



Lunch menu

APPETIZERS

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

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

ENTREES

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

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

Healthy choice

Love your meal? Share it and tag us!
 @vcchospitality

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.



theBistro

DESSERTS

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

BEVERAGES

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

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

Glass (6 oz) 9
Red or white

DOMESTIC BEER

12 oz 7
Ale or lager

 **Healthy choice**

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