

Oak Room

The Oak Room's Rich History

The Oak Room, part of the Mitchell Tech Culinary Academy since 1968, offers students hands-on experience in all aspects of fine dining. We hope your visit leaves you with both a memorable meal and a lasting impression of our program. All gratuities support student travel opportunities. Thank you for supporting culinary education in South Dakota. Culinary Academy
Students & Staff

THURSDAY OAK ROOM MENU

Enjoy a Single Course for \$9.99, or
Experience All 5 Courses for Just \$24.99!

Course 1: Soup or Salad Choice

Cream of Tomato

~ Classic tomato soup served with a grilled cheese garnish. ~

House Salad

~ A selection of crisp seasonal greens and fresh vegetables served with choice of dressings: Ranch, Balsamic Vinaigrette. ~

Course 2: Pizza Course

Featured Pizza

~ A creative pizza featuring a flavor combination developed by our culinary students as the featured pizza of the day. ~

Course 3: Choice of Pasta

Chicken Parmesan

~ Grilled chicken breast smothered in marinara and melted parmesan cheese served over spaghetti tossed in marinara. ~

Bacon Mac & Cheese

~ Creamy cheese sauce tossed with macaroni and topped with crisp bacon. ~

Course 4: Entrée

Broiled Salmon

~ Broiled salmon served with rice pilaf and fresh roasted vegetables. ~

Student Feature

~ A creative featured dish as our second-year students search for flavors for there menu's next semester. This dish changes every Friday. ~

Course 5 -Dessert

Dessert of the Day

~ This item transforms each day, reflecting the creative prowess of our bakery students as they craft an enchanting array of delectable treats. ~

~ *Please inform your server if any person in your party has a food allergy before placing your order.* ~