

November 20, 2025

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

This class CUL 200 Aromatics is led by Chef Instructor Michael Gabriel and
FAB 112 Restaurant Management is led by Chef Instructor Sabrina Alvarado

Your Choice of One Appetizer, One Entrée, One Dessert and your Beverage

SOUP OR SALAD

New England Clam Chowder

Seasonal Mixed Greens

*Choice of Creamy Tomatillo Cilantro Dressing
or Maple Vinaigrette*

ENTRÉES

Grilled New York Strip Steak

*Topped with Maître d'Hôtel Butter, served with
Wild Mushroom Pudding and Carrots with
Sweet Onions*

Shrimp and Scallop Scampi

*Shrimp and Scallops in Wine, Lemon, Butter
and Garlic, served with an Asiago Polenta
Fritta and Lemon Pepper Asparagus*

DESSERTS

Classic Opera Cake

*Sponge Cake, Coffee Buttercream and
Chocolate Ganache*

"Sunset Passion"

*Passion Fruit Mousse, served with Strawberry
Sorbet*

25.00 per person

HAPPY HOLIDAYS FROM OUR FAMILY TO YOURS!

Sorry - No Substitutions, No To-Go Orders