

# ***American Regional Cuisine***

*Texas, California, and the Southwest*

## ***Appetizers, Salads and Soup***

### **Santa Fe Chili**

*Braised Beef, Chilis, Black Beans, Tomatoes  
Cheddar Crouton  
\$3.75*

### **Cobb Salad**

*Avocadoes, Blue Cheese, Tomatoes, Crisp Bacon,  
Cucumbers, Hard-cooked Eggs, Roasted Chicken,  
Green Goddess Dressing  
Large \$8.50 Small \$6.75*

### **Beet “Ravioli”**

*Beets Thinly Sliced, Herb Goats Cheese  
Dressed Greens  
\$5.00*

## ***Luncheons***

### **Texas Chicken**

*Sous Vide Breast of Chicken  
Roasted Corn and Black Bean Salsa  
Chicken Jus, Grilled Vegetables  
\$12.50*

### **Pork**

*Adobe Rubbed Roasted Rack of Pork  
Butternut Squash Puree with Apples  
Velvet Chili Sauce, Grilled Vegetables  
\$12.75*

### **Swordfish**

*Grilled Fresh Swordfish, Fried Shrimp  
Saffron, Leeks, Fennel, Celery, and Tomato Broth  
\$15.50*

### ***Desserts***

*\$4.00*

### **Triple Chocolate Cake**

*Chocolate Cake, Chocolate Mousse Filling  
Ganache Glaze*

### **Peach Cobbler**

*Vanilla Ice Cream*

*This menu is available from 11:30 am – 12:45pm, Tuesday, February 11<sup>th</sup> through Thursday, February 13<sup>th</sup>  
in the Statler Erie Room located in the Spring Student Center at SUNY Erie North Campus.  
Reservations are recommended and can be made by calling 716-851-1381.*

***Chefs reserve the right to change items on this menu due to product availability.***