

# THE BISTRO

Eat In | Or | Take Out

## Starters

**Roasted Tomato Soup** - This is a rustic tomato soup with goat cheese croutons. \$2.50

**Gumbo** – This is a traditional gumbo with smoked sausage, chicken, shrimp, peppers, onions and seasonings. Topped with crab meat... \$2.50

Chef Kayla

## Sandwiches

**Grilled Turkey Burger**– Chargrilled turkey burger with your choice of cheese on a whole grain bun. \$5.25

**Tuna Salad Croissant**- Homemade tuna salad stuffed on our fresh baked croissant. Choice of side. \$4.75

**Grilled Chicken Caprese**- Italian grilled chicken topped with mozzarella, thin sliced tomato and basil. Choice of side. \$4.00

Chef Peyton and Chef Sandra

*Sides:* bowl of soup, homemade chips, fries, sweet potato fries, tater tots

## Salads

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

**Caesar Salad** – Fresh cut romaine, shaved parmesan, garlic butter croutons, homemade dressing \$3.50

**Chopped Broccoli and Apple Salad**- Chopped broccoli, apples, golden raisins, dried cranberries and red onions tossed in a mayo based dressing and served on a bed of greens. \$4.25

Add Grilled Chicken to any salad \$1.25

**Dressings:** Parmesan Ranch, House (Italian) Vinaigrette, Balsamic Vinaigrette, Creamy Caesar, Royal Red French Dressing

## Sweets

**Blackberry Shortcake**- A sweet biscuit, stuffed with marinated blackberries and whipped cream. Served with a scoop of ice cream. . \$1.50

**Eclair**- A cream stuffed pastry with a chocolate glaze in the form of a cream stick. \$1.00

Chef Ecclesia, Chef Taylor



Back in action this week with our regular menu. Some nice dishes for you to try. You should see some spring ingredients back on our menu and we will be awaiting getting some farm ingredients from Birds Haven Farms soon.

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. The Bistro **accepts credit and debit cards now** and we do offer gift certificates.

If you would like to be on our menu e-mail list, please e-mail Chef Carnahan requesting to do so. The hours this week are; Tuesday through Friday from 11:15-12:45. 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@ctec.edu](mailto:mcarnahan@ctec.edu).) Bistro Phone # 740-364-2431 or ext. 2431

