

# THE BISTRO

Eat In | Or | Take Out

## Starters

**Beef Orzo Soup**- A broth based soup with aromatic vegetables, simmered beef and rice shaped pasta. \$2.50 Chef Katy

**Cauliflower Chowder**- A cream based soup with roasted cauliflower, smoked bacon and potato chunks. \$2.50

**Asian Spiced Meatballs**- Spiced and glazed meatballs served with a sprinkle of sesame seeds and shaved green onion. \$3.00 Chef Taylor

## Every Day Items

**Impossible Burger**-The ultimate vegan burger that looks and tastes like a burger. Ask your server for nutritional information. Comes with choice of side and cheese. \$5.75 Chef Tristan

**Battered Fish Sandwich** -battered ocean cod, served with tartar sauce and choice of side. \$5.50 Chef Iain

**Extras:** Side of fries, Tater tots, chips, bowl of soup or sweet potato fries...\$2.50 each

## Pasta/Pizza

**Spinach Pesto Pasta** - A house made spinach pesto, tossed with sautéed shrimp and fettucine. \$4.25 Chef Justin

Add sautéed shrimp... \$2.00

**Spicy Pig Pizza** - Our tossed crust, pulled bbq pork, sliced jalapenos, smoked bacon and fresh cilantro. \$5.50 Chef Bella

## Salads

**House Salad**- Local Artisan greens, tomatoes, cucumber slice, pepperoncini and garlic- butter croutons. \$4.25

**Mandarin-Almond Salad**- Chopped greens topped with mandarin orange segments, toasted almond slivers and herb croutons. \$4.75 Chef Casey

**Crispy Chicken Cobb Salad**- Fresh chopped greens, fried chicken fingers, hardboiled egg wedges, shredded cheese and bacon. \$5.50

**Side Salad**- Half portion of the house salad. \$2.00

**Dressings:** Fresh Buttermilk Ranch, House Vinaigrette, Balsamic Vinaigrette, Creamy Poppy seed Dressing, Sesame - Ginger Dressing

## Sweets

**Carrot Cake**- A traditional style cake with raisins, walnuts and crushed pineapple. Topped with cream cheese icing. \$1.50 Chef Branson

Servers; Keifer, Caleb, Matt

Back for another food filled week. Some nice specials on the menu this week. We are featuring an Impossible burger this week. More info below about that. The cold weather is still sticking around this week but we have the perfect soups to keep you warm. Check out our deli case for some more dessert selections or maybe to take with you. Ask your server for any pop up specials that are available. This week we will be open Tuesday through Friday 11:15-1:00. 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 we have the opportunity to make each dish correct.

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. ([mcarnhan@c-tec.edu](mailto:mcarnhan@c-tec.edu))



## Impossible burger\

Meet the meatless **Impossible Burger**: A veggie burger that bleeds like beef. The **Impossible Burger** is a plant-based patty made to mimic meat. What makes this meatless marvel to the next level is a crucial ingredient called heme. The iron-containing protein molecule is usually found in animals and is what gives meat its pink color. Other key ingredients are water, wheat, protein, coconut oil, potato protein, soy protein, "natural flavor" In terms of nutrition, the patty contains more protein, less fat, and fewer calories than a burger made with 80% lean meat and 20% fat. There is no cholesterol, hormones or antibiotics.