



Bistro

Cost: \$17.00

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

Menu subject to change

Soup or Salad

Peach Pecan Salad w/Peach Balsamic

Spinach, arugula, candied pecans, cucumbers, red onions and feta covered in a tangy peach balsamic dressing

Contains nuts, Gluten free

French Onion Soup

Caramelized onion soup simmered in rich beef broth, toasted baguette with Gruyère

Buffet Themes

Nov 12-14: Japanese

Nov 19-21: Southern Thanksgiving

Dec 3-5: West Africa

Entrées

Mongolian Glazed Flat Iron *

Mongolian-glazed steak, tender broccoli, and creamy mashed potatoes

Gluten free

Almond Crusted Walleye

Pan seared, almond crusted walleye over herb kissed potatoes, asparagus with spinach butter

Contains nuts, Gluten free

Airline Chicken Breast

Pan seared breast with a silky sweet potato purée, bright roasted salsa verde, and hot honey drizzle

Contains dairy, Gluten free

Braised Short Rib Sandwich

Tender short rib layered with sweet, caramelized onions finished with horseradish cream and crisp pickled radish, served alongside fried Brussels sprouts

Shrimp Taco w/Elote Corn Salad

Grilled shrimp tucked in warm tortillas with a cabbage slaw, mango salsa, lime and a drizzle of siracha mayo, paired with a creamy elote.

Contains shellfish & egg, Gluten free

Goat Cheese Pasta

Penne tossed in a creamy goat cheese-garlic sauce, sauteed mushroom, and finished with roasted cherry tomatoes

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.