



Falcon Room Restaurant



Beverages

Black Iced Tea	\$3.00
Passion Fruit Iced Tea	\$3.00
Apffel's Coffee: Pour-Over, Espresso, Cappuccino, Latte	\$4.00
Fresh Juice: Carrot, Beet, Green	\$5.00
Juice Flight: Trio of all Juices	\$12.00

Appetizers

Roasted Vegetables with a Balsamic Reduction V <i>Allergens: Dairy</i>	\$7.00
Caesar Salad: Crostini, Parmesan Crisp, Romaine, Caesar Dressing V <i>Allergens: Egg, Fish, Dairy</i>	\$7.00
Roasted Yellow Beet Salad: Arugula, Goat Cheese, Raspberry Vinaigrette V <i>Allergens: Dairy</i>	\$8.00

Entrees

Artesian Flat Bread Special V <i>Allergens: Gluten</i>	\$10.00
Grilled Salmon Caesar Salad <i>Allergens: Dairy, Egg, Fish</i>	\$12.00
Wild Forest Mushroom Cream Sauce over Fresh Fettuccine <i>Add Chicken \$3.00 Allergens: Dairy, Wheat</i>	\$11.00
Tomato Basil Cream Sauce over Fresh Fettuccine <i>Add Chicken \$3.00 Allergens: Dairy, Wheat</i>	\$11.00
Miso Grilled Salmon Fettuccine, Thai Vegetables, Citrus Gastrique <i>Allergens: Dairy, Soy</i>	\$12.00
Grilled Salmon, Grilled Fennel, Seasonal Vegetables, Rice Pilaf, Buerre Blanc <i>Allergens: Dairy</i>	\$13.00
Grilled Top Sirloin, Potato Puree, Seasonal Vegetables, Peppercon Demi-Glace <i>Allergens: Dairy</i>	\$14.00

Desserts

Crème Brulee <i>Allergens: Dairy, Egg</i>	\$5.00
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Many of our ingredients may contain or come into contact with common allergens, please notify us of any food allergens in advance. Due to the educational environment of our lab, substitutions are limited. Split checks are limited to four (4) per table