

Auburn Room Restaurant Fall 2018 MENU

Open Thursday noon-1:30 p.m. (based on school schedule)

Please call 440-357-7542 Ext. 8210 for reservations and schedule.



APPETIZERS, SOUP AND SALAD

Red Pepper Hummus - \$2.50

A tasty twist to a classic Mediterranean staple, served with homemade pita chips. Great for sharing!

Fall Harvest Salad - \$4.00

An arugula and quinoa salad topped with roasted sweet potato, beetroot, butternut squash. Served with a seasonally spiced orange vinaigrette.

Roasted Tomato & Basil Bisque - Cup \$2.00*

A modern twist on a classic bisque. Topped with a balsamic vinegar reduction, basil chiffonade and garnished with a parmesan crisp.

ENTREES

Pork Tenderloin with Apple Cider Pan Sauce - \$5.95

*Cider marinated pork tenderloin, seared to perfection, and sliced.
Served with duchess potatoes and sautéed Brussel sprouts.*

Zucchini Parmesan - \$5.95*

*Sliced zucchini breaded with parmesan, herbs, garlic and sautéed to a golden brown.
Topped with homemade marinara sauce and served with angel hair pasta.*

Dill Butter Salmon with Pesto Gnocchi - \$6.25

6 oz. Norwegian salmon filet pan seared with a dill butter over a bed of homemade pesto gnocchi.

DESSERTS

Bread Pudding - \$2.50

Comfort food at its finest. Topped with a baked crumble paired with a blackberry coulis and sweetened condensed milk.

Sweet Potato Pie - \$2.50

Topped with toasted marshmallows and whipped cream.

Grilled Peaches & Vanilla Bean Ice Cream - \$2.50

Topped with a homemade caramel sauce with a sugar glass garnish.

* Vegetarian Friendly ☺