

THE BISTRO

Eat In | Or | Take Out

Starters

Creamy Onion and Black Rice – A vegetarian option that is packed with caramelized onions, and black rice. \$2.50

Beef Stew - A rich brown sauce with tender beef, potatoes, carrots and celery. Served with mini biscuits. \$2.50

Sandwiches

French Dip – Our in house French bread shaved tender beef and served with au jus, spicy mustard and horseradish sauce. \$5.50 Chef Lane

Grilled Chicken Ciabatta – Grilled garlic and basil chicken and mozzarella cheese, served on a toasted ciabatta bun. \$5.25 Chef Jack

Impossible Burger - Plant based burger served with your choice of cheese and side. \$ 5.25

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

Pizza

Lemon Ricotta White Pizza - Flatbread crust, topped with a whipped lemon ricotta, olive oil and shredded cheese. \$5.25 Chef Jordan

Pasta

Sausage Lasagna Roll-Up – A rolled lasagna noodle, stuffed with sausage and cheese. Baked in a tomato sauce and sprinkled with parmesan. \$ 4.25 Chef Taylor A.

Can be prepared vegetarian with roasted veggies.

Salads

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

Chef Alyssa

Chopped Greek Salad - Fresh chopped romaine, tomatoes, feta, cucumbers, garbanzo beans and olives. \$5.25

Steak Salad - Our house greens, topped with sautéed steak, garlic butter croutons, blue cheese and sliced red onions. \$ 5.25

Dressings: Fresh Buttermilk Ranch, House Vinaigrette, Balsamic Vinaigrette, Greek Vinaigrette, Poppy seed Dressing, A-1 Vinaigrette.

Sweets

Chocolate Cake – A rich layered chocolate cake with a raspberry smear. \$1.50 Chef Taylor V.

Bananas Foster – Sautéed bananas, butter, brown sugar and rum flavoring. Served over Velvet vanilla bean ice cream. \$1.50

Back in action this week working with some beef this week. My pick this week would be the ricotta pizza. Some delicious desserts this week for you to finish with or take home. We will be open Wednesday and Thursday this week. Friday we will be helping with a nutritional fair for our students as part of FCCLA Week.

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)

