



Bistro

Cost: \$18.00

All entrées served with your choice of beverage, soup or salad, and dessert

Menu subject to change

Soup or Salad

Butternut Squash Soup

Spring Mix Salad

Pear, candied pecan, gorgonzola,
balsamic, fried onion

Buffet Themes

Oct 28-30: Autumn Assortment

Nov 4-6: Brazil

Nov 11-13: Cajun

Entrées

Ribeye Steak *

Grilled zucchini, peppers, onion,
red wine jus

Gluten free

Chicken

Breaded chicken breast, lemon honey glaze,
mashed potato, broccolini

Shrimp Thai Curry *

Green curry, assorted vegetables,
jasmine rice

Contains shellfish

Lemon Dill Halibut *

Broccolini, lemon dill miso beurre blanc,
Parmesan polenta

Gluten free

Steak Sandwich *

Ciabatta, spring mix, caramelized onion,
provolone, horseradish, fries

Jerk Chicken

Jamaican jerk chicken, coconut rice
and beans

Garlic Parmesan Alfredo

Mushroom, spinach, bucatini
Vegetarian

Voluntary gratuities are appreciated and help support student learning experiences, including educational meals, trips, and events for ICI students. Please note that gratuities are not distributed to individual students or staff.

Consumer Advisory:

**** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain conditions.***

The Iowa Culinary Institute prides itself on providing students with the highest quality educational experience possible. The ICI Bistro is, first and foremost, a classroom in which every part of the guest's dining experience is provided by the students. We, as culinary educators, believe that our students will be well-equipped to support the workforce locally and beyond if our kitchen focuses on the foundations that are paramount to the industry: safety, professionalism, hospitality, teamwork, and consistency.