



Four courses
Tasting menu of
your choice of a
salad or soup,
our house
appetizer, your
choice of entrée,
all finished off
with a delectable
house dessert.

Spartan Inn

\$20 Prix Fixe

Soup or Salad:

Butternut Squash Salad

Roasted butternut squash served with arugula, radish, and sunflower seeds finished with a beet vinaigrette

Or

French Onion Soup

Appetizer:

Asian Pot stickers

(Table appetizer)

House ground pork with classical Asian flavors finished with a ponzu dipping sauce

Entrée:

Mediterranean Chicken

Marinated grilled boneless chicken thighs over a bed of grilled zucchini, yellow squash, and red peppers with rice pilaf finished off with a herbed beurre blanc.

Or

Braised Beef

Tender slow roasted beef in a rich beef broth served with sautéed carrots and garlic mashed potatoes topped with crispy fried onions

Or

Maple Salmon

Pan seared Blackened salmon topped with a sweet maple glaze atop a bed of roasted fingerling potatoes and grilled asparagus.

Or

Arugula Cheese Raviolis

House made Raviolis stuffed with arugula, ricotta, basil, and cream cheese served with a sun-dried tomato Alfredo

Dessert:

Very Berry Shortcake

House made shortcake topped with sliced strawberries, blueberries, blackberries, whipped cream, and finished with a sugar pecan dust

Join us for Spartan Inn

4:00 pm to 7:00

March 23, 2023

**Reservations will
be required!**

**Please contact the Culinary
Arts Department at:**

(814) 266-6073, ext. 137.