

MISE EN PLACE

The Restaurant at
Polaris Career Center

From the Soup Kettles

Hungarian Goulash

Roasted pork simmered in a hearty broth with garden vegetables, sauerkraut, cabbage, potatoes and paprika.

3.25....Bowl 6.00.....Carry Out Quart

Boston Clam Chowder

Chopped clams, potatoes and seasonings all bound in a rich and creamy stock

3.25....Bowl 6.00.....Carry Out Quart

Big Plate Salad Creations 8.00

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.

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 8.00

Signature Reuben Sandwich

Over a half pound of our house cooked corned beef! Thin sliced and served on toasted rye with sauerkraut, Swiss cheese and a side of Thousand Island dressing. Accompanied with a side of creamy baked potato salad and a half dill pickle.

Take home some of our Bialy Bread!

Half Dozen.....2.50

Full Dozen.....5.00

(based on availability) Every guest will receive a complimentary piece of Bialy while dining, additional rolls are fifty cents each

Entrée Selections 12.00

Surf and Turf

Espresso spiced petite filet mignon paired with a Maryland Crabcake, served on herb rice pilaf with fresh asparagus and Béarnaise Sauce.

Asiago Chicken Breast

Lightly breaded with Asiago cheese and Panko crumbs. Pan fried and served atop our white truffle macaroni and cheese with fresh vegetables.

Crispy Beer Battered Cod

Cod fillets dipped in our house made beer batter then rolled in crispy Panko breadcrumbs. Fried and served with herb rice pilaf, vegetables and tartar sauce.

***Entrées include choice of
Mango Iced Tea, Coffee or Lemonade
and dessert selection.***

Coke, Diet Coke, and Sprite 1.25

PRIME RIB NEXT WEEK!

Pastry Selections 5.00

(it's a celebration of brownies, what can I say?)

Hazelnut Brownie Mousse Cake

Chewy hazelnut brownie topped off with decadent chocolate Nutella mousse and whipped cream.

Candy Bar Brownie Pie

We take full sized candy bars, chop them up and bake them brownie-style in a pie crust. Served on chocolate ganache, topped with whipped cream and chocolate crispy pearls.

Excuse our Dust!

We only have 1 week of restaurant left for the school year! We will finish the year next week when we will be open on Tuesday, Wednesday and Thursday!

We are planning on moving into our new area and getting it set-up for our grand reveal Autumn 2019!