



Bistro

Cost: \$17.00

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

Menu subject to change

Soup or Salad

Shaved Brussels Sprouts and Kale Salad

Contains nuts

Gluten free

Creamy Pumpkin Soup

Buffet Themes

Oct 1-3: Brazilian

Oct 8-10: Mediterranean

Oct 15-17: Swedish

Entrées

Sirloin Strip *

Roasted root veggies, horseradish mashed potatoes, crunchy onion top

Shrimp Tacos

Coleslaw, grilled shrimp, pineapple salsa, chips & salsa

Contains shellfish

Gluten free

Baked Salmon *

Rice pilaf, broccoli, Italian dressing

Gluten free

Roasted Chicken Thigh

Chicken thigh roulade, seasoned potatoes, glazed carrots, romesco sauce

Smoked Garden Melt

Roasted tomato aioli, bacon, smoked Gouda, and baby spinach on sourdough bread

Yakisoba Bowl

Yakisoba noodles, wok veggies,

Asian marinade

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.