

rkr

restaurant at kellogg ranch

The Restaurant at Kellogg Ranch is a student-operated restaurant, serving both lunch and dinner. The restaurant is part of the Hospitality Management curriculum at The Collins College of Hospitality Management at Cal Poly Pomona. In the restaurant, students rotate weekly through various staff positions, including management, to learn all aspects of a food and beverage hospitality operation.

clam chowder

bacon, green onion,
oyster cracker
8

caesar salad

romaine, parmesan, almonds,
crushed croutons, ray's caesar dressing
9

miner's potato V

crispy potato,
miner's seasoning, old bay aioli
8

spicy poke nachos

tuna, spicy mayo, guacamole, masago,
furikake, cilantro, crispy wonton chips,
12

crispy brussels sprouts V

balsamic reduction, raisins,
almonds, garlic confit, parmesan
9

spinach artichoke dip V

served with house made chips
12

bbq smash burger

king's hawaiian bun cheddar cheese,
mayo, iceberg, red onion,
ray's bbq sauce, house made chips
17

chicken pot pie

chicken, peas, carrots, biscuit
12

beef lasagna

beef marinara sauce, ricotta,
béchamel sauce, provolone,
parmesan
16

brazilian garlic pork chop

arroz branco, coconut curry sauce
17

roasted cauliflower steak VGN

avocado-lime soy crema, black bean salsa
13

indian-spiced salmon

red lentil dal, cucumber raita
17

rkr apple crumble V

vanilla ice cream,
caramel sauce
7

s'mores tiramisu V

toasted marshmallows, graham cracker crumble,
chocolate cocopuff
7

coconut sorbet V

passionfruit coulis,
whipped cream
5

Due to the educational environment of our laboratory, substitutions are limited.
Split checks are limited to four (4) per table.

Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.
Many of our products may contain or come into contact with common allergens, please notify us of any food allergens in advance.

V = Vegetarian
VGN = Vegan
 = Gluten Free