



All items are prepared and served by our culinary arts students who are in training, we appreciate your patience

Open Wed. & Thurs. 11-1

Located on the East Tech HS campus 2439 E. 55th St. back lot Cleveland OH 44104 - 216.838.CHEF

Shareables

Loaded Wedge Fries \$8 battered JoJo style, topped with cheese sauce, bacon, and ranch

Cauliflower Bites \$10 tossed in sriracha dry rub, served with our blue cheese ranch dipping sauce

Chicken Fingers \$10 six breaded and fried tenderloins with choice of BBQ, ranch, honey mustard, or hot sauce

8 Wings \$10 Buffalo, garlic parm, teriyaki, Jerk, sriracha dry rub, or honey garlic dry rub

Shrimp Scampi \$12 nine large sauteed shrimp with our garlic parmesan butter sauce

Potato Kegs \$8 six jumbo tater tots stuffed with cheese and bacon

Onion Rings \$8 hand breaded, served with our special zesty house sauce

Flatbreads \$10

Hand-stretched dough made to order, allow 12 minutes

The Executive

bbq sauce/ham/bacon
chicken tenders
pineapple/red
onion/mozzarella provolone

Buffalonian

Buffalo ranch sauce/chicken
tenders/four cheese blend
blue cheese crumbles

Cheese Lovers

garlic confit/four cheese
blend/parmesan

Let's Veg- \$12

on a cauliflower crust
red sauce/tomato/artichoke
hearts/olives/ mushroom
red peppers/red onion
mozzarella provolone

Pesto Pepperoni

red sauce/double pepperoni
pesto/mozzarella
provolone/parmesan

Calzone

red sauce/mild Italian
sausage/pepperoni/ricotta
mozzarella provolone/parmesan

Soup and Salads

Gourmet Salad Bar \$10 (dine-in only) Add to any lunch item for \$5

Soup Du Jour \$5 bowl

Classic Caesar \$7 romaine/parmesan/lemon wedges/croutons

Add grilled chicken for \$3, 4 sauteed shrimp for \$5, or grilled salmon for \$7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions updated 1-2-24

Handhelds \$10

served with battered wedge cut JoJo fries

The GCBT

house-made thick sliced
bread/American
cheddar/provolone/pepper
Jack/bacon/tomato

Torta Especial (v)

house-made black bean
burger/avocado/spring
greens/ancho chile
aioli/mandarin pico/feta

Italiano

2-4 ounce Angus beef
patties/salami/provolone
lettuce/tomato/banana
peppers/red onion/mayo
Italian dressing

Smashburger

2-4 ounce Angus beef
patties/bacon/American
pepper jack cheese/spring
greens/tomato/mayo

Lone Ranger

2 4-ounce Angus beef
patties/American cheese
peach bourbon BBQ
bacon/onion rings

Grilled Chicken BLT

grilled chicken breast
American cheese/bacon
tomato/spring greens/mayo

Spicy Chicken Wrap

fried chicken tenders
homemade blueberry hot sauce
pepper jack/house-made
pickles & slaw/spring greens



*Cleveland Culinary Arts:
Inspiring Excellence,
Passion, and Creativity*

Sweet Endings

Triple Chocolate Torte \$4 chocolate cake/fudge icing/chocolate buttercream/ganache

Cheesecake \$4 classic NY style, banana cream, brownie or Oreo

Gourmet Cookies \$3 available in our pastry case

Beverages \$2

Pepsi / Diet Coke/orange/fruit punch/coffee/tea/raspberry lime & 3 citrus sparkling water

CRAFT'62

Pure Cane Beverages

black cherry/ginger ale/lemonade/lemon lime/cream soda/sweet tea/cranberry fizz

Cleveland Culinary Arts is dedicated to inspiring our students to reach their full potential through an education emphasizing technique and professionalism. We will accomplish this in a passionate, disciplined environment that fosters excellence, critical thinking, and creativity in our students and chef instructors.

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