



# the Bistro

## Lunch menu

### APPETIZERS

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**Signature Soup** 6  
Please ask your server for today's feature

 **Bistro Green Salad** 5.50  
Mixed greens and house dressing

**Prawn Tacos** 11  
Fennel cabbage slaw, pickled red onions, and chipotle mayo

**Chicken Wings** 11  
Choice of: red hot sauce with blue cheese crumble, honey garlic sesame or salt and pepper

**French Fries** 5

**Parmesan Truffle Fries** 6  
Roasted garlic aoli

**Hash Brown Patties** 5

**Yam Fries** 6  
Chipotle mayo

### BURGERS 14.50

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**Bacon Cheeseburger**

 **Black Bean and Quinoa Burger**


**Crispy Chicken Burger**

Toasted brioche bun, cheddar cheese, caramelized onion relish, garlic aioli, lettuce, tomato, and pickles. Served with fries or green salad

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 **Healthy choice**

Love your meal? Share it and tag us!

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### ENTREES


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 **Mediterranean Falafel Bowl** 10  
Tomato, cucumber, pickled red onion, feta cheese, kalamata olives, and tahini dressing

Add grilled chicken breast 4.50

**Cobb Salad** 14.50  
Sliced chicken breast, crispy bacon, crumbled blue cheese, sliced egg, avocado, tomatoes, mixed greens, and ranch dressing

**Butter Chicken Or Shahi Paneer** 14  
(Mild or spicy)  
Basmati rice, papadum, cilantro, and cucumber raita


 **Shanghai Noodle**  
Sautéed snow peas, broccoli, bean sprouts, peppers, red onions, toasted cashews, and house-made stir-fry sauce

Tofu 13  
Chicken 14

### ALL DAY BREAKFAST

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**Braised Beef Hash** 14.50  
Potatoes, soft-poached egg, arugula, grape tomatoes, and pickled red onions

 **Daily Breakfast Feature** 13  
Please ask your server for today's feature

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**Applicable taxes apply.**

Please be advised that the servers and cooks in the Bistro are Hospitality Management students in training.

Your patience and understanding are greatly appreciated.



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## DESSERTS

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**Feature Dessert** 5.75  
Please ask your server for today's feature

## BEVERAGES

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**Soft Drinks** 3

**Coffee, Tea, or Hot Water** 3

**Espresso** 5

**Cappuccino** 5

**Latte** 5

 **Daily Mocktail Feature** 5  
Please ask your server for details

**Milkshake** 5  
Vanilla or chocolate

**Smoothie** 5  
Please ask your server for details

## CLASSIC COCKTAILS

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**Caesar** 6.50  
Vodka, Clamato, worcestershire,  
Tabasco, celery salt rim

**Margarita** 6.50  
Tequila, Triple Sec, lime juice, salt rim

**Gin & Tonic** 6.50  
Gin, tonic water, lime wedge

**Daily Cocktail Feature (1 oz)** 6.50  
Please ask your server for details

## DOMESTIC WINE

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**Glass (6 oz)** 9  
Red or white


## DOMESTIC BEER

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**12 oz** 7  
Ale or lager



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