

THE BISTRO

Eat In | Or | Take Out

Starters

Enchilada Soup – A vegan soup with a little spice. Black beans, corn, green chili, scallions and tortilla strips. \$2.50

Creole Soup- A hearty soup with shrimp, diced tomatoes, celery, onions and smoked sausage. \$2.50

Sandwiches

Bistro Burger –Our fresh ground burger, topped with your choice of cheese and side. \$5.75

Turkey Bacon Panini –Wheat berry bread, turkey bacon, tomato slices, avocado, mozzarella cheese and fresh basil. \$5.50

Impossible Burger- Plant based burger that is a nice vegan option but not gluten free. This is an exceptional substitute for the real thing. With cheese and the usual lettuce tomato and pickle, it's hard to tell the difference. \$ 4.50

All sandwiches have a choice of side. Chips, fries, sweet potato fries, tatar tots or soup of the day.

Pizza

Sausage Pizza- Flatbread crust, topped with a zesty tomato sauce, Italian sausage, red peppers, sweet onions, mozzarella and parmesan cheese. \$4.00

Pasta

Pasta Cacio- A simple classic pasta made with just olive oil, Romano cheese and cracked black pepper. \$ 4.25

Add seared scallops for \$3.00

Salads

House Salad- Local Artisan greens, tomatoes, cucumber slice, pepperoncini and garlic- butter croutons. \$3.75

Spinach Caprese Salad- Baby spinach, fresh mozzarella, grape tomatoes and garlic butter croutons. \$5.75

Quinoa-Sweet Potato Salad- A mixture of cooked quinoa, diced cooked sweet potato, arugula, toasted walnuts and golden raisins. \$ 4.50 (Goes great with a little house Italian Dressing)

Add Grilled Chicken...\$1.25

Dressings: Fresh Buttermilk Ranch, House Vinaigrette, Balsamic Vinaigrette, Dijon-Honey Dressing, Creamy Poppy seed Dressing

Sweets

Lemon Yogurt Tart– An icebox tart that is delicate and delicious. \$1.

Dark Chocolate Bundt Cake- Traditional tube style bundt cake with a dark chocolate glaze.\$1.50

Back in the kitchen after a nice break for the holidays. Some great menu item for you to try this week. I know salads are on everyone's agenda for the new year .Please ask if there are special food restrictions that we can accommodate for you.

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.(mcarhnan@c-tec.edu.)

