

SUNY Adirondack Culinary Arts

Chef Kyra Edmonson

Appetizers

Pesto flavored fried Calamari (cal 214)

Classic Caesar Salad (cal 151)

Grilled Crudit  Served with aioli (cal 237)

Intermezzo

Grapefruit Mint

Entrees

**Broiled King Salmon,
smashed potatoes, asparagus, saut ed spinach and mango chutney (cal 297)**

Herb infused Chicken Salad with bell peppers served on flatbread (cal 304)

Classic Beef Lasagna (cal 329)

Desserts

Fresh Tropical Fruit Bowl (209cal)

Kyra's Famous Homemade Apple crumble (chef's specialty) (210cal)

**S'mores made with homemade marshmallow with whipped cream and
chocolate shavings (152cal)**

Beverages

Soda, Lemonade, Iced Tea, Herbal Tea, Coffee

****Please Alert Your Server of Any Allergies or Dietary Restrictions and We
Will Accomodate****