

COURSES

One part restaurant. One part classroom.

FIRST COURSE



APPETIZERS

Bacon Fat Onion Rings \$6
cilantro chimichurri,
tarragon aioli,
CIM bbq

Smoked Scallop Quesadilla \$7
red onion marmalade, pico de gallo,
cilantro, chile crema

Caramelized Onion & Mushroom Gratinee \$4/6
veal stock, wild mushrooms, gruyere

SECOND COURSE



SALADS

Sweet & Savory \$6
shaved fennel, granny smith apple,
red onion, pickled turnips,
jalapeno, sweet mustard vinaigrette,
black hawaiian sea salt

The Wedge \$6
iceberg lettuce, tomato,
red onion, bacon, pine nuts,
hard-boiled egg,
french & blue cheese dressings

Michigan Harvest \$5
baby greens, pear, goat cheese,
red onion, bacon, dried cherries,
blueberry vinaigrette

THIRD COURSE



ENTRÉES

Crab Cake BLT \$11
pan-fried crab cake, smoked bacon,
tarragon aioli, heirloom tomato,
baby greens, everything bun,
hand-cut fries

Cassoulet \$14
stewed white beans, cured pork belly,
rabbit ragout, toulouse sausage,
grilled baguette

Moules Frites \$12
mussels, white wine, garlic,
parsley, pommes frites,
tarragon aioli

Bison Burger \$10
8 oz. lean bison, white cheddar,
greens, heirloom tomato,
haystack onions, CIM bbq,
everything bun, hand-cut fries

Cauliflower & Chickpea Curry \$10
tomatoes, ginger, cilantro, chickpeas,
cauliflower, garam masala,
basmati rice, naan

Pork BBQ \$11
slow smoked pork shoulder,
sweet corn & andouille polenta,
braised greens, CIM barbaque 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.

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 :
Thursday - Friday 11:30 am - 2:00 pm
For Reservations: 231-777-6610
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	Seyval Blanc	Vinho Verde Fenn Valley, MI
Garnacha	Las Rocas Roja, Spain	Sauvignon Blanc	Marlborough, New Zealand
Chambourcin/Merlot	Clay Red Bin 336 Fenn Valley, MI	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

Willamette Valley- Benton Lane
Monterey, Sonoma - Meiomi

Merlot and Light Oak Chardonnay

Sonoma- Alexander Valley Vineyards

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

SPARKLING WINES

Prosecco - La Marca- Veneto, Italy 187 ml split (individual) \$7	Rose of Pinot Noir- Grenache- GamayJean- Louis Curee Brut Full Bottle \$20	Tosti- Moscato- Veneto, Italy 187 ml split (individual) \$7
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BEERS TAILORED TO YOUR TASTE - \$4 BOTTLE / DRAFT

CRISP & REFRESHING

Lager Lake Brothers

MALTY & ROASTY

Siren Amber Ale North Peak

HOPPY & AROMATIC

Back Roads IPA Tripleroot Brewing Co

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