
THE BISTRO

Eat In | Or | Take Out

Starters

Coconut, Chicken, Curry Soup- A well-blended creamy soup with a bit of spice. Contains red curry paste, chicken, coconut milk and an array of Indian and Thai spices. \$2.50 Chef Matt

Ham & Navy Bean Soup- A broth based soup with simmered ham bone meats, navy beans, herbs and aromatics. \$2.50

Coconut Shrimp- Crispy fried shrimp with an apricot-honey dipping sauce..\$ 3.50 Chef Chance

Every Day Items

Pulled Pork Sandwich—A smoky, saucy pulled bbq with slaw and a toasted bun. Served with your choice of side. \$5.25

Chef Katy

Healthy BLT —Whole grain bread, turkey bacon, sliced tomatoes, shredded lettuce and avocado. \$5.50 Chef Casey

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

Pasta/Pizza

Pasta with Meatballs — A fancy ruffled pasta tossed with spicy lamb meatballs and a robust tomato sauce. \$5.75 Chef Iain

Flatbread Potato Pizza — A flatbread crust with thin sliced potatoes, thick cut bacon, asiago cheese and fresh cut chives. \$5.00 Chef Justin

Salads

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

Greek Salad- Chopped romaine, Kalamata olives, chopped tomatoes, chopped cucumbers, thin sliced red onions and feta cheese. \$4.00 Chef Alex

Add grilled chicken ...\$2.00

Cranberry Spinach Salad- Fresh Baby spinach leave, topped with dried cranberries and goat cheese. \$4.25

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

Dressings: Fresh Buttermilk Ranch, House Vinaigrette, Balsamic Vinaigrette, Red Wine Greek Dressing, Royal Red Dressing

Sweets

Chocolate Cake —A simple but rich buttermilk chocolate cake. Served with raspberry sauce. \$1.50 Chef Taylor

Servers; Branson, Bella, Keifer

Back for another week of some great dishes. A pretty wide selection this week to tantalize the taste buds. Going old school on the bean soup this week and a simple chocolate cake. My recommendations this week would go to the BBQ pork sandwich. We will be slow roasting this overnight and finishing with a homemade spicy bbq sauce. Check out our dessert case for some specialty desserts and take home items. We will be open Tuesday through Friday this week from 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.)

