

»→ **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

– Loaded Baked Potato –

+ A creamy potato soup loaded with crispy bacon, cheddar cheese, and classic baked potato flavors. +

– House Salad –

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

Course 3: Pizza

– Margherita Focaccia –

+ A fresh take on the classic Margherita pizza, featuring a crisp focaccia bread topped with marinara, fresh cheese, ripe tomato, and basil. +

Course 3: Choice of Pasta

– Penne Chicken Pesto * –

+ Tender penne pasta tossed in a creamy pesto sauce and served with a grilled chicken breast. +

– Shrimp Scampi * –

+ Succulent shrimp gently poached in a garlic-butter and caper sauce, then tossed with spaghetti for a rich and flavorful pasta dish. +

Course 4: Entrée

– Grilled Pork Chop –

+ An 8-ounce pork chop seasoned and grilled to perfection and served with a raspberry sauce. +

– Parmesan-Crusted Walleye –

+ 4-ounce walleye fillet coated in a savory parmesan crust, and served with a bright lemon caper sauce. +

+ Both are served with Roasted Zucchini and Creamy risotto +

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.* +