

# COURSES

One part restaurant. One part classroom.

## FIRST COURSE



### APPETIZERS

Mexican Posole Soup \$4/6  
roasted pork, radish  
smoked tomato chili broth,  
cilantro, grilled corn

Lobster & Shrimp Ravioli \$10  
saffron cream, watercress,  
sun-dried tomato, truffle oil,  
parmesan cheese

Pretzel Bites \$6  
peppadew cheese,  
horseradish mustard

Gorgonzola Cheesecake \$7  
bourbon fig jam, prosciutto,  
candied walnuts, flatbreads

## SECOND COURSE



### SALADS

Carrot Salad \$5  
roasted baby carrots, carrot timbale,  
pickled carrots, spinach, raisins,  
toasted cashew, orange vinaigrette

Spinach Salad \$5  
poached pears, candied walnuts,  
gorgonzola, red pepper,  
hot bacon vinaigrette

Bok Choy \$5  
orange, edamame, red onion,  
soba noodles, spiced peanuts,  
cilantro, radish,  
creamy sesame dressing

## THIRD COURSE



### ENTRÉES

Beef Tenderloin \$14  
fingerling potatoes, broccolini,  
baby carrots, butternut squash puree,  
caramelized onions, gorgonzola,  
port demi

Spinach Paneer \$9  
spinach curry, basmati rice,  
red pepper-mango chutney,  
roasted corn, naan

Raspberry Chicken Sliders \$9  
grilled chicken breast, brie cheese,  
raspberry-thyme jam, spinach &  
housemade chips

Shrimp & Grits \$11  
cajun shrimp, white cheddar grits,  
roasted corn succotash

Striped Bass \$11  
fennel, basmati rice,  
orange beurre blanc,  
watercress

Pastrami \$9  
caramelized onions, gruyere,  
horseradish mustard, light rye &  
housemade chips

Please ask your server about menu items or featured items that may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**Welcome to COURSES**, a teaching restaurant, and a one-of-a-kind dining experience. Staffed and operated by students from the Culinary Institute of Michigan, COURSES is a working classroom. Students learn how to run a kitchen, dining room, and bar in a real-world environment. As a patron, you are participating in their education.

As you enjoy your meal, please remember that your server, bartender, or cook may be an advanced student, or a beginner. Your satisfaction today is an important part of their training, but their education is what matters most.

Tipping is not required, but is graciously accepted. All gratuities serve to provide our Table Service students with an opportunity to experience the same fine dining atmosphere we strive to bring you in COURSES.

Thank you for your patronage and your patience.

Please ask your server about menu items, or featured items, that may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

\*\*Disclaimer: A disclaimer regarding the use of possible allergens within the kitchen facility has been placed on the menu. The total removal of an allergen from the preparation kitchen may not be possible, however, all staff, employees and involved parties will attempt to deliver a customer's food as allergen free as possible.

For over 100 years, Baker College® has been preparing people for new careers. Today we serve nearly 25,000 students at 9 locations throughout Michigan as well as online worldwide. We have a unique approach—small classes in real-world settings, taught by working professionals from the fields they teach. The result is one of the highest available graduate employment rates in the U.S.



The Culinary Institute of Michigan is part of Baker College's Muskegon campus. This 40,000 square foot facility offers world-class training in the areas of Baking and Pastry, Culinary Arts, and Food & Beverage Management. Our award-winning chefs and instructors are here to train students in both the art and the business of the food service industry.



HOURS OF OPERATION :  
Wednesday - Friday 11:30 am - 2:00 pm  
For Reservations: 231-777-6610  
[www.culinaryinstitutemi.com](http://www.culinaryinstitutemi.com)

REDS

WHITES

**YOUR SERVER WILL PROVIDE OUR WEEKLY OFFERINGS OF WINES BY THE GLASS AND FLIGHTS**

**TIER 1 / Bottle \$20**

Cabernet Sauvignon Fenn Valley, MI  
 Garnacha Las Rocas Roja, Spain  
 Chambourcin/ Merlot Clay Red Bin 336 Fenn Valley, MI

Seyval Blanc Vinho Verde Fenn Valley, MI  
 Sauvignon Blanc Marlborough, New Zealand  
 Pinot Grigio/ Chardonei CIMply White BIN 336 Fenn Valley  
 Semi-Dry Riesling Bowers Harbor Traverse City, MI

**TIER 2 / BOTTLE \$30**

Full Bodied Blend Cotes du Rhone Domaine de la Bastide, France Late Harvest Riesling Chateau Grand Traverse, MI  
 Meritage Blend Genesis Houge Cellars Columbia Valley, WA

**HALF BOTTLES \$15**

Pinot Noir Merlot and Light Oak Chardonnay  
 Willamette Valley - Benton Lane Sonoma - Alexander Valley Vineyards  
 Monterey, Sonoma - Meiomi

**SANGRIA - OUR OWN HOUSE SPECIALTY - RED, WHITE OR BLUEBERRY Glass \$5**

**SPARKLING WINES**

Prosecco - La Marca - Veneto, Italy Rose of Pinot Noir - Grenache- Gamay Tosti -Moscato - Veneto, Italy  
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 Full Bottle \$20

**BEERS TAILORED TO YOUR TASTE - \$4 BOTTLE / DRAFT**

**CRISP & REFRESHING**

Vandy Hard Cider Vander Mill  
 Lager Lake Brothers  
 Final Absolution Belgian Tripel Dragonmead

**MALTY & ROASTY**

Siren Amber Ale North Peak  
 We Kilt Kyle Scotch Ale Grand Armory  
 Nutter Your Business PB Stout Grand Armory (DRAFT)

**HOPPY & AROMATIC**

Citra Pale Ale Oddside (DRAFT)  
 Huma Lupa IPA Shorts  
 Crop Duster IPA Grand Armory  
 Ryecoe Rye IPA Big Lake  
 Flavorful 5 Imperial IPA Roak

**SPIRITS**

Highballs / Mixed 1.5oz \$4  
 Martinis, Manhattans, Straight 3oz \$6

Seagram's 7  
 Canadian Club  
 Ketel One  
 Beefeater  
 Bacardi  
 Captain Morgan  
 100 Años Reposado

Highballs / Mixed 1.5oz \$6  
 Martinis, Manhattans, Straight 3oz \$8

Jim Beam Rye  
 Jack Daniel's  
 Southern Comfort  
 Dewar's  
 Jameson  
 Knickerbocker Gin—New Holland  
 Myers's Dark Rum

Highballs / Mixed 1.5oz \$8  
 Martinis, Manhattans, Straight 3oz \$10

Glenlivet  
 Maker's Mark  
 Bombay Sapphire  
 Grand Traverse Vodka  
 Patrón Anejo  
 Courvoisier VS

**BEVERAGES**

French Press Coffee \$3 For Two \$6  
 Loose Leaf Tea \$3  
 Espresso \$3  
 Pelligrino Sparkling Water \$3

Fresh Brewed Iced Tea \$3  
**Hand-Crafted Options (Server will provide weekly flavors):**  
 French & Italian Sodas \$3  
 Fresh Lemonades \$3