

*South Shore Vocational Technical High School  
Culinary Arts Department*

*Soups*

Cream of Mushroom	Cup	\$1.75
	Bowl	\$2.25
French Onion	Cup	\$1.85
	Crock	\$2.75

*Salads*

All Salads - Small \$1.75, Large \$2.75

*House*

Mixed Greens with Cherry Tomatoes, Radish, Cucumber,  
Pickled Red Onion, Carrot, Croutons, choice of dressing.

*Classic Caesar*

Hearts of Romaine with grated Parmesan Cheese, Croutons.  
Lightly tossed with Caesar dressing.

*Greek Salad*

Mixed Greens and Romaine with Feta Cheese, Cucumber,  
Tomato, Olives, Pepperoncini, served with Red Wine Vinaigrette.

**\*\*Add Grilled Chicken to your Salad for \$1.25\*\***

*House Made Salad Dressings*

Balsamic Italian, Honey Dijon, Red Wine Vinaigrette,  
Caesar, Cran Raz Vinaigrette, Buttermilk Ranch

*"The discovery of a new dish does more for human  
happiness than the discovery of a new star." Brillat-Savarin*

\*\*We appreciate your patronage, please submit any gratuities to the Host or Instructor.\*\*  
Before placing your order, please inform your server if a person in your party has a food allergy.

*Brass Lantern Restaurant & Bakery*

*Entrées*

*Served with signature bread basket*

Cornmeal Crusted Fisherman's Platter \$5.75

Grilled St. Louis Style BBQ Pork Ribs \$5.50

Broiled Shrimp Casino w/ Polenta \$5.75

Grilled Chicken & Broccoli Ziti \$4.95

Baked Lasagne \$4.50

**Blue Plate - Beef Stew \$4.50**

**\*\*Add a small salad to any entrée for \$1.00\*\***

*Sandwiches*

BBQ Pulled Chicken w/ American Cheese  
Served on a House Made Bulkie Roll. \$4.50

*Desserts*

\$2.25  
Warm Fudge Filled Cheesecake  
Chocolate Devasation Cake

*Beverages*

\$1.25  
Assorted Soda, Spring Water, Milk, Iced Tea  
Assorted Hot Tea, 100% Colombian Coffee, Decaf

The consumption of undercooked or raw egg, fish, or beef products  
may elevate your risk of contracting a food related illness.