

The Crystal Room Restaurant

The Crystal Room Restaurant is a learning environment operated by the Hospitality Management students with direction from the Hospitality Management faculty. Our goal is to train students in culinary arts, customer service, and the overall operation of a full-service restaurant.

Your continued patronage will allow students to learn and grow professionally in our hands-on business environment.

**For carry-out orders & information
Phone 330-972-6615**

**Visit our website
[www.uakron.edu/colleges/summit/
Crystal_Room/](http://www.uakron.edu/colleges/summit/Crystal_Room/)**

**Lunch Hours - Monday-Friday
11:30 a.m.-1:30 p.m.**

**Talk of the Town Dinner Series
Thursdays, 5:30 - 7:30 p.m.
Reservations are Suggested**

Starters

Three Onion Soup

Our Specialty! A rich broth made with Spanish onions, red onions, shallots, herbs and sherry wine, topped with melted Swiss Cheese.
Crock 2.50 Grande Crock 3.00



Buckeye Jo Jo's **New!**

Hearty potato wedges specially breaded and fried until crispy. Served with sour cream, smothered with bacon and cheddar cheese. 5.25

I Want the Chicken Wings

Spicy, crispy breaded wings served with choice of teriyaki, BBQ, honey mustard, Caribbean jerk, or hot dipping sauce. 1/2 dozen for 3.00 or 12 for 5.25

Bistro Salads & Fresh Greens

Pittsburgh Salad

Fresh and crispy produce topped with grilled sirloin or breast of chicken, French fries, and shredded cheese. Served with your choice of dressing. 7.00

Grilled Chicken Caesar Salad

Crisp romaine lettuce tossed with traditional Caesar dressing, parmesan cheese, and croutons. Topped with your choice of grilled breast of chicken, or grilled shrimp. 7.00
Classic style without chicken. 5.50

Traditional Chef Salad

Fresh garden greens topped with julienne style ham, turkey breast, Swiss and cheddar cheese, tomato, cucumber, egg wedges and ripe olives. 6.50

Crystal House Salad

Crisp iceberg and romaine lettuce topped with grated carrots, sliced cucumber, ripe olives, tomato and our own seasoned croutons. Top it with your favorite dressing. 2.50

Dressings

Raspberry Vinaigrette, Buttermilk Ranch, 1000 Island, Italian, Fat-Free Italian, Caesar, Sweet n' Sour, and Balsamic Vinaigrette.

Quesadillas

Four Cheese Quesadilla

Creamy and cheesy and served with sour cream and salsa. 4.25

Four Cheese with Chicken or Steak

Complete your quesadilla with grilled chicken or beef sirloin. 6.00

Entrées

All entrées include choice of soup or salad,
fresh vegetable of the day, and rice pilaf

Apricot Chicken

Tender breast of chicken sautéed, and coated with a port wine apricot glaze. 7.00

Lemon Pepper Cod

Flaky cod loin topped with lemon-pepper seasoned Panko crumb. Finished with lemon butter. 7.00

Sirloin Steak

Broiled New York strip steak, seasoned with Canadian steak seasoning. 7.25

Burgers & Specialty Sandwiches

Crystal Burger Built to Order

One-third pound of all natural ground beef seasoned and grilled to order on a whole grain bun. Includes lettuce, tomato, onion, and pickle. 4.00
Add American, Swiss, pepper-jack or cheddar cheese. .75

Grilled BBO Chicken Sandwich

NEW!

Tender chicken breast smothered in BBQ sauce. Topped with apple-wood smoked bacon and aged white cheddar. Served on a whole grain bun with lettuce, tomato, onion, and pickle. 6.00

Reuben - Corned Beef or Turkey Breast

Your choice of lean corned beef or bourbon roasted turkey breast with sauerkraut and Swiss cheese piled high on rye bread spread with 1000 island sauce, then grilled to perfection. 6.00

Club Wrap

NEW!

The traditional club stacked with bourbon roasted turkey, Swiss cheese, apple-wood smoked bacon, lettuce, tomato and mayonnaise. Served in a honey wheat wrap. 6.00

Buffalo Flyer

Boneless chicken breast, marinated in hot sauce, then breaded and fried to a golden brown and served on a whole grain bun. Served with a side of bleu cheese ranch dressing, carrots, and celery sticks. 6.00

All sandwiches served with kettle chips. Add beer batter fries 1.00

Sliders

New!

3 small burgers topped with sautéed onions and pickles. Served on our home made buns. 4.00

BBQ Salmon Sandwich

New!

Chopped salmon filet smothered in Sweet Baby Ray BBQ Sauce served on a pretzel bun. 5.75

Knife N' Fork Chicago Style Hot Dog

New!

Certified Black Angus all beef hot dog topped with mustard, tomatoes, pickles, sweet relish, sport peppers and celery salt. Served on a poppyseed bun. 3.50

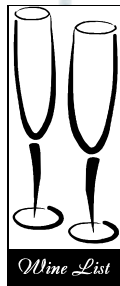
Sweet & Happy Endings

Chocolate Mousse

Light, creamy and delicious. Made with semi-sweet chocolate ganache and fluffy whipped topping. 3.00

New York Style Cheesecake

You'll want a piece for now and one for your afternoon snack. Served with or without the topping of the day. 3.00



Wine Selections Available upon Request

Coffee & Tea

**Breakfast Blend Coffee
Decafe Coffee
Hot Tea
Herbal Tea
Iced Tea
1.25**

Ice Cold Beer

**Bud Light
Michelob Amber Bock
2.00
Bottled Water
1.00**

Cold Soda Pop

**Pepsi
Diet Pepsi
Orange Crush
Sierra Mist
Diet Sierra Mist
Dr. Pepper
Mountain Dew
1.00**