

THE BISTRO

Eat In | Or | Take Out

Starters

Alligator Gumbo – A low country soup containing peppers, onions, celery, okra and alligator meat. There is a little heat but I would not say spicy. \$2.50

Cheddar Soup – A cream based soup made with aged cheddar and white cheddar cheese. Served with pretzel bread croutons. \$2.50

Prosciutto Fritters- Fried prosciutto ham & fontina cheese fritters served with a rustic tomato sauce. \$3.00
Chef Katy

Sandwiches

Panini– Sourdough grilled with mozzarella cheese grilled chicken and a sundried tomato pesto. \$5.25 Chef Chance

Pastrami Rye Sandwich-Butter grilled rye bread, shaved pastrami, swiss cheese, 1,000 island dressing and sauerkraut. Choice of Side. \$5.75 Chef Caleb

Sides: Sweet potato fries, bowl of soup, tater tots, chips or fries. (Ala cart... \$2.50)

Pasta/Pizza of the Week

Creamy Garlic Pasta –Creamy fettuccini pasta topped with blackened cod. \$6.50 Chef Haley

Cheese Pizza –A honey crust dough fired in a 500 degrees oven with a basil tomato sauce and a mixture of cheeses. \$4.75 Chef Alex

Salads

House Salad- Fresh greens, tomatoes, pepperoncini cucumbers, carrots and garlic- butter croutons. \$3.25

Taco Salad – A light southwestern salad with black beans, corn, tomatoes, cheddar cheese and taco meat. Topped with tortilla strips. \$4.50 Chef Tristan

Teriyaki Chicken Salad- Fresh green stopped with grilled teriyaki glazed chicken and fresh chopped pineapple. Comes with fresh pepper stripss and green onions. \$ 4.75

Side Salad- Half portion of the house salad. \$2.50

Dressings: Parmesan Ranch, House (Italian) Vinaigrette, Balsamic Vinaigrette, Light Lime Vinaigrette, Honey Mustard dressing

Sweets

Mixed Berry Turnover- Flaky puff pastry with mixed berries and served with a lemon swirl ice cream. \$1.50
Chef Iain

Café Mocha Cream Pie- Dark chocolate- coffee custard pie served with fresh whipped cream. \$1.50

Servers this week: Justin, Taylor, Casey

A cold week ahead of us is perfect for a serving of a spicy alligator gumbo or a comforting grilled sandwich. Some unique items on the menu this week should spark your interest and your taste buds. A simple cheese pizza this week is worth ordering with our hand tossed honey crust. The fritters are a great sharable appetizer and it's really hard to leave without some kind of dessert either from the deli case or off the menu. Hope to see you there.

The Bistro on the Boulevard is a student run restaurant providing real world experience for our senior culinary students to transition to culinary school or into the food industry. Please be patient with your service so every meal can be used as a learning experience and a teaching moment.

If you would like to be on our menu e-mail list, please e-mail Chef Carnahan requesting to do so. If the school is closed due to inclement weather, the restaurant will be closed as well. We will make every attempt to reschedule your event if you have reservations. (mcarnahan@c-tec.edu) Bistro Phone # 740-364-2431 or ext. 2431



Safety and Sanitation Managers this week; Chef Matt, Chef Keifer

Catering and Countertop Sweets this week; Chef Bella, Chef Branson