

Bistro Kids February Seasonal Salad Menu

Monday	Tuesday	Wednesday	Thursday	Friday
			2-1	2-2
			Ahi Tuna Zoodler Rare seared tuna, spiralized zucchini, carrots, peppers over romaine	Italian Salad Kosher Salami, marinated artichoke, black olives, red onion, roasted red pepper over greens with a sweet vinaigrette
2-5	2-6	2-7	2-8	2-9
Grilled Salmon Feta Salad Grilled marinated salmon, carrots, cucumber, craisins, feta over greens	Ahi Cabbage Crunch Salad Rare seared tuna, cucumber, carrot, edamame, roasted mushroom, and crunchy noodle over greens	Salad Bar Day	Japanese Noodle Salad Crispy Tofu Teriyaki Noodles Asian Veggies, Kale	BBQ Chicken Salad Black Beans, corn, avocado, cilantro, crushed tortilla over greens
2-12	2-13	2-14	2-15	2-16
Teriyaki Salmon Brown Rice, Salmon, Shredded Carrots, Cucumber, Pineapple, Kale Bed	Salmon Sashimi Salad Sticky sushi rice Kale, carrots, cucumber, sweet red pepper, soy sauce, fish is served raw	Salad Bar Day	Grilled Ahi Tuna Salad Roasted Veggies Specialty Grains Lettuce Bed	No School Professional Development Day
2-19	2-20	2-21	2-22	2-23
No School Presidents Day	BBQ Tofu Salad Crispy tofu in Midwest BBQ sauce. Romaine bed, celery, carrots, mozzarella, ranch dressing	Salad Bar Day	Honey Grilled Salmon Roasted Veggies Diced white & sweet potato Lettuce Bed	Chicken Caesar Wedge House made croutons Grape tomato Grilled chicken
2-26	2-27	2-28	2-29	
Tuna Sashimi Salad Sticky sushi rice Kale, carrots, cucumber, sweet red pepper, soy sauce, fish is served raw	Asian Broccoli & Tofu Sautéed Broccoli, brown rice, shredded carrots, sweet peppers, Teriyaki tofu over greens	Salad Bar Day	Grilled Salmon Feta Salad Grilled marinated salmon, carrots, cucumber, craisins, feta over greens	

