

COURSES

One part restaurant. One part classroom.

FIRST COURSE



APPETIZERS

CREAM OF CELERY ROOT & CAULIFLOWER SOUP \$4/\$6
crispy kale, pomegranate reduction, cashew cream

CALAMARI \$7
romesco sauce, saffron aioli,
grilled baguette

ROASTED KOREAN PORK BELLY \$7
apple slaw, spicy pickled apples & carrots,
gochujang

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

SECOND COURSE



SALADS

LYONNAISE \$5
frisee, arugula, tarragon vinaigrette,
pickled sherry onions, bacon,
brioche croutons, poached eggs

ROASTED BEET SALAD \$5
roasted beets, goat cheese, arugula,
julienne pear, pear chips, candied
walnuts, honey vanilla vinaigrette

KALE CAESAR \$4
lacinato kale, caesar dressing,
shaved parmesan cheese,
prosciutto, red onion,
roasted garlic croutons

THIRD COURSE



ENTRÉES

PASTA BOLOGNESE \$12
house made pappardelle pasta, ground beef,
bacon & pork in a tomato cream,
basil pesto & parmesan cheese

BEEF TENDERLOIN \$15
potatoes au gratin, roasted root vegetables,
sautéed spinach, oven roasted tomatoes,
red wine demi-glace

RASPBERRY CHICKEN SLIDERS \$8
grilled chicken breast, brie cheese,
raspberry-thyme jam, arugula,
brioche bun & house made chips

PAN ROASTED SALMON \$10
sautéed fingerling potatoes,
ratatouille, basil creme fraiche

SWEET CHILI LENTIL & QUINOA BOWL \$9
lentil and quinoa stew, tempeh, kale,
cauliflower, poached egg

SMOKED BRISKET \$8
molasses bbq sauce, apple slaw
sesame seed bun & house made chips

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 foodborne 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:
Wednesday- Friday 11:30 AM- 2:00PM
For Reservations:
231-777-6610 or 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	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
Meritage Blend	Genesis Houge Cellars Columbia Valley, WA		
Pinot Noir	Acrobat King Estates Willamette, OR		

HALF BOTTLE OF PINOT NOIR \$15

Pinot Noir	Clos Du Val Cameros Napa, CA
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HALF BOTTLE OF CHARDONNAY \$15

Chardonnay Full Oaked	Simi Sonoma, CA
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SANGRIA - OUR OWN HOUSE SPECIALTY - RED, WHITE OR BLUEBERRY Glass \$5

SPARKLING AND SPECIALTY WINES

Prosecco - La Marca - Veneto, Italy
187 ml split (individual) \$7

Tosti -Moscato - Veneto, Italy
187 ml split (individual) \$7

Sparkling Blanc de Blancs - L. Mawbi, MI
375 ml split (2 glasses) \$12

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

CRISP & REFRESHING

Vandy Hard Cider	Vander Mill
Lager	Lakes Brothers
Shovelhead Cream Ale	Unruly (DRAFT)
Final Absolution Belgian Tripel	Dragonmead

MALTY & ROASTY

Siren Amber Ale	North Peak
Oatmeal Creme Pie	Pigeon Hill (DRAFT)
We Kilt Kyle Scotch Ale	Grand Armory
Nutter Your Business PB Stout	Grand Armory (DRAFT)

HOPPY & AROMATIC

Tangerine Space Machine	New Holland (DRAFT)
Huma Lupa IPA	Shorts
Crop Duster IPA	Grand Armory
Ryecoe Rye IPA	Big Lake
Flavorful 5 Imperial IPA	Roaks

CREATE A FLIGHT WITH ANY THREE 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