

Soups

Soup du Jour 3.50

Prepared fresh daily.

French Onion with Braised Sirloin 4.95

Our chef's twist on this classic soup. Prepared with sweet onions, braised beef, and Cognac. *D

Our *Buy Fresh Buy Local*[®] partners

Alabaster Coffee

Beech Grove Farm

Cow-a-Hen Farm

Feesers Food Distributors

Jac's Produce

Kegel's Produce

Milky Way Farms

Northern Tier Greens

Penn College[®] Campus Garden

Thompson's Meat

Greens

We purchase our greens from our Buy Fresh Buy Local[®] partners.

Garden Salad 3.25

Mixed greens, tomato, carrot, cucumber, onion, and choice of dressing.

Pork Schnitzel Salad 9.95

Breaded pork cutlet, cucumber, red onion, grape tomato, mixed greens, and wholegrain mustard tarragon vinaigrette.

*D, E

Fall Harvest Chopped Salad 8.95

Roasted butternut squash, red onion, Granny Smith apple, dried cranberries, walnuts, blue cheese, mixed greens, radicchio, and maple sherry vinaigrette. *G, V, D, N

LJC Kale Caesar 5.95

Romaine, kale, croutons, grape tomato, house-made Parmesan peppercream dressing, and shaved Parmesan. *D

LJC Kale Caesar with Protein 9.95

Kale Caesar with your choice of grilled chicken, steak, shrimp, or smoked portabella. *D

*Le Jeune
Chef*

An Education in Fine Dining

Le Jeune Chef, operated by the School of Business & Hospitality, is a casual fine-dining experience that offers real-life training to Baking and Pastry Arts, Culinary Arts, and Hospitality Management students. It is also one of the most highly sought-after dining experiences in our area and offers the region's most extensive, award-winning wine list. The restaurant is open year-round to the public.

Sandwiches / Flatbreads

Sandwiches served with house-made fries and a pickle.

Turkey, Bacon Kale Pesto Panini 10.95

Thinly sliced turkey, Kunzler bacon, Provolone, sun-dried tomato kale pesto, Panini bread. *D

Apple Walnut Slaw Melt 10.95

Cheddar cheese, Granny Smith apple, toasted walnuts, honey, ginger cabbage slaw, house-made raisin bread. *V, N, D

Buffalo Chicken Sandwich 10.95

Grilled free-range chicken, buffalo hot sauce, celery, and crumbled blue cheese on a Lycoming Bakery roll with lettuce, tomato, onion, and house-made blue cheese dressing on the side. *D, E

Le Jeune Burger 12.95

Six-ounce grass-fed ground beef patty, cheddar cheese, and Kunzler bacon on a Lycoming Bakery roll with lettuce, tomato, red onion, and house-made steak sauce on the side. *D, S

Pear & Blue Cheese Flatbread 8.50

Hand-formed dough, balsamic glazed caramelized pear, blue cheese, toasted walnuts, and walnut oil. *V, D, N

Entrées

Served with choice of soup or house salad.

French onion soup may be substituted for an additional 1.45

Seared Beef Medallions and Tarragon Mushroom Cream Sauce 13.95

Pan-seared shoulder tender medallions, mushroom tarragon sauce, cheddar mashed potatoes, onion straws, and *D roasted broccoli. *D

Orange Glazed Chicken with Citrus Salsa 13.95

Grilled free-range chicken breast, orange glaze, citrus-tomato salsa, curried Basmati rice pilaf, and roasted broccoli. *G

Soy Apple Butter Roasted Salmon 13.95

Roasted salmon with soy apple butter glaze, scallions, curried Basmati rice pilaf, and roasted broccoli. *G, F

Grilled Vegetable Plate 9.95

Portabella, yellow squash, zucchini, red pepper, broccoli, red onion, balsamic marinade, risotto, and roasted red pepper coulis. *G, V

** D-Contains Dairy E- Eggs F-Fish G-Gluten Free
N-Contains Nuts S-Contains Soy SF-Shellfish V-Vegetarian*

Le Jeune Chef offers in-house and off-campus catering for all occasions.

15% service charge and 6% sales tax will be added to the check.

Gift certificates available • AAA members receive a 10% discount

***CONSUMER ADVISORY PER PA DEPT. OF AGRICULTURE FOOD CODE, 3-603.11**
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. See Maître d' Hotel for details.

Despite taking every precaution, cross-contact with peanuts, tree nuts, soy, milk, eggs, wheat, fish, or crustaceans and shellfish can occur in our food production area of Le Jeune Chef.

Desserts

Gourmet chocolate desserts are prepared exclusively with Guittard® chocolate.

Our Signature Chocolate Soup 5.45

Chocolate ganache lightened with cream, surrounding a coffee flan, and garnished with fresh berries, white and dark chocolate shavings, and Chantilly cream. *G, D, N

Dessert du Jour 4.75

A selection of house-made desserts created by our professional pastry chefs and students.

Beverages

House-brewed Lipton® Iced Tea 1.75

Nestle® Flavored Bottled Teas 2.50

Peach and Raspberry

Soft Drinks 1.95

Milk and Juices 2.50

Spring or Sparkling Mineral Waters 2.95

Alabaster Coffee 2.50

Numi Organic® Hot Teas 1.95

WINE

White

RIESLING

Intense fruity nose, refreshingly crisp, with long lingering finish.

CHARDONNAY

Mellow flavors of apple with hints of vanilla and butter. Smooth, warm finish.

PINOT GRIS

Bright citrus and honeysuckle notes complemented by green apple and a lingering minerality.

Red

CABERNET SAUVIGNON

Vibrant notes of dark plum, blackberry and spice, laced with nuances of soft vanilla from barrel aging.

PINOT NOIR

Elegant and delicate, aromas of violet and rose petals; silky textures with layers of strawberry and raspberry.

MALBEC

Barrel-aged and fruit forward with flavors of blackberry, plum, and black cherry.

Glass 5.65 | Flight of Two 8.95 | Flight of Three 12.95

Take a look at our wine list for our extensive selection of Wine Spectator Award of Excellence wine offerings.

BEER

Yuengling Lager®, Miller Lite®, and non-alcoholic 3.95

Ask about our selection of hand crafted micro-brews, seasonals, and imports MKT



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College of Technology**
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