

# BISTRO

Soup and Salad \$9 | Full Service Menu and Buffet \$12

## Soup of the Day

**Chef Inspired Seasonal Soup** | ask your server

## Salad

**Mizuna Salad** | baby greens, grapefruit, blue cheese, almonds and citrus vinaigrette

**Beet Salad** | marinated seasonal beets, citrus, pecans and cheese mousse

## Entrees

**Cacio e pepe** | angel hair pasta with lemon, cheese and freshly ground black pepper

**Fish and Chips** | beer battered lingcod with tartar sauce and malt vinegar

**Glazed Pork Chop** | grilled Berkwood Farms honey glazed pork chop

## Sandwiches

**Rueben** | griddled marble rye, corned beef, russian dressing, sauerkraut and swiss cheese

**Falafel Hummus Wrap** | chickpeas, tomato, cucumber, tatziki wrapped in a tortilla

**Steak Sandwich** | marinated steak, horseradish aioli and mozzarella on a hoagie roll

## Sides

**French Fries** | Crispy Kennebec potatoes

**Brussel Sprouts** | Seared and buttery

**Baked Sweet Potato** | Cinnamon butter

**Seasonal Beans** | Garlic and chili flake

## Buffet \$12 (Drink/Dessert)

VEGETARIAN | OCT 13 - OCT 16

SOUTHERN | OCT 19 - OCT 23

OKTOBERFEST | OCT 26 - OCT 30

The Iowa Culinary Institute has always prided itself in providing students with a state of the art culinary education. The Bistro is first and foremost a classroom where every part of your dining experience is provided by the students. We as culinary educators, feel that our students will be better prepared for the work force locally and beyond if our kitchen focuses on ideals that every service professional should hold paramount; teamwork, professionalism, and consistency. Consumer Advisory "Thoroughly cooking food of animals such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of Food-borne illness. Individuals with certain health conditions may be at higher risks if these foods are consumed raw or undercooked. Consult your physician or public health official for further information."