

# The Glacier Grill

*For our fall and winter menu, we are exploring culinary origins, both of cuisines and techniques. This journey is taking us into France, Italy and Mexico, as well as the wide range of places that have been influenced by and shaped those cuisines like North Africa, Spain, Southeast Asia, and the Middle East.*

## STARTERS

All salads can be made into wraps upon request.

### **Panzanella Salad (VG) \$3**

Toasted cubes of focaccia bread tossed with sauteed peppers and onions, fresh basil, and balsamic-sundried tomato dressing.

### **Caesar Salad \$3**

Crisp romaine lettuce, parmesan cheese, and crunchy parmesan croutons tossed with our traditional housemade caesar dressing.

### **Greek Salad (GF, V) \$3**

Lettuce, red onion, cucumber, tomatoes, black olives and feta cheese dressed in a lemon-herb vinaigrette.

### **Lemon Chicken and Couscous \$4**

Lemon roasted chicken sliced over goat cheese and seasonal vegetable couscous.

### **Mexican Corn (Elotes) Chowder (GF, V) \$4**

Roasted corn is blended with butter, corn stock, and chile powder then garnished with a lime crema drizzle, cilantro, and our elote spice blend.

## MAIN

### **Pork and Polenta (GF) \$6**

Rich, tender pork is braised with tomatoes, onions, and herbs until falling apart and served over cheesy polenta with basil oil.

### **Layered Radiatore Florentine (V) \$5.5**

Layers of radiatore pasta, spinach, ricotta, and mozzarella, drowned in fresh-made alfredo sauce.

### **Coq au Vin \$6**

A classic French chicken dish, slow cooked in red wine and aromatics - served over whipped parsnips and potatoes.

### **Barbacoa in Masa Sopes (GF) \$6.5**

Tender shreds of beef in a rich and mildly spiced sauce served on a fried masa boat and topped with lime crema and pickled carrots and onions.

## SMALL BITES

### **Empanadas \$1.5 each**

Flaky pastry encloses sweet and savory ground beef, seasoned with traditional Mexican herbs and spices and served with a side of our mango-habanero salsa.

### **Falafel (GF, V) \$1.5 each**

We soak and hand-grind our chickpeas then mix with a generous amount of herbs to create these crisp on the outside, tender on the inside, fried patties. Served with tzatziki and harissa sauces.

### **Street Tacos (GF, V options) \$2.5 each**

Our street tacos are filled with your choice of EITHER al pastor pork or roasted green-chile sweet potato, topped with cilantro, pickled onion and carrots, cotija cheese, and served in EITHER a flour tortilla or corn tortilla.

### **Croque Crepes \$3**

Inspired by the classic French Croque Monsieur, these crepe tarts are filled with gooey cheese and toasted ham, topped with a broiled bechamel, and served with seasonal fruit jam

## SWEET TREATS

### **Upside Down Apple Ricotta Cake (V) \$3.5**

Moist cake baked with ricotta cheese and embedded with caramelized apples and topped with apple caramel and whipped cream.

### **Chocolate and Butterscotch Budino (V) \$3.5**

A layer of sweet and silky butterscotch custard topped by rich chocolate pudding and capped off with light whipped cream and shards of toffee.

### **Lavender Creme Caramel (V) \$3**

Lavender scented creamy custard coated in caramel, sprinkled with lavender sea salt, and served with lemon shortbread cookies.

### **Flourless Chocolate-Hazelnut Cake (GF, N, V) \$4**

Rich, fudgy chocolate cake flavored with hazelnuts, topped with whipped creme fraiche, and enrobed in a cherry compote.

### **The One and Only Cookie (V) \$1.5**

The only cookie you'll ever need. For our monster of a chocolate chip cookie, we brown our butter which adds their signature nutty, toffee flavor.

*GF = Gluten-free  
N = Contains nuts*

**PCSC**  
Pierce County Skills Center

**SALES TAX IS NOT INCLUDED**

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# SANDWICH MENU

All sandwiches can be served cold or hot-pressed. Sandwiches can be made into a wrap on request.

## **Turkey Pesto -- \$5**

Smoked turkey, provolone cheese, sliced tomatoes, arugula, mayo, and housemade pesto on a ciabatta roll.

## **Beef and Blue -- \$5.5**

Roast beef, horseradish-blue cheese spread, caramelized onions, arugula on house focaccia.

## **Pastrami and Kraut -- \$5.5**

Thick-sliced pastrami, housemade fennel kraut, swiss cheese, and stone ground mustard aioli on rye.

## **Cubano -- \$5.5**

Roasted pork, ham, swiss cheese, pickled carrots and onions, and spicy mustard on a ciabatta roll.

## **Cold Fried Chicken -- \$5**

Sliced pickle-brine fried chicken, coleslaw, pickles, and a buffalo-blue cheese spread on a kaiser roll.

## **Hot Ham and Cheese -- \$4.5**

Sliced ham, sharp cheddar, banana peppers, caramelized onion, mayo, and pickles on pullman loaf.

## **Roast Veggie and Chickpea -- \$4.5**

Herb-roasted seasonal vegetables, smashed za'atar chickpeas, arugula, and sun-dried tomato tapenade on house focaccia.

## **Plain Jane -- \$4**

Your choice of meat (ham, turkey, or roast beef), with your choice of cheese (cheddar, swiss, or provolone), on your choice of bread (ciabatta roll, rye, wheat, or pullman loaf), served with mayo and mustard. You can add on additional toppings from any other sandwich for an additional \$0.50 per topping.

## **Grilled Cheese -- \$4**

Your choice of cheese or cheeses (cheddar, swiss, provolone, or horseradish-blue cheese spread) on your choice of bread (wheat, rye, or pullman loaf), toasted to gooey perfection.

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