

COURSES

One part restaurant. One part classroom.

TO BEGIN



GENERAL TSO'S CAULIFLOWER 4

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

SHRIMP SCAMPI 8

on a bed of squid ink pasta with candied kumquat and a spicy sauce

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 D'JOUR 3

ask your server about today's special

ON THE LIGHTER SIDE



BRAISED ROMAINE 5.50

grilled and braised romaine lettuce, with crispy beef strands, blue cheese, candied walnuts and balsamic glaze

GREEK SALAD 5.50

romaine lettuce, pickled pepper, sun dried tomato, feta cheese with a greek dressing

CIM-PLY MICHIGAN SALAD 5

arugula, bacon, cherries, pears, 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

PAN-SEARED SALMON 12

5-ounce filet of salmon served with roasted potatoes and vegetable du jour with a tomato dill cream sauce

REUBEN 7.50

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

HAND CRAFTED PASTA 8

ask your server about today's fresh made pasta dish

GERMAN STEW 9

braised beef, vegetables and herb spatzel

CIM CHEESEBURGER 9

a third pound burger with cheddar cheese, pickles, onions and peppers on a brioche bun with pommes frites

CHICKEN PICCATA 11

sautéed and braised chicken with fettuccine and a lemon caper sauce

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.

Tippling 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.



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 PORT HURON

The Culinary Institute of Michigan is part of Baker College's Port Huron campus. 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.