Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

The John Purdue Room is an HTM course and student run lab, tipping is not required.

**Desserts**

A selection of house-made desserts

$4

**Salads**

**Tuna Tartare Salad**
Yellow fin tuna tossed with ginger, soy dressing topped with sesame seeds and scallions, complimented with cucumbers and mixed greens and fried wontons. *Contains gluten*

~11~

**Greek Salad with Falafel**
Lettuce, tomato, cucumber, olives and red onion, topped with Falafel and served with cilantro lime dressing.

~9~

**Thai Salmon Salad**
Grilled 6 ounce filet of salmon atop bok choy, cucumbers, bean sprouts, veggies and chili lime dressing. Garnished with chopped peanuts. *Contains nuts*

~14~

**Sandwiches**

**Pulled Beef Sandwich**
Served open faced on a fresh house made focaccia topped with pickled onions and crumbled blue cheese. *Contains gluten*

~12~

**Lamb Sliders**
Two grilled lamb/ beef patties on a brioche bun topped with feta, pickled red onions and garlic mint mayo. *Contains gluten*

~12~

**Croque Madame**
Thick toast with a ham and Gruyere cheese center, topped with béchamel sauce and a fried egg. *Contains gluten*

~11~

Sandwiches include your choice of sweet potato fries or fruit cup.

**Entrées**

**Spring Pasta**
Pan toasted prosciutto mixed with peas and smothered with gorgonzola cream sauce, tossed with linguine pasta. *Contains gluten*

~11~

**Trout**
Pan fried in a lemon caper brown butter sauce. Served with asparagus.

~14~

**John Purdue Plate**
Named after our benefactor, this plate features comfort food at its finest throughout the semester. Ask your server about this week's special.

*Depending on selection may contain allergen*

~11~

Entrées include your choice of salad or soup.

**Sides**

House Salad – Purdue farms grown greens, cucumber, & tomato with choice of Italian or ranch dressing $3
Seasonal fresh fruit cup $3
Sweet potato fries $3

**John Purdue Room**

Tomato Basil $3.50
Soup of the Day $3.50

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Welcome to the John Purdue Room, HTM 29101 Quantity Food Production & Service Laboratory. This room was designed to teach hospitality and tourism students how to operate a fine dining restaurant by working alongside their instructors. Although the students may be novice restaurateurs they will do their best to make your day by cooking and serving you lunch today. Thank you for being an integral part of our students’ education by dining with us today!

The story of the first “group feeding” class is noteworthy. President Stone stated that the department could offer a course as long as it did not cost the University “one cent.” From 1918 until 1923, two lunches a week were served with a student as manager. The students were in charge of planning and executing the meal, and were “required” to sell forty tickets at forty cents each. During that time, not one student operated at a loss, fulfilling President Stone’s requirement of not costing one cent. The bills were paid in cash, and a single entry bookkeeping procedure was used to keep track of revenues and expenses.

The scope of the “group feeding” class has changed greatly over the years. Today, the John Purdue Room serves lunch five days a week from 11:30 to 1:00 PM. The food is prepared and served by the students each day under the watchful eye of a chef instructor, teaching assistants, and a professor. The menu itself is a teaching tool in that it is designed to be appealing to guests while teaching the students different cooking and service techniques.

The John Purdue Room moved into Marriott Hall in the spring of 2012. It had been located in Stone Hall for decades.

And yes, we must still honor President Stone’s mandate not to cost the University “one cent” and one of the many reasons we count on your patronage to help the School of Hospitality and Tourism Management teach our students to be future global leaders in the hospitality and tourism industry!