

Dobyns Dining Room



1930s label from The S of O Cannery

For over 100 years work and agriculture, as well as education, have been important at College of the Ozarks®. From its humble farm beginnings and early canning operations to today's student-run farms and student-produced smoked hams, "Hard Work U," as the College is known, continues to serve the Ozarks in many ways.

Keeping with tradition, Dobyns serves only the finest, freshest ingredients available, many of which are grown locally. Dobyns students and chefs prepare and serve each dish with pride.

Every part of your Dobyns dining experience includes work done by students.

SOUPS

Signature Smoked Tomato Soup	4.25
Soup of the Day	4.25

SMALL PLATES

Baked Ricotta	5.95
House made Ricotta cheese with roasted garlic and herbs baked in a casserole of zesty marinara sauce served with grilled Pita chips for dipping.	
Spinach and Artichoke Dip	5.95
Creamy spinach and artichokes with toasted house-made foccacia.	

SALADS

House Harvest Salad	3.50
A blend of baby lettuces with sundried cranberries, toasted almonds and crumbled feta cheese with your choice of dressing.	
Caesar Side Salad	3.75
Crisp romaine, parmesan cheese, toasted croutons and classic Caesar dressing.	
Add Shrimp 3.95 Salmon Cakes 3.75 Chicken 3.50	
Spinach with Salmon Cakes	9.50
Tender spinach leaves topped with two mini salmon cakes, roasted yellow and red peppers, kalamata olives, red onion and feta cheese.	
Field Greens with Pecan Crusted Chicken	9.25
Chicken breast coated with crushed pecans on field greens, mandarin oranges, dried cranberries and crumbled blue cheese with banana Mascarpone tea sandwich served with a Balsamic vinaigrette.	
Chicken Fajita Salad	8.95
Pulled marinated chicken, onions and peppers sautéed with crisp greens, diced tomatoes, guacamole, black beans and corn on crisp Southwest flatbread with salsa ranch dressing.	

Dressing Choices

Campus Specialities	Traditional
Pear Honey	Buttermilk Ranch
Raspberry Shallot	Blue Cheese
Roasted Red Pepper (fat free)	1000 Island
Balsamic Herb	

SANDWICHES

*Also available—half sandwich with choice of side salad or cup of soup.
Includes choice of French fries, Lodge Chips or Sweet Potato fries.
Substitute a side of fresh seasonal fruit \$1.95.*

- Keeter Club** 8.50
Turkey and Swiss, bacon, avocados, tomatoes and field greens with Basil mayonnaise on a flaky croissant.
- Grilled Chicken with Boursin** 8.50
Chilled grilled chicken breast with Boursin cheese, sliced cucumbers, tomatoes and field greens with cranberry mayonnaise on house made foccasia.

THE GRILL

*Includes choice of French fries, Lodge Chips or Sweet Potato fries.
Substitute a side of fresh seasonal fruit, soup, or salad \$1.95.*

- ♥ **Vegetarian Sandwich** 8.95
Portobello mushroom, red bell pepper, grilled onion, spinach, smoked provolone and Munster cheese with a special Asian sauce on pressed rustic bread.
- Grilled Chicken Club** 8.50
Our variation of a classic. Grilled chicken breast, lettuce, tomato and C of O bacon on grilled Texas toast with a roasted garlic mayonnaise.
- Classic Grilled Reuben** 8.50
Lean corned beef, sauerkraut, Swiss and tangy tomato Remoulade on grilled rye.
- Barbeque Pork Quesadilla** 7.75
Pulled barbeque pork, jack cheese, and grilled tortilla with southern sweet slaw topped with a barbeque drizzle and sour cream.
- Aggie Burger** 8.25
A half pound of fresh ground beef grilled to perfection with your choice of cheese.
- Hard Work U Burger** 8.50
A half pound of fresh ground beef grilled to perfection, then topped with mushrooms and Swiss cheese.
- Alumni Burger** 8.95
A half pound of fresh ground beef grilled to perfection, then topped with cheddar and bacon with grilled onion.
- Atlantic Salmon Burger** 9.95
Chopped salmon, red onion, capers, and cracker crumbs, lettuce and tomato on a potato Kaiser roll with cilantro lime mayonnaise.
- Ozark Fish and Chips** 9.95
Batter-fried local trout, crispy French fries, served with malt vinegar and smoked tomato tartar sauce.

ENTRÉES

- Meat Pie** 8.95
Tender pieces of pot roast, onion, mushrooms and potatoes wrapped in flaky pastry baked golden brown and covered in a rich brown sauce. Served with sautéed green beans.
- Pork Scallopini Normandy** 10.95
Cutlets of campus raised pork, with a dry rub of cinnamon, garlic and mustard, finished with onions, apples and cream.
- Grilled Petite Sirloin Steak** 10.95
Hand-cut grilled aged Angus steak with caramelized onions and mushrooms with blue cheese demi glace.
- Pacific Snapper** 9.50
A grilled filet of Pacific Snapper served on a bed of spicy slaw, topped with a shrimp guacamole.
- Dobyns Pot Roast** 9.95
Tender pieces of our slow-roasted pot roast served with house-made mashed potatoes and roasted root vegetables, topped with a rich brown sauce.
- Signature Meatloaf** 10.95
Ground sirloin, campus-raised pork, wild boar, smoked chicken and wild mushrooms served with mashed potatoes and vegetable of the day.
- Tuscan Chicken Pasta** 10.95
Pulled roasted chicken, grilled portabello mushrooms, zucchini, yellow squash, red onion, red bell peppers, Kalamata olives, garlic, tomatoes and braised spinach.
- Chicken Alfredo** 10.95
Grilled chicken breast pieces, smoked mushrooms and C of O bacon along with green peas and parmesan cheese and cream sauce with Fettuccini pasta.