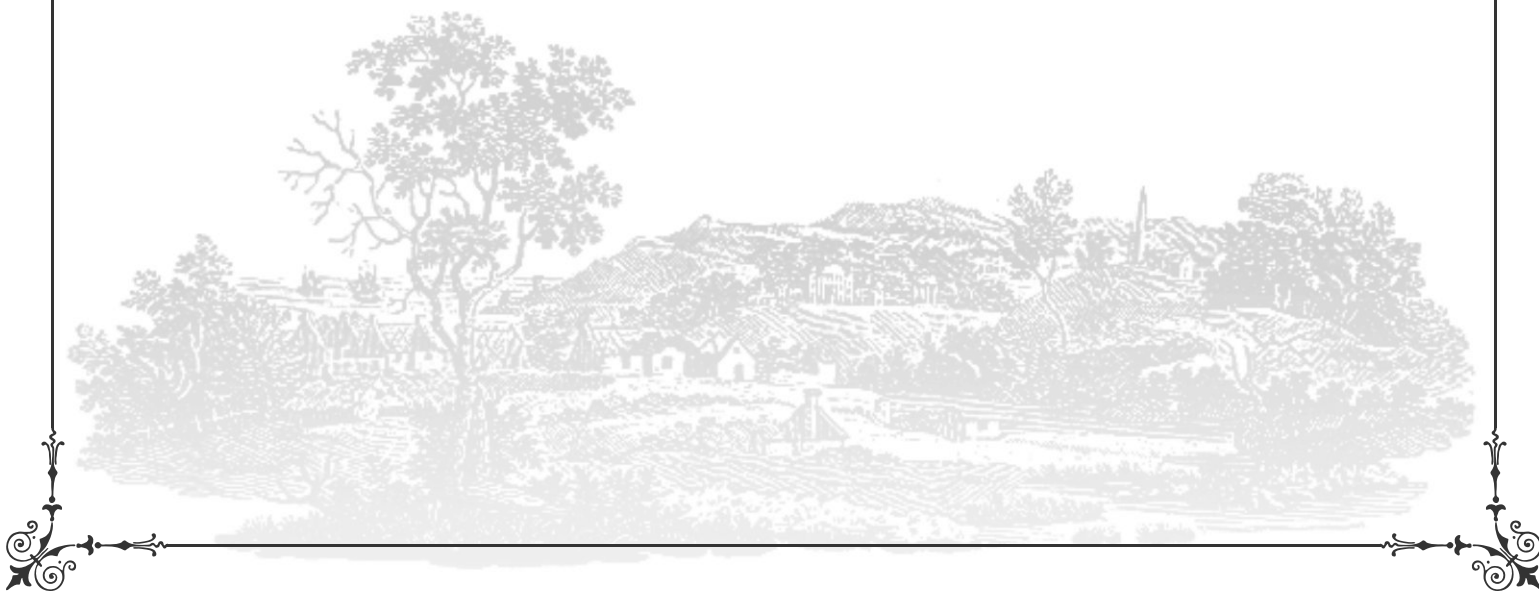




❧ **OAK ROOM** ❧

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



— 5 COURSE MEAL —

ENJOY A SINGLE COURSE FOR \$9.99, OR
Experience All 5 Courses for Just \$24.99!

COURSE 1: SOUP OR SALAD

French Onion

~ Classic caramelized onions simmered in a rich beef broth, topped with toasted bread and melted cheese. ~

House Salad

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

COURSE 2: PIZZA

Peach Pizza

~ Fresh sweet peaches paired with savory feta and drizzled with a caramelized hot honey. ~

COURSE 3: CHOICE OF PASTA

Chicken Alfredo

~ grilled chicken and fettuccine tossed in a creamy Alfredo sauce ~

Guanciale Penne

~ penne paired with crispy guanciale in a savory red sauce. ~

COURSE 4 - ENTRÉE

8 oz Petite Steak

~ An expertly prepared 6-ounce petite steak served with a baked potato and glazed carrots. ~

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.* ~

