

Hours of Operation

Wednesday, Thursday, Friday

11:00am-12:30pm

Carry Out Available

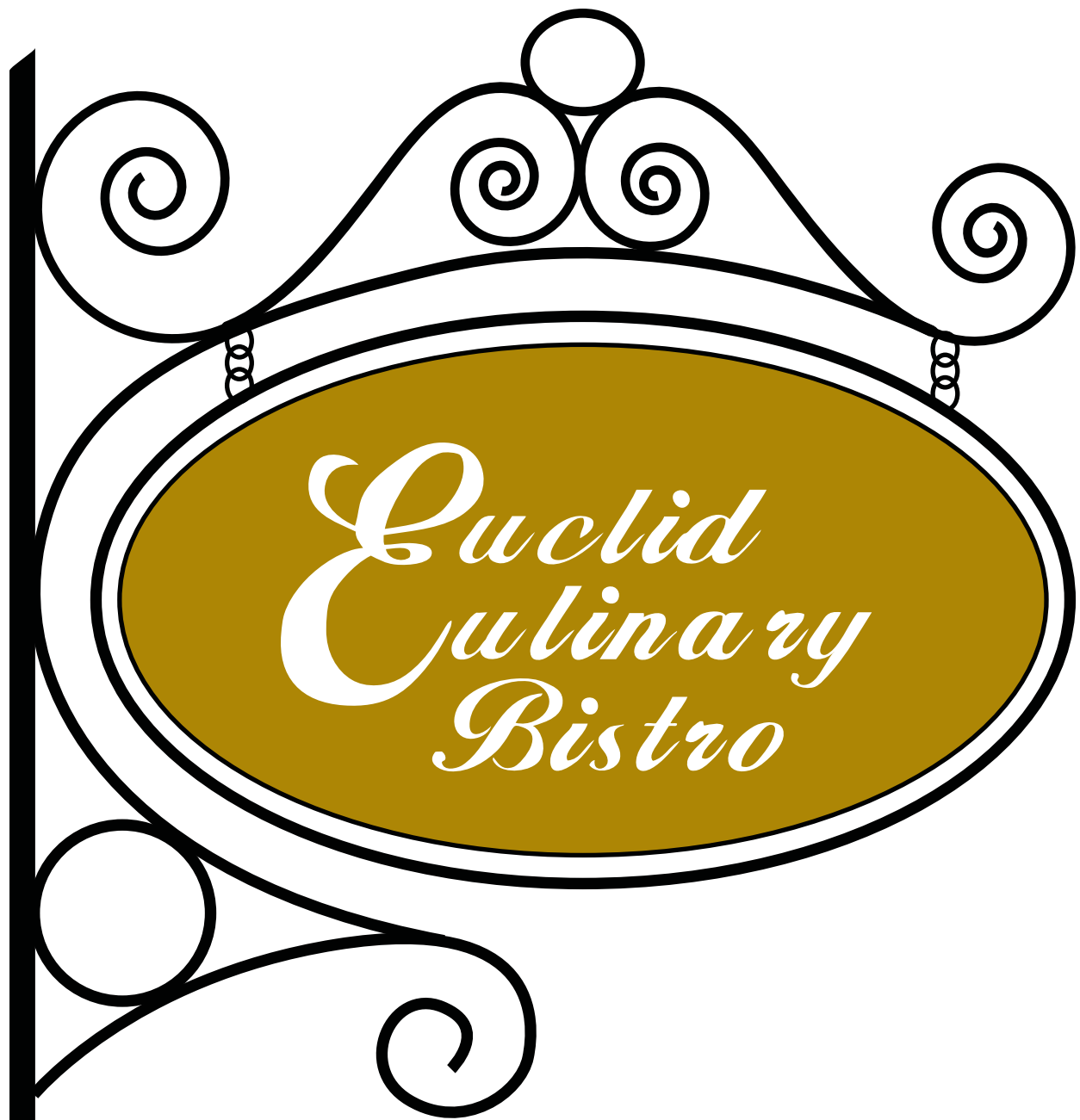
Call between 10:30am and Noon

(216) 261.2073

Thank you for your patronage.

The students take great pride in their work
and the hospitality industry.

Chef Daniel Esquivel



This restaurant is operated by students.
We are committed to offering only quality
food and service to our customers.

• Appetizers •

French Onion Soup

Baked with garlic croutons and melted Provolone cheese cup \$2.00 bowl \$2.50

Soup du Jour cup \$1.95 bowl \$2.25

Breaded Mozzarella Wedges

Served with marinara sauce \$4.00

• Sandwiches •

Euclid's Bistro Angus Burger

With provolone cheese and caramelized onions served on a grilled corn dusted roll with Dirty Kettle Chips \$4.00 Plain \$3.50

Mentor's Portobello Panini Sandwich

With provolone cheese, roasted red pepper, and chipotle mayonnaise on grilled French bread served with a fresh seasonal fruit garnish \$4.00

Wickliffe's Tenderloin Panini

Angus beef tenderloin seasoned with Montreal spice and grilled to perfection on toasted garlic French bread panini with spicy dijon spread \$5.95

Culinary Club Sandwich

Members of this club include 3 pieces of white toast, turkey, bacon, lettuce, tomato, and mayonnaise served with Dirty Kettle Chip \$4.95

Willoughby's Chicken Parmesan

Breaded chicken with homemade marinara sauce and topped with melted mozzarella cheese on toasted ciabatta bread \$6.00

Eastlake's Grilled Corned Beef Panini

Corned beef panini with Swiss cheese, sauerkraut, and thousand island dressing on a delicious marble rye panini \$6.00

• Salads •

All salads are served with clay pot bread.

