



NIAGARA CULINARY INSTITUTE DINING ROOM  
NIAGARA COLLEGE, NIAGARA-ON-THE-LAKE CAMPUS

LUNCH

Daily "Fixed Price" Menu

One appetizer, one entrée, one dessert

\$ 26

Served with Wine to accompany your entree

\$ 31

À la Carte

Appetizers



Niagara College Selected Greens

*Julienne Vegetables, Red Wine - Shallot Vinaigrette*

\$8

Daily Market Soup

\$7

Bay of Fundy East Coast Mussels

*College White, Fennel, Smoked Tomato Broth*

\$8



Warm Summer Tart

*St David's Hot House Tomatoes, Roasted Shallots on a Petite Herb Salad*

\$9



Twice Baked Balderson Old Cheddar Soufflé

*Apple-Onion Compote, Herb Salad*

\$10

Fettine di Vitello in Salsa Tonnata

*Thinly Sliced Veal with Classic Tuna Sauce and Capers*

\$10

Frito Misto

*Pannzanella Salad, Lemon Mayonnaise*

\$ 10



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Denotes a vegetarian option

*We pride ourselves on using Local ingredients whenever possible in our menus.*

*Our entire menu is based on recipes and skills found in our curriculum, and taught to our students.*

**FOR RESERVATIONS: CALL 905-641-2252, EXT. 4619**

**Chefs: Sam Seaver, Dan Leblanc and Osvaldo Avila**



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À la Carte - Continued

**Entrées**

**Panini "Cordon Blue"**

*Chicken Breast, Swiss Cheese, Black Forest Ham, Caramelized Onion, Jalapeño Mustard*  
\$15

**Panko Crusted oven roasted Tilapia Sandwich**

*Lettuce and Tomato, Remoulade on a NCI Bun, Yukon Gold Pomme Frites*  
\$13



**NCI Free Form Lasagne**

*Fresh Pasta, In House Made Ricotta Cheese*  
\$19

**NCI Grilled Sirloin Burger**

*Aged Cheddar, Tomato and Onion Relish, NCI Mustard*  
\$15

**NCI's Winemaker's Lunch**

*My Country Deli Artisan Cured Meats, Pickled Vegetables, NCI Peach and Apricot Mustard*  
\$15

**Mixed Grill of Market Fish**

*Local and International Fish, Selected Greens, Lemon Oil*  
\$18

**Chef's Tasting Plate**

*An Assiette designed by our student chefs*  
\$19



**Desserts**

**NCI House Made Ices**

*Fresh Seasonal Fruit in a Crispy Tuile*  
\$7

**Callebaut Triple Chocolate Pate**

*Cherry Lane Farms Cherries and Pistachio Nuts*  
\$7

**Local Berry Tiramisu**

*Lady Fingers soaked in Late Harvest Wine, Cheese Cream with Feuilletine*  
\$7