

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.

soup du jour

ask your server!

"rkr" salad

spring mix, cherry tomato, cucumber, raisins, shaved parmesan, lemonade vinaigrette

broccoli salad

raisins, sunflower seeds, creamy apple cider vinaigrette

spicy poke nachos

marinated tuna, crispy wonton chips, avocado, cilantro, furikake

"family meal" fries

shoestrings, old bay aioli, ketchup

smash cheeseburger

beef patty, american cheese, onion, iceberg, 1000 island, brioche, pickle spear

penne alla marinara

italian pork sausage, house marinara, parmigiano reggiano, garlic toast

seared salmon

rice pilaf, classic béchamel, sauce torino, parsley

braised short rib

root vegetables, pomme puree, red wine demi-glace

risotto ai funghi

aborio, parmigiano reggiano, confit garlic & cherry tomato, grilled zucchini

roast beef dip

french roll, provolone, aj jus
(lunch only)

boneless prime rib

baked potato, au jus, horseradish, whipped butter, chives
(dinner only)

"rkr" apple crumble

horchata ice cream, caramel

"milk tea" panna cotta

coco-puffs whipped cream

ice cream sandwich

puff pastry, macerated strawberry whipped cream

simple sorbet

passionfruit coulis

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.