

# THE BISTRO

Eat In | Or | Take Out

## Starters

**Creamy Spinach & Wild Rice Soup** – A cream based soup with fresh chopped spinach and wild rice blend.. \$2.50

**Turkey Vegetable Soup**- A tomato based soup with lots of vegetables, potatoes and ground turkey.. \$2.50

## Sandwiches

**Bistro Burger** – Char-grilled 7 ounce burger with your choice of cheese and side. Comes with lettuce, tomato and pickle. \$5.75 Chef Gabe.

*Cheeses: White Cheddar, Swiss, Pepper Jack, American*

**Special Burger: add pimento cheese & bacon jam..\$1.50**

**Blackened Cod Sandwich** –Spicy blackened cod with a tangy remoulade sauce and apple slaw. \$5.75 Chef Taylor V.

*Sides: Fries, tatar tots or Bowl of Soup*

## Pizza

**Potato & Sausage Naan Pizza**- A fluffy naan crust topped with sliced potatoes, a seasoned garlic olive oil and a house made spicy sausage. \$4.50 Chef Alyssa

## Pasta

**Chicken Parmesan Stuffed Shells**- A traditional dish served in a creative way. \$ 5.50 Chef Jagger

## Salads

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

**Spinach Salad**- Fresh spinach, pink grapefruit segments, shaved fennel bulb and avocado. \$5.00 Chef Mitchell

**Wedge Salad**- Sliced of Iceberg lettuce topped with blue cheese crumbles, tomatoes, bacon bits and red onion. \$4.50

**Dressings:** Fresh Buttermilk Ranch, House Vinaigrette, Balsamic Vinaigrette, Honey Lemon Vinaigrette, Blue Cheese

## Sweets

**Raspberry Crumble**– A sweet and tart dessert similar to a crisp without the oatmeal. Topped with a vanilla semi-fredo.. \$1.50 Chef Jordan

**Lemon Yogurt Cake**- This is a lighter cake with tons of lemon flavor. Served with a cranberry chutney. \$1.50

This week we are stepping up our game and challenging the students with some nice dishes. We are getting close to the end of the year and we are running out of time to cook all of the dishes we want. Some tough choices this week, but I'm sure you will manage. The must try for me this week is the crumble.

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. ([mcarnahan@c-tec.edu](mailto:mcarnahan@c-tec.edu))

