

Restaurant 1898

Tourism, Hospitality, and Culinary Arts (THCA)
Summer Session II 2026 July 13- August 16

Service to begin July 16 – August 11

(Tea or Sweet Tea included with Meal)

Week Of:	Tuesday Lunch	Wednesday Lunch	Thursday Lunch
July 13			July 16 Salad Caesar Entrée Build your own Pasta Fettucine Pasta Choice of Sauces Alfredo Tomato Choice of Meats Chicken Meatballs House Made French Bread Dessert Lemon Sorbet
July 20	July 21 Soup Cheddar and Leek Soup Or Salad Strawberry, Feta and Pecan Salad with Balsamic Vinaigrette Entrée Spinach and Onion Stuffed Chicken Breast w/Sundried Tomato and Basil Beurre Blanc Fingerling Potatoes Broiled Tomato Dessert Strawberry Napoleon		July 23 Soup Options Carrot Dill Soup Cream of Broccoli Soup Salad Options Mesclun Salad with Raspberry Vinaigrette Arugula with Fried Goat Cheese Wheel and Cherry Balsamic Vinaigrette Entree Meatloaf with Mushroom Sauce, Duchess Potatoes, Broccoli with Glazed Pecans and Lemon Zest Dessert Options Peach Cobbler A La Mode

July 27	July 28 Soup Options White Bean and Kale Soup Roasted Poblano and Corn Soup Or Salad Options Tri color Salad with Walnut Dressing Raspberry and Romaine Salad Entree Red Snapper Vera Cruz Garlic Roasted Potatoes and Maple Glazed Carrots Dessert Apple Tart a La Mode	July 29 Soup Options Cream of Asparagus Soup Minestrone Or Salad Options Belgium Endive and Watercress with Roasted Walnuts and Walnut Shallot Vinaigrette Hearts of Palm Salad Entrees Manicotti with chicken and spinach/grilled vegetable skewers Dessert Carrot Cake with Coconut Cream Cheese Glaze	July 30 Soup Hot and Sour Soup Salad Chopped Salad with Miso Dressing Entree Salmon Teriyaki en Papillote Ginger Rice with Broccoli and Sweet Pepper Stir Fry Dessert Coconut Crème Caramel
August 3	August 4 Soup Chicken and Sausage Gumbo Or Salad Bibb Lettuce and Spinach with Citrus and Avocado Entree Shrimp Po'boy with Remoulade Sauce Dirty Rice with Creole Sauce, Cajun Cole Slaw Dessert Bread Pudding	August 5 Soup Vegetable and Quinoa Soup Entrée Options Choose your Skewer Plate Option 1 Lemon, Garlic and Rosemary Chicken Skewers, Olive and Lemon rice, and Roasted Brussels Sprouts Olive Oil Cake Option 2 Ginger Pork and Pineapple Skewers, with Pickled Carrots, Cucumber and Thai Coconut Rice Mango Tapioca Pudding	August 6 Salad Vine Ripened Tomato Salad Entree Blackened Cod with Creole and Crawfish sauce Dirty Rice Roasted Broccoli with Garlic Dessert Banana Pudding

August 10	August 11 FORMAL SERVICE Soup Corn and Green Chili Chowder Salad Cool Cucumber Salad Entree Pork Tenderloin with Angel Fire Sauces Wild Rice Dressing Asparagus with Lemon and Garlic Butter Soft dinner rolls with Poppy Seeds Dessert: Molten Chocolate Cake Black Cherry Sauce		
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Lunch Service
Doors Open at 11:30 AM
Service Time at 11:30 AM

****Menus are Subject to Change at Any time due to Seasonal Ingredients****