Chef City Grill

Location
East Building, Room E147

Order Ahead
(425) 739-8310
On campus x8310

Restaurant Hours
Tuesday – Thursday 10 a.m. to 1 p.m.
Self-Seating Dining Room or Takeout
Debit And Credit Only – No Cash Payments

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.
Grilled Teriyaki Salmon Bento 8.95
- Grilled salmon filet basted with ginger teriyaki sauce
- Served with soy sesame onigiri (rice ball), and Asian green salad

Creamy Shrimp Arrabiata 8.95
- Seared shrimp, mushrooms, cherry tomatoes, and red onions
- Tossed with a light and spicy cream sauce and fettuccine noodles

Yakisoba Plate 8.75
- Mixed vegetable yakisoba tossed with our house-made sauce
- Served with a savory grilled chicken thigh

Beef Pot Pie 8.75
- Red wine infused beef stew with root vegetables and peas
- Topped with a buttery flaky pastry crust

Blackened Salmon Po' Boy 7.95
- Seared blackened salmon and Creole mayo on a toasted French roll
- Topped with tomatoes, lettuce, and pickled jalapenos and onions
- Served with Southern potato salad

Caprese Chicken Sandwich 7.95
- Fried chicken breast on a toasted brioche bun with balsamic aioli
- Garnished with tomatoes, fresh mozzarella and shredded basil
- Served with herb fries

CCG Lamb Burger 8.75
- Grilled lamb patty and tzatziki mayo on a toasted brioche bun
- Topped with tomatoes, lettuce, red onions and feta cheese
- Served with fries

Meatloaf Sandwich 8.50
- Meatloaf, tomato, caramelized onions and CCG sauce on Texas toast
- Served with side salad

Bacon and Cheese Crostini with Roasted Tomato Bisque 7.50
- Crostini topped with bacon and onion jam and three cheese medley
- Broiled until bubbling, golden brown and delicious
- Perfect for dipping in our roasted tomato bisque

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

Sesame Chicken Noodle Salad 7.50
- Shredded ginger poached chicken breast and mixed vegetables
- Tossed with sesame dressing and whole wheat noodles

Grilled Chicken Kale Caesar 7.50
- Grilled chicken breast over kale, grape tomatoes, croutons, and parmesan cheese
- Served with spicy Caesar dressing
**Roasted Tomato Bisque**  
- Hearty roasted tomato and cream bisque (Veg, GF)

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

**Beverages 2**
- Soda, Iced Tea, Coffee