Location:
East Building, Room E147
425.739.8310 (x8310)

Restaurant Hours:
Tuesday – Thursday
10 AM – 1 PM

Self-Seating Dining Room

*Debit And Credit Only – No Cash Payments*
Sandwiches

**Chicken Banh Mi**
Marinated and grilled chicken thigh on a toasted French roll
Topped with pickled vegetables, fresh cucumbers, jalapenos, and cilantro
Served with Asian potato salad
$7.95

**Spicy Chicken Sandwich**
Battered and fried chicken breast on a toasted brioche bun with Creole mayo
Garnished with greens, tomatoes and house-pickled jalapeno peppers
Served with Cajun dusted fries
$7.95

**CCG Stuffed Burger**
Cheddar stuffed grilled beef patty on a toasted brioche bun
Topped with pickled slaw, fried red onions and our special CCG sauce
Served with fries
$8.25

**Open-Faced Croque Monsieur**
Texas toast topped with bechamel sauce, ham, swiss and parmesan cheese
Broiled until bubbling, golden brown and delicious
Served with beet salad
$7.5

**Grilled Cheese and Roasted Tomato Bisque**
Texas toast stuffed with three cheese medley and onion jam
Seared and toasted in garlic herb butter
Served with a cup of our roasted tomato bisque (Veg)
$7.5

Beverages

**Soda, Iced Tea, Coffee**
$2
Entrees

Grilled Salmon
Grilled salmon filet served with grilled zucchini, yellow squash, and garlic mashed potatoes 
   Accompanied by a light lemon beurre blanc (GF)  
   $8.95

Cajun Shrimp Fettuccine
Seared Cajun seasoned shrimp, mushrooms and onions  
   Tossed with fettuccine noodles and a rich parmesan cream sauce  
   $8.95

Meatloaf and Mash
Mini meatloaf, sautéed asparagus and roasted garlic mashed potatoes  
   Smothered in mushroom jus  
   $8.95

Yaki Plate
Mixed vegetable yakisoba tossed with our house-made sauce  
   Served with savory yakitori chicken skewers  
   $8.75

Lamb Stew
Indian inspired lamb stew with root vegetables and peas  
   Served with turmeric ginger rice (GF)  
   $8.95

Korean Spareribs
Marinated and slow roasted spareribs finished on the grill with a Korean spiced glaze  
   Served with daikon salad and soy sesame onigiri (rice ball)  
   $8.25

Meats or eggs that are undercooked to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please inform your server.  

(GF) = Gluten Free, (Veg) = Vegetarian, (Vegan) = Vegan
Salads & Soups

Chef City Grill House Salad
Spring mix, grape tomatoes, carrots, red onion, and cucumber
with a sprinkling of grated eggs (Veg, GF)
Served with choice of dill ranch, green goddess, red wine vinaigrette, spicy Caesar or citrus vinaigrette
$6

Blackened Salmon Caesar Salad
Seared salmon filet with Cajun seasoning over romaine lettuce, grape tomatoes, croutons and parmesan cheese
Served with spicy Caesar dressing
$7.5

Beet and Goat Cheese Salad
House-pickled beets, pears, candied walnuts and goat cheese crumbles
on a bed of arugula mixed greens (Veg, GF)
Served with citrus vinaigrette
$6

Roasted Tomato Bisque
Hearty roasted tomato and cream bisque (Veg, GF)
Bowl $4

Soup Du Jour
Ask your server for today’s house made selection
Bowl $4

About Our Program

Our mission is to prepare students to gain skills in every facet of running a commercial restaurant as they learn basic cooking principles, terminology and food handling practices. Hands-on experience is provided to our students at all stations including line cooking, inventory, daily special production, garde manger work, sauce preparation, and commercial equipment maintenance. Students in this program will graduate prepared for work in a restaurant commercial kitchen, catering company, cafeteria, deli, bakery, or other specialty shop.

Chef City Grill (est. 2006) is a restaurant operated by the Culinary Arts program. Quality regional dishes are prepared by students in the program. We are committed to your complete satisfaction! Donations in the form of tips directly support Culinary Arts programs and scholarships.