

# THE BISTRO

Eat In | Or | Take Out

## Starters

**Creamy Wild Rice Soup with Mushrooms** – A cream based soup with wild rice, brown rice, basmati rice and sautéed mushrooms. \$2.50 Chef Haley

**Chicken Noodle Soup** – A broth based soup made with roasted chicken, aromatic vegetables and thick cut noodles. \$2.50

**Fried Calamari**- Breaded calamari with a spicy lemon cocktail sauce. \$ 3.75

## Sandwiches

**Char Grilled Burger**– Fresh ground 7 ounce burger with your choice of cheese and side. \$5.50 Chef Alex

**Chicken Gyro**- Seasoned lemon garlic chicken, wrapped in a pita with tzatziki sauce and garnished with diced cucumbers, diced tomatoes and diced red onions. \$5.00 Chef Branson

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

## Pasta/Pizza of the Week

**Tortellini Carbonara** – Cheese stuffed tortellini, simmered with bacon, garlic, cream sauce, parmesan and green peas. \$4.75 Chef Casey

Add grilled Chicken ....\$1.25

**Steak, Blue Cheese & Potato Pizza** – A 9- inch crust, topped with an olive oil sauce, grilled steak, crumbled blue cheese and Yukon gold potatoes. \$4.75 Chef Jade

## Salads

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

**Loaded Wedge Salad**- Fresh cut iceberg lettuce, chopped bacon, grape tomatoes, chunky blue cheese and fried onion straws. Your choice of dressing. \$4.25 Chef Taylor

**Spinach Salad**- Baby spinach, avocado, mandarin oranges, pomegranate and toasted almonds. \$ 4.50

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

**Dressings:** Parmesan Ranch, House (Italian) Vinaigrette, Balsamic Vinaigrette, Poppy- seed Dressing, Thousand Island dressing, Fat Free Raspberry

## Sweets

**Pear Galette**- A free formed butter piecrust, filled with fresh sliced pears and toffee sauce. \$ 1.25 Chef Bella

*Ala mode... add .50*

**Servers this week: Matt, Caleb, Keifer**

This week we will offer some traditional dishes and a few that are on the outside of the box. We were able to grab some local pears to make a galette this week for dessert. The fried calamari is a great share item and nothing warms your soul better than homemade chicken noodle soup. We will be open Wednesday and Thursday this week. Tuesday is *Election Day* so get out and vote, and Friday we will be setting up for our annual Craft Show. Our hours are 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 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](mailto:mcarnahan@c-tec.edu)) Bistro Phone # 740-364-2431 or ext. 2431



**Safety and Sanitation Managers this week; Chef Chance, Chef Iain**

**Catering and Countertop Sweets this week; Chef Katy Chef Tristan**