

Bistro Kids April Seasonal Salad Menu

Monday	Tuesday	Wednesday	Thursday	Friday
4-1	4-2	4-3	4-4	4-5
Tuna Sashimi Sushi Rice Sliced Avocado, Carrots, Cucumber, Kale Soy Sauce	Apple Harvest Quinoa Apples, grapes, raisins, sunflower seeds, shredded carrots & mozzarella over quinoa and greens	Salad Bar Day	Baja Salmon Salad Mexican seasoned grilled salmon, tomatoes, cucumbers, peppers, avocado, romaine bed	“Fried” Chicken Salad Baked Chicken tenders Romaine Hearts, Tomatoes, Eggs, Cucumber, Sweet Peppers
4-8	4-9	4-10	4-11	4-12
Grilled Salmon Caesar Chopped romaine, diced grilled salmon, house made croutons, lemon Caesar Dressing	Teriyaki Glazed Tofu Kale, Rice, Assorted Asian veggie blend, pineapple cubes	Salad Bar Day	Salmon Sushi Bowl salmon is diced and raw, sticky rice, kale, carrot matchsticks, diced cucumber, bell pepper, avocado	Italian Salad Kosher Salami, marinated artichoke, black olives, red onion, roasted red pepper over greens with a sweet vinaigrette
4-15	4-16	4-17	4-18	4-19
Grilled Salmon Feta Salad Grilled marinated salmon, carrots, cucumber, craisins, feta over greens	BBQ Tofu Salad Oven fried tofu tossed in BBQ, celery, carrots, mozzarella, lettuce bed	Salad Bar Day	Ahi Tuna Zoodler Sliced thin, served rare zucchini zoodles, carrots, bell peppers, romaine lettuce	Grilled Romaine Chicken Caesar Salad Chopped romaine, diced grilled chicken, house made croutons, lemon Caesar Dressing
4-24	4-25	4-26	4-27	4-26
Passover break	Passover break	Passover break	Passover break	Passover break
