

Bistro Kids April Seasonal Salad Menu

Monday	Tuesday	Wednesday	Thursday	Friday
				4-1
				Grilled Romaine Chicken Caesar Salad Chopped romaine, diced grilled chicken, house made croutons, lemon Caesar Dressing
4-4	4-5	4-6	4-7	4-8
BBQ Tofu Salad Oven fried tofu tossed in cattleman’s BBQ, ranch dressing, celery, carrots, lettuce bed, wheat roll	Salmon Sushi Bowl salmon is diced and raw, sticky rice, kale, carrot matchsticks, diced cucumber, bell pepper, avocado, served with soy sauce	Salad Bar Day Build Your Own Salad Featuring Kale Caesar	Ahi Tuna Zoodler Sliced thin, served rare zucchini zoodles, carrots, bell peppers, romaine lettuce honey mustard dressing	Very Berry Chicken grilled chicken, honey mustard, spring mix, sunflower seeds, grapes, strawberry, cucumber, tomato
4-11	4-12	4-13	4-14	4-15
Asian Ahi Tuna Spring Slaw Green and red cabbage, scallions, mint, peaches, sesame seed, miso dressed	Baja Salmon Salad Tomatoes, cucumbers, radish, avocado, Scallions, cilantro-lime dressed, romaine bed	Salad Bar Day Build Your Own Salad Featuring Italian Toss	Ahi Tuna Zoodler Sliced thin, served rare zucchini zoodles, carrots, bell peppers, romaine lettuce honey mustard dressing	Passover Break April 15-22
4-25	4-26	4-27	4-28	4-29
Grilled Salmon Caesar Chopped romaine, diced grilled salmon, house made croutons, lemon Caesar Dressing	Teriyaki Glazed Tofu Sautéed Kale, Rice, Assorted Asian veggie blend, pineapple cubes, sesame ginger dressing	Salad Bar Day Build Your Own Salad Featuring Fiesta Salad	Salmon Sushi Bowl salmon is diced and raw, sticky rice, kale, carrot matchsticks, diced cucumber, bell pepper, avocado, served with soy sauce	Very Berry Chicken grilled chicken, honey mustard, spring mix, sunflower seeds, grapes, strawberry, cucumber, tomato