February 29, 2024

WELCOME TO
RUSSELL’S RESTAURANT
AT THE COLLEGE OF SOUTHERN NEVADA

This class CUL 220 American Regional Cuisine is led by Chef Professor Steve Soltz and FAB 112 Restaurant Management is led by Professor Andrew Fanizzi

Today’s Regional Cuisine - Southern Plantation
Your Choice of One Appetizer, One Entrée, One Dessert and your Beverage

APPETIZERS

Shrimp and Grits
Wild Gulf Coast Shrimp in a Bisque-like Sauce, served over Creamy Stone-ground Cornmeal Grits

Deviled Egg Sampler - Classic, Deep-Fried and Carbonara
A modern take on an iconic Southern dish!

ENTRÉES

Southern "Pig Sampler"
BBQ Pork Spareribs and Pulled Pork on a Buckwheat Waffle, Smoked for Hours, served with Mac & Cheese, Stewed Okra and North Carolina style BBQ Sauce

Onion Crusted Catfish
US-Farmed Fillet, Crusted with Crispy Onions, Pan-Fried with a Pecan Sauce, Served with "Limpin’ Susan" a combo of rice and okra - (We hear tell that "Limpin’ Susan" was the Secret Girlfriend of "Hoppin’ John"!!)

DESSERTS

Banana Pudding Semifreddo
Like Banana Puddin’ and Ice Cream got hitched and had a young’n!

Dixie Peach Cobbler
Served warm with housemade Vanilla Ice Cream

Red Velvet Cake
Made of course by our Pastry Students!

20.00 per person

BON APPÉTIT!

Sorry - No Substitutions, No To-Go Orders