

Center Stage Restaurant
At Macomb Community College
Winter 2012 Menu

Soups & Salads

Soup of the Day	2.50
House Salad	
Baby greens with dried cherries, walnuts, Gorgonzola cheese, red onion and raspberry vinaigrette	3.00
Spinach and Grain Salad	3.50
Baby spinach, English cucumber, plum tomato, berries and fresh fruit over hearty grains.	

Appetizers

Bruschetta Trio	4.75
Crostini three ways roasted chicken, grilled beef tenderloin and seared salmon creatively topped with unique accompaniments.	

Entrees

*"The Center Stage" Signature Beef Tenderloin Flambé	14.95
Beef tenderloin with selection of mushrooms, shallots and Dijon mustard. Cooked and flamed tableside. Finished with cream and chives.	

Mediterranean Chicken	11.75
Tender, boneless chicken breast, stuffed with a cheese blend, spinach, and sundried tomatoes. Served with a lemon beurre blanc.	

Roasted Vegetable Strudel	10.25
A variety of mushrooms sautéed then layered with a combination of roasted vegetables paired with beans and grains traditionally seasoned and rolled with Phyllo dough. Accompanied with Alfredo sauce and roasted pepper sauce.	

Seared Wild Caught Salmon	11.50
With chipotle maple glaze.	

Beverages

Freshly ground coffee or decaffeinated coffee	1.50
Espresso or Cappuccino	2.25/2.75
Milk, Soft Drinks	1.50
Our Special Tea Selection	1.50
Bottled Sparkling Water	1.50

Please ask your server about our soda special or flavored coffee drink.

Desserts

Choose from our elegant selection of pastries.	3.50
<i>The flowers have been donated by English Gardens on Garfield Rd. in Clinton Twp.</i>	

*Cooked to order - consuming raw or undercooked meats may increase the risk of food-borne illness.