# THE ARTICHOKE GRILL

at Scottsdale Community College

# Beverages

\$3

#### **ICED TEA**

Unsweetened Desert Blossom

#### SEASONAL LEMONADE

Ask your server for today's flavor

#### COFFEE

Freshly brewed, Regular or Decaf

### Desserts

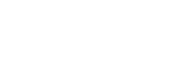
\$7

#### **DESSERT TRIO**

Custard Bread Pudding, Exotic Fruit Mousse, Chocolate Honey Macaron

#### "THE BEAR" CHOCOLATE CAKE

Rich Devil's Food cake which chocolate mascarpone mousse, decadent chocolate ganache, classic creme anglaise



\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs my increase your risk of foodborne illness, especially if you have certain medical conditions.



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# THE ARTICHOKE GRILL

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# **3-Course Menu**

\$25\*

1<sup>ST</sup> COURSE Soup or Salad

2<sup>ND</sup> COURSE Option of Main Course

3<sup>RD</sup> COURSE Option of Dessert

\* Price includes beverage

# Soup & Salad Du Jour

# ROASTED CORN CHOWDER

\$5

Fire roasted corn, bell peppers, poblano chiles, red potatoes, whole milk

## WARM "BACON" & SPINACH SALAD

\$6

Gluten free, Vegetarian
Spinach, smoked oli

Spinach, smoked olive oil toasted chickpeas, blue cheese crumbles, roasted mushrooms, soft boiled eggs, warm sherry vinaigrette

# Main Course

#### **BISON BURGER**

\$14

\$13

House-ground bison burger, fresh baked brioche bun, butter lettuce, heirloom tomato, aioli, hand-cut fries

# CHARCUTERIE BOARD Allergen free upon request

Assorted house cured meats, selection of cheeses, dried fruit, toasted nuts, and fresh pretzel served with seasonal mostardas and jam

#### PASTA BOLOGNESE

\$17

\$15

Housemade pappardelle pasta, traditional bolognese sauce, shaved parmesan

### MEDITERRANEAN BOWL Gluten free, Vegetarian

Beluga lentils and quinoa, tepary bean hummus, cucumbers, heirloom cherry tomatoes, pickled red onion, kalamata olives, dolmades, tzatziki, lemon oregano vinaigrettee