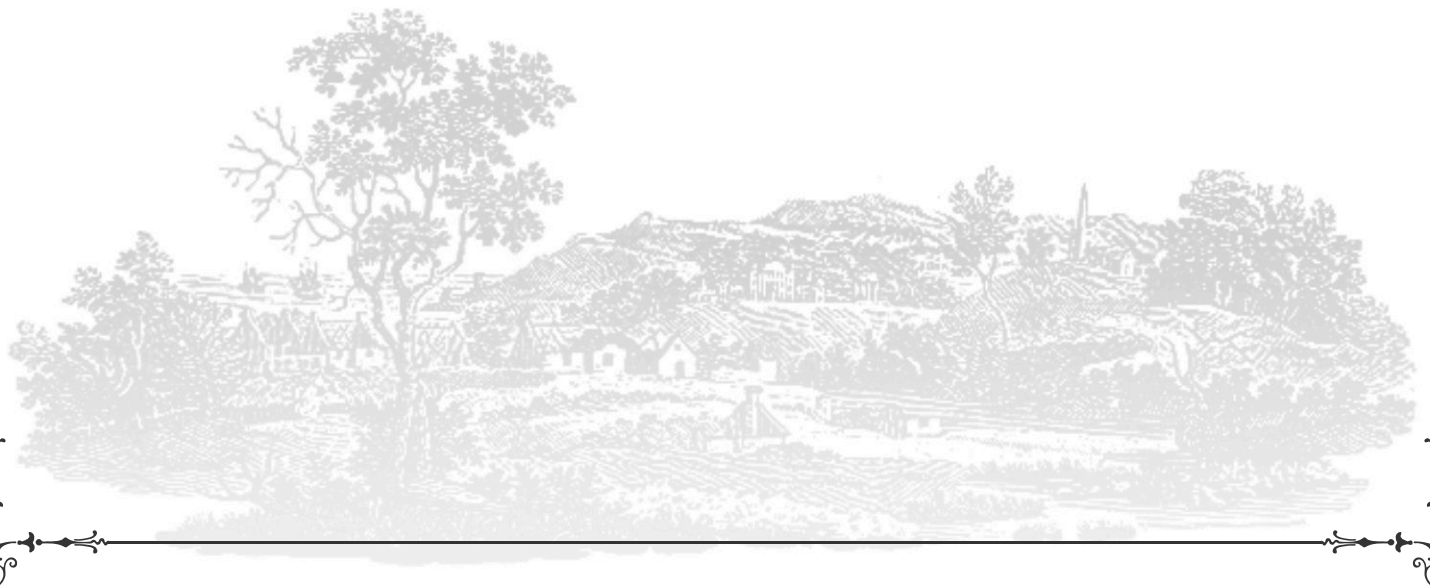
OAK ROOM

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

Experience All 5 Courses for Just $24.99!

Course 1: Soup or Salad

Squash Bisque - $4.99

~ A smooth and creamy roasted squash soup with warm autumn spices and a few candied nuts for garnish. ~

Autumn Harvest Salad - $4.99

~ Mixed greens topped with seasonal roasted vegetables, crisp apples, dried cranberries, candied pecans, and a maple vinaigrette. ~

Course 2: Dips

Dips shared at the table - $5.99

~ Spinach and Artichoke Dip and Queso Dip with freshly made tortilla chips. ~

Course 3: Choice of Pasta

Alfredo - $9.99

~ House-made alfredo noodles, fettuccine tossed in a creamy Alfredo sauce. ~

White Wine Fettuccini - $9.99

~ Fresh house-made fettuccini tossed in a light white wine butter sauce with garlic and Parmesan. ~

Course 4 – Entrée

8 oz Petite Steak - $12.99

~ Cut 1" thick Strip steaks, cut in half, and grilled to your preferred doneness. Roasted Red Potatoes and broiled Brussel sprouts. ~

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.* ~