

# THE ARTICHOKE GRILL

## LUNCH

Week 5



# MENU

SCOTTSDALE COMMUNITY  
COLLEGE

OPEN  
HOURS:

11:45AM-1PM  
TUES-FRI

### SOUP DU JOUR

**Asparagus Veloute** 5  
Asparagus, Fennel, Roasted Leeks, Crème Fraiche,  
Lemon Olive Oil (V, GF)

### SANDWICHES

**Roasted Pepper, Arugula & Goat Cheese Quiche** 8  
Fire Roasted Bell Peppers, Arugula, Crumbled Goat Cheese,  
Seasoned Egg Custard, Flaky Crust (V, GF)

**New Orleans Style Shrimp Po'boy** 8  
Cornmeal Dusted Fried Shrimp, Shredded Lettuce, Tomato,  
Creole Remoulade, Soft French Loaf

**Piri Piri Chicken Burger** 8  
Housemade Chicken Patty, Piri Piri Sauce, Mixed Greens,  
Tomato, Pickled Red Onion, Potato Bun

### DESSERT

**Dessert Sampler** 5  
Please ask your student server for today's offering.

### 3 COURSE MENU

**3 Course Menu Includes:** 19  
Soup or House Salad  
Choice of Sandwich or Weekly Special  
Dessert Sampler  
Choice of Iced Tea or Lemonade

### SALADS

**Caesar Cardini Salad** 7  
Torn Romaine, Parmesan Crisp,  
Toasted Croutons, Authentic Caesar  
Dressing (V)

**House Salad** 4  
Seasonal Greens & Vegetables tossed  
in Artichoke Vinaigrette (V, VE, GF)

### WEEKLY SPECIAL

**Petite Steak & Frites** 12  
Petite Sirloin, Parmesan Shoestring  
Fries, Port Wine Demi & Lemon  
Rosemary Compound Butter (GF)

### BEVERAGES

**Tropical Iced Tea** 3

**Lemonade** 3

**Italian Soda** 3  
Peach, Strawberry or Raspberry (no refills)

**Cold Brew Coffee** 3

**Coffee or Tea (Hot)** 3

(V) vegetarian, (GF) gluten free, (VE) vegan

[www.artichokegrill.com](http://www.artichokegrill.com)

\*Some items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.