

# Our Restaurant

Lobdell's, A Teaching Restaurant, is operated by second year students of the Great Lakes Culinary Institute (GLCI) and guided by Chef Joel Papcun CEC CCE, and Front-of-the-House Director Patricia Cron-Huhta CHE. We are working to bring you a unique experience that truly reflects bistro cuisine, while utilizing as many local products as possible.

# Our Program

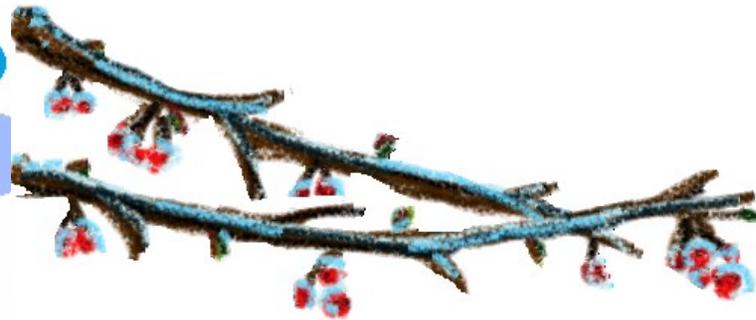
The Great Lakes Culinary Institute at Northwestern Michigan College is accredited by the American Culinary Federation and allows our graduates to receive a nationally recognized "Certified Culinarian" designation. Students graduate with an Associates Degree in Applied Science or a GLCI Culinary Certificate. GLCI offers dedicated instructors with years of professional experience, small class sizes and hands-on training in a real world environment.

# The Lobdell Family

To enhance the learning experience for students at the Great Lakes Culinary Institute, Wayne and Terry Lobdell provided major funding support to help create Lobdell's, A Teaching Restaurant at Northwestern Michigan College's Great Lakes Campus. With this generous gift, the Great Lakes Culinary Institute is better able to train highly skilled graduates for the hospitality industry and to invite community members to enjoy superb dining in an exceptional facility.

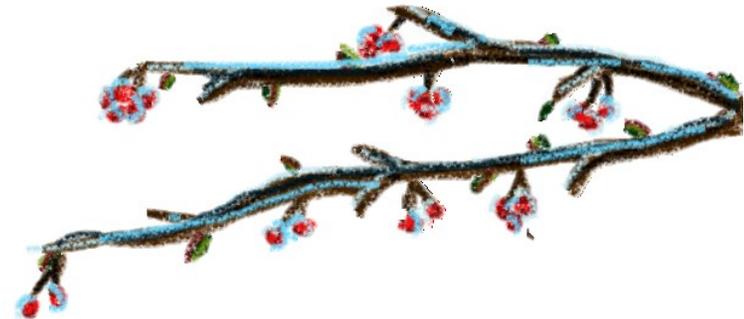
## Local Suppliers:

Fustinis Oils and Vinegars  
Cherry Capital Foods  
Michigan Turkey Producers  
Royal Farms  
Sanders Meats  
Moomers Ice Cream



# Lobdell's

A TEACHING RESTAURANT



## *Appetizers*

### **Ratatouille Tartines 8**

toasted crostini with eggplant, zucchini, bell pepper, tomato, onion, smoked mozzarella, drizzled with golden balsamic reduction

### **Charcuterie 9**

provided by the *Garde Manger* class —ask your server for this week's plate

### **Roasted Beet Dip 8**

pomegranate molasses, topped with feta and crushed hazelnuts, served with toasted crostini

## *Soup*

### **Creamy Tomato Basil 6**

served with fresh mozzarella pearls, chiffonade basil

### **Featured Soup 5**

your server will describe this week's preparation

## *Salad*

available dressings: maple-shallot vinaigrette, French vinaigrette, creamy Parmesan dressing, and Fustini's oil & vinegar

### **Lobdell's Apple-Walnut Salad 8**

tart local apples, candied walnuts, port cranberries, goat cheese, maple-shallot vinaigrette

### **Nicoise ala Bedore 11**

olive oil-packed tuna, gold potatoes, fennel, cherry tomatoes, haricot vert, Castelvetrano olives, egg, capers, French vinaigrette

### **Green Salad 5**

cucumber, cherry tomatoes, fennel, red pepper, herbed croutons, choice of dressing

Gluten-free options available for most menu items, your server has more details

## *Entrees*

served with choice of soup or green salad and appropriate accompaniments

### **Honey-Dijon Arctic Char 17**

skin on, pan-seared fillet, whole grain honey mustard

### **Tuscan Chicken 15**

breaded local chicken breast, pancetta, onion, mushroom, spinach, with a white wine-cream sauce

### **Pork Medallions 16**

local tenderloin, onion, Kalamata olives, spinach, feta, sautéed in a rosemary-garlic white wine-butter sauce

### **Rajas 15**

creamy roasted poblano, corn, onion, cheddar-jack cheese, served with Pico de Gallo, Spanish rice, blue corn tortillas

### **Beef Tips 17**

seared tenderloin, broccolini, red onion, red bell pepper, garlic, ginger, hoisin-sherry pan sauce, rice noodles, drizzled with chili-sesame oil

## *Sandwiches*

served on focaccia, with our Green Apple Slaw

### **Bester's Turkey Panini 10**

shaved local turkey, sharp white cheddar, Dijon aioli, lettuce

### **Clark's BLT 9**

crispy pancetta, baby arugula, roasted tomato, Dijon aioli

### **Bistro Chicken Caprese 11**

grilled local chicken breast, smoked mozzarella, roasted tomato, red onion, pesto aioli, balsamic reduction

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.