



Bistro

Entrées: \$17.00

All entrées served with your choice of starter, beverage, and dessert

Starters

Egg Drop Soup

gluten free

Arugula Salad with Parmesan

Cucumber honey vinaigrette

gluten free

vegetarian

Savory Lemon Blueberry Bites

Brie, almonds

contains nuts

vegetarian

Entrées

Beef Tenderloin *

Béarnaise, mashed potato, carrot

gluten free

Pork Loin Cutlet

Curry, cabbage salad, sesame dressing

Grilled Scallop *

Cowboy caviar, mole verde

gluten free

contains nuts

Balsamic Portobello Sandwich

Tomato, arugula, roasted peppers, Gouda, chipotle aioli

vegetarian

Pan-Seared Salmon *

Marinara, lentil salad

gluten free

General Tso's Chicken and Rice

gluten free

Charred Octopus

Greek salad, lemongrass sauce

gluten free

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.