Santiam Restaurant

Soup Du Jour	Cup	1.00	Bowl	1.50
Lunch Entrees	Served with soup or so	alad and bread		
Baked Breast of Chick With a herb crust and pilaf and fresh vegeto	d marinated tomatoes.	Accompanied by will	d rice	4.50
	fresh bread crumbs and i fried potatoes and a re		ierved on	4.15
Medallions of Salmon Salmon poached in a	V light broth served on to	p of cucumber "spagh	hetti".	5.25
	a t with mushrooms, garl sauce and onion marmo		Served	4.95
	beer batter and deep f		rinated	
Marinated Top Sirloin		1/4/		4.25
Served with onion rin	igs and green peppercor	n sauce.		5.25
Smoked Pork Loin San Broiled pork loin serv	ndwich red on a fresh onion pop	py seed roll with a sp	picy	
mustard sauce and fri Vegetarian Omelette	ied potatoes.			3.95
	led with seasonal veget	ables and jack cheese		3.45
Chicken Caesar Salad Marinated chicken to cheese, and a tangy co	ssed with romaine letti	ice, mushrooms, parn	nesan	3.50
Soup, Salad and Bread				2.25

Daily Specials

Appetizers

Soup

PATE en CROUTE

1.25

CHUNKY TOMATO

TOMATO ASPIC

1.25

Quick Fare Special

Especially for those with limited time.

VEGETABLE CALZONE 4.50

Specials

OVEN POACHED SOLE and SCALLOPS With raspberry thyme butter sauce	5.00
SAUTEED HONEY MUSTARD CHICKEN BREAST Served with herbed pasta with tomato	4.85
FRESH BROILED MARLIN STEAK With a brandy, herb, green peppercorn and mushroom sauce	5.25
LIME MARINATED BEEF BROCHETTES With grilled vegetables	4.95
BAY SHRIMP and SPINACH SALAD With warm bacon dressing	3.85
GRILLED CRAB and CHEESE SANDWICH	3.95

May 13, 1993

Beverages

Coffee (Regular or Decaf)	.75	Fresh Squeezed Lemonade	.75
Hot Tea	.50	Soft Drinks	.85
Ice Tea	.50	Milk	.50

Welcome to the Santiam Restaurant

Our restaurant is one of several operations which the students of Culinary Arts and Hospitality Management run jointly with the College Foodservice. Off-campus guests as well as students and staff are always welcome. Lunch is served from 11:00 a.m. - 12:30 p.m. Monday through Thursday. We close for Finals and between terms.

(Reservations accepted at 928-2361, ext. 203.)

This full service a la carte restaurant was developed to train dinner house cooks, waiter/waitresses, kitchen supervisors and restaurant managers under realistic conditions. In early 1975, the Santiam Room opened on a trial basis amid a tangle of hot plates, extension cords, classroom tables and assorted make-shift equipment. The restaurant was well received and bit by bit, the kitchen and dining room took shape as the necessary permanent equipment was installed.

Thank you for being our guest. Without customers, our students would not receive the practical training necessary to perfect their culinary and service arts.

1993/94