Welcome...

The HTM 492 course is an advanced hospitality management lab experience designed to give students an opportunity to practice and implement managerial skills and techniques used in the hospitality industry.

In this capstone course, students are expected to apply what they have learned from previous hospitality and management classes. They will make management decisions that will assist them in their future careers. Emphasis is on leadership, teamwork, planning and execution every evening.

Since we are not a culinary school and our students are not experienced cooks, our menu has been designed so our students practice fundamental cooking techniques. We kindly ask that you limit menu substitutions to those based on dietary restrictions. Please enjoy your experience. We appreciate your participation and your feedback. Thank you for being an integral part of our students’ education by dining with us this evening.

The John Purdue Room would like to gratefully acknowledge the generous support of our industry partners who help to make our students’ experience so rewarding:

- MARRIOTT
- COCA-COLA
- DARDEN RESTAURANT GROUP
- LAVAZZA
- STEELITE INTERNATIONAL
- ECOLAB

The John Purdue Room is pleased to offer our guests a menu of seasonal dishes prepared in our kitchen by our students, using the best in locally sourced ingredients.

**PLEASE INFORM YOUR SERVER OF ANY FOOD ALLEERGIES AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE ANY QUESTIONS, PLEASE ASK YOUR SERVER FOR DETAILS. **

*TIPPING IS NEITHER REQUIRED NOR EXPECTED IN THE JOHN PURDUE ROOM*
Starters

French Onion Soup Gratinée          ~6~
sweet onions, hearty beef stock, crispy French bread croutons, gruyère cheese

Loaded Potato Soup         ~5~
apple wood smoked bacon, sour cream, cheddar cheese, chives

JPR House Salad            ~5~
Crisp, Purdue-grown lettuce with tomatoes, cucumbers, red onions, apple wood smoked bacon; balsamic vinaigrette, creamy ranch, french, or fat-free Italian dressing

Crab Imperial            ~5~
hot baked crab dip with crispy French bread croutons

Entrées

Southwestern Ahi Tuna Salad        ~15~
Southwestern flavors with crisp, Purdue-grown lettuce cucumber, tomato, avocado, corn, red onion, black beans, and creamy house made dressing
We recommend: Nobilo Sauvignon Blanc, Marlborough, New Zealand

Vegetable Pot Pie         ~15~
mixed vegetables including Fennel, sweet potatoes, and asparagus in a creamy sauce
Topped with a flaky crust
We recommend: Huber Seyval Blanc, Indiana

Roast Chicken              ~15~
pan roasted chicken breast with white wine mushroom sauce, served with garlic mashed potatoes and vegetable of the day
We recommend: Noble Vines 446 Chardonnay, Lodi, CA

Maple-Soy Glazed Salmon            ~16~
marinated and crusted with cracked black peppercorns; grilled and served with garlic mashed potatoes and vegetable of the day
We recommend: Angeline Pinot Noir, CA

Pork Milanese              ~16~
crisp parmesan-breaded boneless pork loin cutlet served with roasted tomato sauce, garlic mashed potatoes and vegetable of the day
We recommend: Angeline Pinot Noir, CA

Trout a la Meuniére           ~18~
Tender trout filets lightly breaded and sautéed in a brown butter and lemon sauce served with garlic mashed potatoes and vegetable of the day
We recommend: Stella Pinot Grigio, Italy

New York Strip Steak            ~25~
juicy, ten-ounce NY strip steak, grilled to order** and served with a compound butter, garlic and herb sauce, vegetable of the day, and fries or loaded baked potato
We recommend: Ironstone Cabernet Sauvignon, Lodi, CA

Desserts

~6~

Ask your server about today’s house-made dessert offerings