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

Experience All 5 Courses for Just $24.99!

Course 1: Soup or Salad Choice

Chicken Tortilla - $4.99

~ tender chicken in a bed of rich, creamy, tomato, and seasoned broth, topped with crispy tortilla strips. ~

Christmas Salad - $4.99

~ Winter Greens, pomegranate, crumbled feta, and candied walnuts. ~

Course 2 - Croquettes

Mushroom Croquettes

~ Crispy golden-fried croquettes filled with a savory mushroom mixture and served with garlic aioli dipping sauce. ~

Course 3: Choice of Pasta

Gnocchi Pomodoro - $9.99

~ House-made gnocchi paired with a rich tomato and Italian classic tomato and herb dish. ~

Gnocchi Spinach Alfredo - $9.99

~ Creamy rich alfredo play into the gnocchi and are coated in a rich creamy sauce lightened by wilted spinach. ~

Course 4: Entrée

Crispy Chicken Sandwich - $9.99

~ A golden, crispy breaded chicken breast served on toasted ciabatta pickles, and a house-made signature sauce. ~

Student Feature - $9.99

~ 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 - $5.99

~ 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.* ~