

The Bistro Restaurant

All meals prepared by the Adult Career Center
Culinary & Restaurant Management Students



Appetizers

Homemade Fried Cheese.....	\$5
Hand-cut provolone freshly breaded and fried, served with side of marinara	
Bruschetta.....	\$5
Lightly dusted in flour and deep fried	
Vegetable Eggroll.....	\$5
Fresh vegetables combined with pork and shrimp in an egg roll wrap.	

Soups

French Onion Soup.....	\$4
Caramelized onions in a sweet broth with bread crostini and Swiss cheese	
Cream of Tomato Soup.....	\$4
Fresh pureed vegetables in a creamy tomato broth	

Salads

Mixed Greens Salad.....	\$4
Assorted fresh mixed greens topped with the dressing of your choice	
Caesar Salad.....	\$4
Crisp romaine lettuce mixed with parmesan, creamy Caesar, and croutons	

Entrée: Includes a salad and a side

Penne Alfredo.....	\$10
Penne pasta with alfredo, topped with fresh parmesan cheese	
10 Oz. Ribeye Steak.....	\$15
Grilled to your desired doneness and served with au jus	
Chicken Marsala.....	\$11
Sautéed chicken breast topped with a fresh marsala sauce	
Baked Cod w/ Basil Butter.....	\$11
Baked 8oz Cod Loin topped with panko and basil butter	
Fried Catfish.....	\$11
Cornmeal coated catfish fried and topped with a fresh tomato salsa	
Seafood sautéed and served with a basil pesto sauce and angel hair pasta	

We accept Cash and Checks only. Sorry no credit cards.

Thank You for Joining Us This Evening

Side Dishes

Cheese Risotto	\$4
Arborio rice sautéed with a light broth and finished with cream	
Honey Glazed Beets.....	\$4
Fresh cooked beets sautéed with butter and honey	
Maple Glazed Carrots.....	\$4
Fresh cut carrots sautéed with butter and a hint of maple	
French Fries.....	\$4
Fresh hand cut fries	
Cream Corn	\$4
Fresh shucked corn sautéed and seasoned with roasted garlic and finished with cream	

Sandwiches Includes a salad and a side

BBQ Pulled Pork Sandwich	\$8
Grilled, and roasted pork shoulder mixed with bbq sauce on a pretzel roll	
Bistro Burger	\$8
Topped with caramelized onions, lettuce, tomato, choice of cheddar, swiss, or provolone	

Desserts: \$4

Chocolate Cream Pie
Cream Puff

Drinks: \$2

Coke, Diet Coke, Sprite, Lemonade, Ice Tea and Coffee

Kid's Menu

Grilled Cheese Sandwich with Fries.....	\$5
Penne Mac-N-Cheese.....	\$5

Menu created and prepared by Adult Career Center Culinary & Restaurant Management Students
Instructors: Chef Sean Kushma and Chef Quinn Meechan

Hours

June 26 – July 21
Monday through Thursday
5:30 – 8:00p

***We will be closed July 3&4 for the Independence Day Holiday**