Euclid Caesar Salad

Tossed with herb garlic croutons, Caesar dressing, and grated parmesan cheese garnished with black olives and julienne red pepper \$4.00
With grilled chicken or salmon add \$2.00

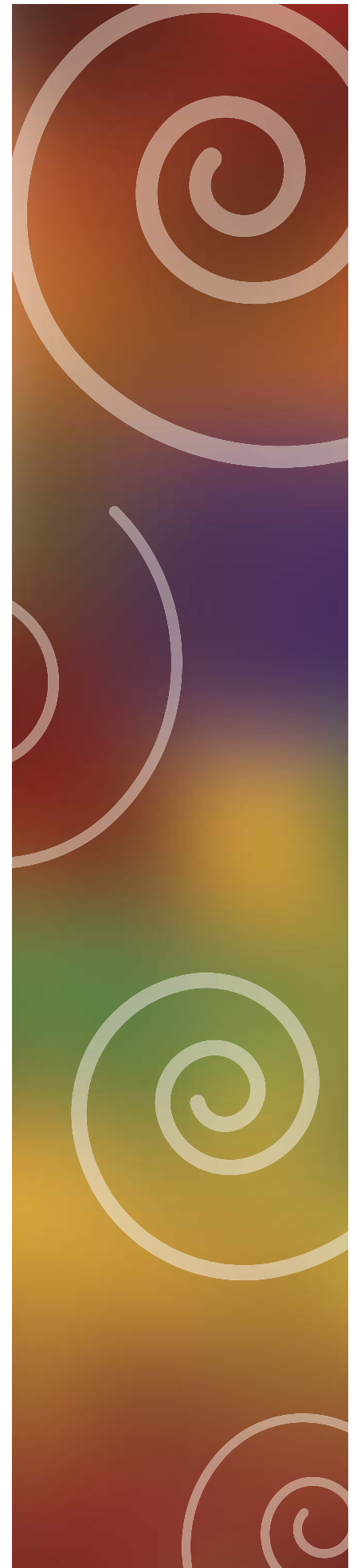
Mentor's Fresh Seasonal Fruit Plate

Composed fresh seasonal fruit plate served with a generous portion of our homemade chicken salad \$4.50 Fruit plate only \$3.50

Chicken salad may be served as a sandwich on white or wheat bread \$3.50

Bistro Chef Salad

Fresh greens with ham, turkey, bacon, sunflower seeds, hard boiled eggs, home-made croutons, your choice of extras (black olives, mild pepper rings, broccoli, bell peppers, tomatoes, onions, carrots) with your choice of cheese (provolone, mozzarella, cheddar) and any of our homemade dressings (Ranch, Italian, Balsamic, or Blue Cheese) \$6.00



• Bistro Specialties •

All entrees served with clay pot bread.

Willoughby's Lemon Pepper Crusted Salmon

Perfectly baked salmon with lemon pepper crust served with a delicious hollandaise sauce, with vegetable du jour and a lemon know garnish \$6.50

Wickliffe's Chicken Alfredo

Pan seared chicken breast set atop homemade angel hair pasta, finished with a creamy pesto sauce and vegetable du jour \$6.25

Mentor's New York Strip

New York Strip steak hand cut and rubbed with Montreal seasoning, grilled to your liking with maitre d'hotel butter, espagnole sauce, and steak cut fries \$7.00

Eastlake's Vegetable Stir Fry

Peppers, carrots, zucchini, squash, broccoli, water chestnuts, and choice of rice or tofu, tossed in homemade teriyaki sauce \$6.00

Build Your Own Pizza

On our homemade corn dusted crust with red sauce and mozzarella cheese
Pick 3 toppings \$5.95, Additional toppings 75¢ ea.

Bacon • Sausage • Pepperoni • Pepper Rings • Scallions • Caramelized Onion
Black Olives • Diced Tomato • Cheddar Cheese

• Sides •

Hand Cut French Fries \$1.00

Deep Fried Pickles

3 pickle spears breaded and deep fried to perfection, served with a side of chipotle ranch \$3.00

House Tossed Salad \$1.50

Homemade Chips \$1.00

We use Smart Canola Cottonseed Oil with 0% trans fats.

• Beverages •

All \$1.00

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Root
Beer, Dr. Pepper, Pink Lemonade,
Aquafina Bottled Water, Brisk Iced Tea

Coffee Regular or Decaf

Hot Tea

Hot Chocolate

• Desserts •

Death By Chocolate Cake

Layers of dark chocolate cake enhanced with layers of dark chocolate mousse, finished with a dark chocolate ganache \$3.00

Cheesecake

Delicious mile high New York style cheesecake topped with your choice of seasonal berries \$X.XX

Ask your server for this week's specialty dessert.

**Consuming raw or undercooked beef, poultry, lamb, pork, seafood, shellfish, eggs, or milk may increase your risk of food borne illness, especially if you have certain medical conditions.*