of root vegetables & lemongrass
coconut beurre blanc*

PULLED PORK QUESADILLA \$6.50

Roasted Pico de Gallo, Caesar salad

DESSERT

DESSERT SAMPLER \$4.25

September 18-20, October 30–November 1, February 12-14, April 1-3

SALAD & SOUP

SALAD OF THE HOUSE \$3.25 SOUP DU JOUR \$3.25

ENTRÉES

STUFFED ITALIAN SUB \$7.25

Served with eggplant caponata

STEAK CLUB SANDWICH \$7.50

Hanger steak, pork belly, marinated tomatoes and pommes frites

BRAISED SHOULDER OF LAMB \$7.25

In a fennel and tomato broth & soft mascarpone polenta

PAPPARDELLE PASTA \$7.00

Creamy carbonara sauce and crispy shallots

DESSERT

DESSERT SAMPLER \$4.25

September 25-27, November 6-8, February 19-21, April 8-10

SALAD & SOUP

SALAD OF THE HOUSE \$3.25 SOUP DU JOUR \$3.25

ENTRÉES

ROASTED VEGETABLE WRAP \$6.50

Bound with artichoke purée and served with house chips

POOR BOY SANDWICH \$7.25

Deep fried fish sandwich, jicama slaw and house chips

PAN FRIED SALMON \$7.50

Basted with shellfish butter, julienne of root vegetables, cilantro mashed potatoes

PETITE NEW YORK STRIP STEAK \$7.95

With a green peppercorn sauce, roasted chili hash and spaghetti squash

DESSERT

DESSERT SAMPLER \$4.25

LUNCH MENUS

October 2-4, November 13-15, February 26-28, April 15-17

SALAD & SOUP

SALAD OF THE HOUSE \$3.25 SOUP DU JOUR \$3.25

ENTRÉES

OPEN FACED SALMON SANDWICH \$7.25

Pineapple relish and fennel slaw

PHILLY CHEESESTEAK \$7.00

Served with pommes frites

PROSCIUTTO AND SAGE STUFFED CHICKEN \$7.25

With angel hair pasta bound with a tomatillo sauce

CHILI SPICED BACON WRAPPED PORK LOIN \$7.00

Caramelized berry sauce, Red Flannel hash, fennel and Brussels sprouts

DESSERT

DESSERT SAMPLER \$4.25

October 9-11, November 20-22, March 4-6, April 22-24

SALAD & SOUP

SALAD OF THE HOUSE \$3.25 SOUP DU JOUR \$3.25

ENTRÉES

KOREAN DUCK BARBEQUE \$7.50

Kimchi of bok choy

PANINI OF CHEESE, BACON AND SUNDRIED TOMATOES \$6.75

Served with an orange rocket salad

HERB ROASTED BREAST OF CHICKEN \$7.25

Dauphinoise potatoes and tournéed vegetables

RAMEN \$7.50

Your choice of meat or vegetable.

Seasoned with soy, fish sauce, chili paste and dashi. Served with house noodles.

DESSERT

DESSERT SAMPLER \$4.25

October 16-18, December 4-6, March 18-20, April 29 – May 1

BUFFET WEEK

A STUDENT INSPIRED SELECTION OF VARIOUS FOOD STATIONS

THE STATIONS WILL INCLUDE:

◆ Vegetarian selections ◆ Fish and various meats ◆ Ramen bar

◆ A variety of desserts ◆ Plus much more!

Price per person \$16.00

A fun opportunity to speak to the students about their education and futures.