GPA Menu for November 6 – November 15

All entrees come with a choice of soup du jour or salad

**Pan- Seared Salmon**
Served with Risotto and Dill Butter and Vegetable of the Day
$10.49

**Beef Bourguignon**
Beef Tips served with a Red Wine sauce, Potato puree, and Vegetable of the day
$9.99

**Chicken Cordon Bleu**
Chicken Breast stuffed with Ham and Swiss Cheese then Breaded and Deep Fried, Served w/ Buerre Blanc and Vegetable of the Day
$9.59

**All American Burger**
Served w/ American Cheese, Bacon, All American Sause, and House Fries.
$8.59

**French Dip**
Prime Rib on a Hoagie Roll. Served w/ Au Jus and House Fries.
$8.29

**Eggplant Parmesan**
Fried Eggplant served w/ Marinara, Mozzarella, Parmesan and Pasta
$7.49

**Turkey, Avocado, and Bacon Wrap**
Served in a Spinach Wrap w/ Cheddar Cheese.
$6.99

**Beverages**
Real Sugar Soda (Cola, Black Cherry, Coconut Lime, Root Beer, Cream Soda) $2.25
Pepsi Products, Iced Tea, Hot Tea, Solar Roast Coffee $1.95

*These items may be raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats or poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Welcome to the GPA!

719-549-3326

Open Tuesday – Friday
Seating from 11:30am to 12:50pm
Dining Room Closes at 1:20pm

The GPA Dining Room is a working Laboratory for Students and Instructors in the Hospitality and Culinary Arts Program at Pueblo Community College.

Your Student Servers are enrolled in Culinary Arts Class 190, Dining Room Management. For many of them, this is their first opportunity to be taught and provide guest service and extend hospitality to Guests.

Your meal is being prepared by Students enrolled in the Culinary Arts Class 233; Advanced Line Prep and Cookery.

We thank you for your support and patronage of the GPA Dining Room. Your participation in this program gives our students as close to real world experience in an environment where they are allowed to make mistakes and learn from those mistakes to improve.