



## Bistro

Cost: \$17.00

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

*Menu subject to change*

### **Soup or Salad**

Green Goddess Vegetable Soup

Wedge Salad

### **Buffet Themes**

Sep 10-12: Native American

Sep 17-19: Latin American

Sep 24-26: Brunch

### **Entrées**

#### **Steak Chimichurri \***

Whipped sweet potato, garlic green beans

*Gluten free*

#### **Chicken Breast**

Spinach, mushrooms, white cream sauce,  
maple roasted carrots

#### **Seafood Linguini \***

Mussels, clams, blistered tomatoes

*Contains shellfish*

#### **Blackened Salmon \***

Fried potato croquette, Tuscan sauce,  
feta cheese

*Gluten free*

#### **Burger \***

Pepperjack, onion, jalapeño, bacon,  
guacamole, spicy pickle, chipotle aioli, fries

#### **Scallop Jalapeño Mac n Cheese \***

Colby jack, cheddar cheese sauce

*Contains shellfish*

#### **Griddled Maple Squash**

Fried sage leaves, toasted squash seeds

*Contains seeds*

*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.*