

# COURSES

One part restaurant. One part classroom.

## FIRST COURSE



APPETIZERS

Verde Soup \$4/ \$6  
asparagus, spinach, broccoli,  
zucchini, lemon creme fraiche

Calamari \$8  
romesco sauce  
saffron aioli &  
grilled baguette

Roasted Korean Pork Belly \$7  
apple slaw,  
spicy pickled apples & carrots,  
gochujang

## 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 \$5  
lacinato kale, creamy caesar dressing,  
shaved parmesan, prosciutto, red onion &  
roasted garlic crouton

## THIRD COURSE



ENTRÉES

Hanger Steak \$14  
fondant potatoes, asparagus,  
tomato jam & mushroom demi

Sweet Chili Lentil & Quinoa Bowl \$9  
tempeh, kale, cauliflower & poached egg

Pan Seared Salmon \$10  
fingerling potatoes, ratatouille &  
basil creme fraiche

Raspberry Chicken Sliders \$8  
grilled chicken breast, brie cheese,  
raspberry-thyme jam, arugula &  
housemade chips

Smoked Brisket \$8  
molasses bbq, apple slaw,  
sesame seed bun &  
housemade chips

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<sup>®</sup> 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 :  
Wednesday - 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	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	Mer Soleil, CA
Full Bodied Blend	Cotes du Rhones 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 Williamette, 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	Tosti -Moscato - Veneto, Italy
187 ml split (individual) \$7	187 ml split (individual) \$7
Sparkling Blanc de Blancs - L. Mawby, MI	
375 ml split (2 glasses) \$12	

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

**CRISP & REFRESHING**

Vandy Hard Cider	Vander Mill
Lager	Lake Brothers
Pleasure Pit Apricot Wheat Ale	Fetch (DRAFT)
Final Absolution Belgian Tripel	Dragonmead

**MALTY & ROASTY**

Siren Amber Ale	North Peak
Oatmeal Cream Pie	Pigeon Hill (DRAFT)
We Killt Kyle Scotch Ale	Grand Army
Nutter Your Business PB Stout	Grand Army (DRAFT)

**HOPPY & AROMATIC**

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

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

**SPIRITS**

Highballs / Mixed 1.5oz \$4	Highballs / Mixed 1.5oz \$6	Highballs / Mixed 1.5oz \$8
Martinis, Manhattans, Straight 3oz \$6	Martinis, Manhattans, Straight 3oz \$8	Martinis, Manhattans, Straight 3oz \$10
Seagram's 7	Jim Beam Rye	Glenlivet
Canadian Club	Jack Daniel's	Maker's Mark
Ketel One	Southern Comfort	Bombay Sapphire
Beefeater	Dewar's	Grand Traverse Vodka
Bacardi	Jameson	Freshwater Rum - New Holland
Captain Morgan	Knickerbocker Gin—New Holland	Patrón Añejo
100 Años Reposado	Myers's Dark Rum	Courvoisier VS
	Midori	Coppercraft Applejack
	Tuaca	Drambu'e
	Kahlúa	Grand Marnier
	Frangetico	Chambord
		Godiva
		Disaronno

**BEVERAGES**

French Press Coffee	\$3 For Two \$6	Fresh Brewed Iced Tea	\$3
Loose Leaf Tea	\$3	Hand-Crafted Options (Server will provide weekly flavors)	
Espresso	\$3	French & Italian Sodas	\$3
Pelligrino Sparkling Water	\$3	Fresh Lemonades	\$3