

COURSES

One part restaurant. One part classroom.

TO BEGIN



GENERAL TSO'S CAULIFLOWER 4

battered and deep-fried cauliflower in a tangy/spicy sauce

SOUTHERN SCALLOP 7

Seared Sea Scallop with succotash and creamy grits

POMMES DE TERRE CHIPS 3

crispy thin potato slices prepared fresh to order, finished with truffle salt and served with a rémoulade sauce and onion dip

ONION SOUP 4

finished with house made croutons and swiss cheese

SOUP DU'JOUR 3

ask your server about today's special

BRAISED PORK BELLY 6

pork belly with a fennel apple slaw, tomato jam and cherry sauce

ON THE LIGHTER SIDE



BRAISED ROMAINE SALAD 5.50

grilled and braised romaine, crispy beef strands, blue cheese and balsamic glaze

KALE AND QUINOA SALAD 5.50

baby kale, quinoa, feta and tomato with a Mediterranean dressing

CIM-PLY MICHIGAN SALAD 5

arugula, bacon, cherries, apples, red onion, and goat cheese with a sweet and sour dressing

THE MAIN EVENT



FILET MIGNON 15

5-ounce filet of beef tenderloin served with fresh vegetables and a potato pavé

CHICKEN MARSALA 11

sautéed chicken with fingerling potatoes, fresh vegetables and a marsala sauce

REUBEN 7.50

housemade corned beef, sauerkraut, remoulade, rye bread with pommes frites

HAND CRAFTED RAVIOLI 8

ask your server about today's fresh made sauce

PAN-SEARED SALMON 12

5-ounce filet of salmon served with roasted potatoes and fresh vegetables with a tomato dill cream sauce

CIM CHEESEBURGER 9

a third pound burger with cheddar cheese, pickles, onions and peppers on a potato roll with pommes frites

STEAMED HALIBUT 14

5-ounce filet of halibut with rice pilaf, fresh vegetables with a lemon herb butter

GERMAN STEW 9

Braised beef, vegetables and herb spatzle

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.

Thank you for your patronage and your patience.



For over 100 years, Baker College® has been preparing people for new careers. We have a unique approach - small classes in real-world settings, taught by working professionals from the fields they teach. This 23,000 square foot facility offers world-class training in the areas of Baking & 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.



THE CULINARY INSTITUTE of MICHIGAN®
A DIVISION OF BAKER COLLEGE