

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

Orange Walnut Baklava, Chocolate Pot de Creme,
Lemon Tartlet

STRAWBERRY LEMON GATEAUX

Layers of strawberry cake, lemon chiffon mousse,
fresh strawberries, toasted meringue



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



**SCOTTSDALE
COMMUNITY COLLEGE**

A MARICOPA COMMUNITY COLLEGE

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3-Course Menu

\$25*

1ST COURSE Soup or Salad

2ND COURSE Option of Main Course

3RD COURSE Option of Dessert

** Price includes beverage*



Soup & Salad Du Jour

CONSOMME

\$5

Clarified bone broth, julienne seasonal vegetables, quenelles

PANZANELLA SALAD *Vegetarian*

\$6

Heirloom tomatoes, red onions, cucumbers, housemade fresh mozzarella, basil, toasted ciabatta bread, sherry vinaigrette

Main Course

GYRO WRAP

\$14

Seasoned lamb gyro, tomatoes, red onion, lettuce, tzatziki, pita bread, hand-cut fries

CHICKEN SALAD SANDWICH

\$13

Poached chicken breast, toasted pecans, celery, dried cranberries, shallots, bibb lettuce, fresh baked croissant, fruit salad

CACIO E PEPE *Vegetarian*

\$17

Housemade pasta, pecorino-romano and parmesan cheese, cracked black pepper, extra virgin olive oil

STETSON BOWL

\$15

Israeli couscous, house smoked salmon, heirloom cherry tomatoes, grilled corn, arugula, asiago cheese, currants, toasted pepitas, creamy basil dressing