

# COURSES

One part restaurant. One part classroom.

## FIRST COURSE



### APPETIZERS

**BACON FAT ONION RINGS \$5**  
rosemary ketchup  
beer mustard

**FRUIT & NUTS \$6**  
blue cheese stuffed medjool  
dates,bacon candy, molasses  
walnuts,salted caramel figs,  
port reduction

**CRAB CAKES \$7**  
roasted red pepper  
coulis,creole aioli,  
napa slaw

**PUREE OF PUMPKIN \$4/\$6**  
cloves, ginger,cinnamon,  
maple crema,smoked pecans

## SECOND COURSE



### SALADS

**SWEET & SAVORY \$5**  
shaved fennel, granny smith  
apples, pickled turnips,red onion,  
jalapeno,sweet mustard vinaigrette,  
black hawaiian sea salt

**THE WEDGE \$5**  
iceberg lettuce, tomato,red onion,  
bacon, pignolia,hard-boiled egg,  
french & blue cheese dressings

**BEETS & GREENS \$5**  
arugula, watercress,  
roasted beets, pickled  
shallots,smoked pecans,  
orange ginger  
vinaigrette

## THIRD COURSE



### ENTRÉES

**CASSOULET \$12**  
stewed white beans,  
cured pork belly, duck confit,  
garlicky poultry sausage

**CAULIFLOWER & CHICKPEA \$9**  
tomatoes, ginger, cilantro,  
cauliflower,chickpeas,garam  
masala,basmati rice,naan

**PASTA BOLOGNESE \$13**  
house made pappardelle pasta,  
meat sauce, tomato, cream,  
basil pesto, parmesan

**PAN SEARED SALMON \$9**  
warm quinoa salad,  
jalapeno mint butter,  
fresh pico de gallo, chili threads

**PORK BBQ \$10**  
slow smoked pork shoulder,  
sweet corn & andouille polenta,  
braised greens,carolina bbq sauce

**BEEF TENDERLOIN \$14**  
potatoes anna, roasted root vegetables,  
sauteed spinach,oven roasted  
tomatoes, red wine demi-glace

**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 borne illness.

\*Disclaimer: A disclaimer regarding the use of possible allergens within the kitchen facility has been placed on the menus. 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®  
BAKER COLLEGE OF MUSKEGON

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:**  
Thursday- Saturday 11:30 AM- 2:00PM  
**For Reservations:**  
231-777-6610 or [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	William Hill Central Coast, CA	Chardonnay Light French Oak	Roberston, South Africa
Garnacha	Las Rocas Roja, Spain	Seyval	Vinho Verde Fenn Valley, MI
Chambourcin/ Merlot	Clay Red Bin 336 Fenn Valley, MI	Sauvignon Blanc	Zeal Marlborough, New Zealand
Pinot Noir	Trinity Oaks Lodi & Monterey, CA	Pinot Grigio/Chardone	CIMply White BIN 336 Fenn Valley, MI
		Semi-Dry Riesling	Bowers Harbor Traverse City, MI

**TIER 2 | Bottle \$30**

Cabernet Sauvignon	Fenn Valley, MI	Chardonnay Unoaked	Joel Gott Napa, CA
Full Bodied Blend	Cotes du Rhone Domaine de la Bastide, France	Late Harvest Riesling	Chateau Grand Traverse, MI
Grenache/Syrah/ Carignan			
Meritage Blend	Genesis Houge Cellars Columbia Valley, WA		
Cabernet Sauvignon/Malbec/Cabernet Franc			
Pinot Noir	Acrobat King Estates Willamette, OR		

**HALF BOTTLE OF PINOT NOIR \$15**

Pinot Noir Clos Du Val Cameros Napa, CA

**HALF BOTTLE OF CHARDONNAY \$15**

Chardonnay Full Oaked Simi Sonoma, CA

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

**SPARKLING AND SPECIALTY WINES**

Prosecco - La Marca - Veneto, Italy

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Sparkling Blanc de Blancs - L. Mawby, MI

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Tosti -Moscato - Veneto, Italy

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

**CRISP & REFRESHING**

Vandy Session Cider	Vander Mill Cider Co.
Shovelhead Cream Ale	Unruly Brewing (Draft)
Lake Brothers Vienna Lager	Lake Brothers Beer Co.
Oberon American Wheat	Bell's Brewing Co. (Draft)

**MALTY & ROASTY**

Siren Amber Ale	North Peak Brewing Co.
Scotty Karate Scotch Ale	Dark Horse Brewing Co. (Draft)
Milkshake Stout Milk Stout	Rochester Mills Beer Co.
Foundry Slag American Stout	Unruly Brewing Co. (Draft)

**HOPPY & AROMATIC**

Huma Lupa Licious IPA	Short's Brewing Co.
Crop Duster American IPA	Grand Army Brewing
Ryecoe Rye IPA	Big Lake Brewing
Flavorful 5 New England Imperial IPA	ROAK Brewing Co.

**CREATE A FLIGHT WITH ANY 3 OF OUR DRAFT OFFERINGS - \$4**

**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
- Midori
- Tuaca
- Kahlúa
- Frangelico

Highballs / Mixed 1.5oz \$8

Martinis, Manhattans, Straight 3oz \$10

- Glenlivet
- Maker's Mark
- Flat Landers Bourbon
- Bombay Sapphire
- Grand Traverse Vodka
- Freshwater Rum -- New Holland
- Patrón Anejo
- Dos Jaimes -- Mezcal
- Courvoisier VS
- Coppercraft Applejack
- Drambuie
- Grand Marnier
- Clockwork Orange -- New Holland
- Chambord
- Godiva
- Disaronno

**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