Desserts

Beverages

Soda, Iced Tea, Coffee, or Hot Tea. Free refills. $3.00

John Purdue Room
In Marriott Hall

<table>
<thead>
<tr>
<th>Appetizers</th>
<th>Action Station</th>
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<tbody>
<tr>
<td>Chicken &amp; Vegetable Broth: Tender Chicken and Vegetables simmered in a rich broth.</td>
<td>Introducing the John Purdue Room Action Station featuring our Chef’s special recipe prepared in the dining room by our students! Ask your student server for details! $16.50</td>
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<td>Soup of the Week: Rotating Seasonal Soup</td>
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<td>Fresh Fruit Cup VG, GF: Try our light and refreshing cup of fresh seasonal fruit.</td>
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<td>Side Salad VG: Our side salad changes.</td>
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Entrees

All entrees include your choice of appetizer.

Indiana Spinach Cobb Salad – Smoked Turkey, hardboiled egg, blue cheese, vegetables, local corn cob smoked bacon, & fresh herb ranch-style dressing. $15.00

Mediterranean Panini VG – Toasted focaccia with basil pesto, grilled and roasted vegetables, and melted fresh mozzarella cheese. Side of Broad Ripple potato chips. $12.50

Braised Butter Chicken – Dressed with a yogurt and spice-marinated tomato sauce with garam masala, ginger root, & garlic, served over basmati rice. $14.75

JPR Cheeseburger – Fischer Farms is an alumni-owned, local farm offering the freshest beef burgers grilled to order. Topped with mild cheddar cheese and caramelized onions with a side of crisp fries. $15.95

“Impossible”™ Burger VG – An amazing vegetarian option in place of the beef burger. $16.95

Oven Roasted Coho Salmon – Seasonal roasted vegetables with a homemade herb butter. $17.75

Indiana Fried Pork Fritter – with a rich pork jus over Prof Torbert’s grits. Side of balsamic glazed, crispy Brussels sprouts. $15.25

Deserts

Warm winter fruit crisp topped with vanilla bean ice cream. Ask your student server for details. $3.50

Homemade sorbet with fresh berries VG, GF, DF – a light palate cleanser. $3.50