



## All Menu Items Available "To Go" October 8&9, 2019

*We support local, sustainable foods. Some of our partners include Pinehold Gardens, Jeff-Leen Farms, Anodyne Coffee and Maple Creek Farms.*

### Soups

 Shrimp Bisque, with grilled shrimp, chives, and crème fraiche, 5

  Puree of Red Lentil with yogurt, pine nuts, and cilantro, 5

 Denotes an option that can be prepared vegetarian

 Denotes an option that can be prepared without wheat

### Small Plates

Shrimp and Vegetable Tempura with zucchini, yellow squash, Sriracha aioli, and soy-ginger sauce, 8

 Mediterranean Angel Hair Pasta with olives, capers, scallions, cherry tomatoes, kale, and Parmesan cheese, 7

### Salads

  Seasonal Greens with pickled radishes, beets, kohlrabi, fresh herbs, Carr Valley Snow White Goat cheddar, toasted walnuts, and sherry vinaigrette, 5

  Spinach with apples, pomegranate, white cheddar, candied almonds, and balsamic vinaigrette, 5

### Large Plates

 Braised Lamb Shoulder with pomegranate molasses and harissa, roasted cauliflower, chick peas, and fingerling potatoes with cilantro, pine nuts, and currants, 14

 Pan Seared Chicken with stir fried couscous, green beans and roasted cauliflower, and coconut-curry tomato sauce, 14

 Grilled Sirloin Steak\* with jicama, tomatillos, corn, and black beans, Cotija cheese, and chimichurri sauce, 15

 Grilled Miso-Mirin Glazed Striped Bass with black rice pilaf, grilled zucchini and eggplant, and wasabi sauce, 15

### Desserts

Chocolate-Peanut Butter Mousse with chocolate streusel, caramel sauce, and coffee ice cream, 5

Raspberry-Lemon Dome with raspberry sauce, coconut crunch, fresh raspberries, and vanilla ice cream, 5

 Vanilla or Chocolate Ice Cream, or Raspberry Sorbet, 4

**To Make A Reservation Visit  
[MATC.edu/Cuisine](http://MATC.edu/Cuisine)  
Or Call 414-297-6697**

*If you have any food allergies please notify your server when ordering.*

*Please note that our kitchen does not have a dedicated allergen-free area.*

*\*Consuming undercooked or raw foods of animal origin may increase your risk of food-borne illness*

*\*\*Contains nuts*

*Wisconsin sales tax of 6.1% will be added to your bill*

*Ask your server about parking in the Highland Garage Parking Structure (formerly BMO Harris) \$2 with purchase and parking voucher – (not available on Special Event Days)*