GPA Menu for October 9 –October 19

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

**Grilled Ribeye***

Leek Mashed Potatoes and Vegetable of the Day

$11.49

**Crab Cakes**

Two Seared Crab Cakes served with House Made Remoulade, Orzo Pasta and Vegetable of the Day

$9.29

**Steak Burger***

Grilled Steak Burger with Provolone and Cheddar, served with Rosemary Parmesan Steak Fries

$7.99

**Steamed Bao Buns with Braised Pork Belly**


$7.99

**Chicken Picatta**

Pan fried Chicken Breast with White Wine Sauce. Served w/ Gnocchi and Vegetable of the Day

$7.99

**Rueben**

Corned Beef, Swiss, 1000 Island, Sauerkraut on Rye with French Fries

$7.59

**Beet Carpaccio**

Red and Golden Beets, Bleu Cheese Crumbles, Candied Pecans, Balsamic Reductions and Olive Oil

$5.95

**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.