

# THE BISTRO

Eat In | Or | Take Out

## Starters

**Beef Barley Soup** - This is broth-based soup with chunks of beef, aromatic vegetables and barley. \$2.50

**Potato Dumpling Soup** – This is a cream based soup with chunks of potato, celery, onion and biscuit dumplings. \$2.50

Chef Taylor

## Sandwiches

**Bistro Burger**– 6- ounce burger topped with your choice of cheese, lettuce pickle and your choice of side. \$5.25

**Battered Fish Sandwich**- Battered cod with a homemade tater sauce. Choice of side. \$4.75

Chef Ashlee

*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

**Steak Salad** – Fresh cut greens, croutons, cherry tomatoes and fried onion straws. Topped with 5 ounces of grilled steak. \$3.50

**Asian Noodle Salad**- Fresh chopped red cabbage, napa cabbage, colored peppers, cilantro, cashews and linguini, served with an Asian dressing. \$4.25

Chef Sandra

**Dressings:** Parmesan Ranch, House (Italian) Vinaigrette, Balsamic Vinaigrette, Asian Dressing, Royal Red French Dressing, Thousand Island

## Sweets

**Lemon Glazed Bundt Cake**- A classic rich lemon pudding cake. \$ 1.50

**Custard Pie**- Served with fresh berries and whipped cream. \$1.50

Chef Jacob & Kayla

**Servers:**



This will probably be our last week in normal production. We have testing next week and some private parties to host at the close of another school year. I will keep you posted for any pop up buffets we may be able to squeeze out through May. Thanks so much for all of your support for our senior class this year. For a small class we have accomplished some huge hurdles and I am looking forward to sending these students out into our industry or on to college. Have a great summer and hope to see you in the fall.

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

