

MISE EN PLACE

The Restaurant at
Polaris Career Center

From the Soup Kettles

New England Clam Chowder

Our classic recipe! Full of tender clams, potatoes and garden veggies, all served up in a delicious creamy broth.

2.00....Bowl 4.00.....Carry Out Quart

Moroccan Tomato Lentil

A vegetable soup featuring garbanzo beans, cannellini's and lentils...all simmered in a tasty African flavored inspired broth.

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"Full Sized" Salad Creations 5.50

The Pomeroy Salad

Crisp greens topped with strawberries, sliced kiwi, Mandarin oranges and shaved red onions. Served with poppyseed dressing and mini banana bread sandwiches.

Asian Chicken Chop Salad

Crispy fried chicken tenders tossed in sesame vinaigrette with crisp Asian greens, toasted lo mien noodles, Mandarin oranges and scallions.

Chicken Waldorf Salad

Roast chicken tossed in a classic Waldorf salad of apples, grapes, celery and walnuts. Served on crisp greens garnished with fresh cantaloupe, honeydew and strawberries.

Sandwiches 5.50

The Classic Reuben

Nearly a half pound of corn beef piled on deli rye with Swiss cheese, and sauerkraut. Accompanied our home-made potato chips, Thousand Island dressing and dill pickle.

The Loaded Burger

A half-pound Angus burger served with all the fixings and caramelized onions, mushrooms, bacon and Cheddar cheese. Accompanied with our house made potato chips

Entrée Selections 9.00

Beer Battered Cod

It must be Lenten season! Fresh Atlantic Cod, dipped in our MGD beer batter and fried till crispy and golden.

Served with fries, tartar sauce and Cole slaw.

Asiago Chicken

Pan fried with an Asiago Panko crust, served on white truffle macaroni and cheese alongside some delicious fried Brussels sprouts.

Beef Tips Champignon

Tenderloin of beef simmered in a red wine sauce with lots of mushrooms.

Accompanied by butter whipped potatoes.

All Entrées come with choice of Coffee, Hot Tea, Mango Iced Tea or Lemonade and desert selection.

Coke, Diet Coke, Sprite and Diet Sprite .75

Pastry Selections 4.00

Fresh Fruit Tart

Sweet pastry shell filled with vanilla pastry cream and topped off with glazed berries, orange wedges and kiwi fruit.

Triple Chocolate Mousse Cake

Hmmm, chocolate cake layer topped with white chocolate mousse and dark chocolate mousse. I think we covered all the bases!

Espresso & Cappuccino

Served with lemon biscotti

Caramel Mudslide Cappuccino

Chocolate, caramel, and chocolate shavings **1.50**

The Bistro Cappuccino

A single shot espresso capped with steamed milk
1.25

Single Shot Espresso

Served with sugar cubes and lemon **.75**