



THE  
INTERNATIONAL  
CULINARY  
SCHOOL<sup>SM</sup>  
at The Illinois Institute of Art  
Chicago

## **BackStage Bistro**

### **Small Plates**

**Fried Green Tomatoes** - Masa flour coated green tomatoes with red pepper puree, watercress, fresh goat's milk ricotta \$7

**Soft Shell Crab** - Singapore style Black Pepper Soft shell crab in a light soy black pepper butter sauce \$9

**Elote** - Sweet Corn simmered in an epazote broth, chile butter, lime scented mayonesa, cotija cheese \$6

**Fried Yuca** - Yuca simmered in a rich garlic broth and fried golden brown served with garlic lime mojo \$7

### **Salads**

**Pickled Vegetable and Watercress** - Seasonal pickled vegetable, watercress, fresh herbed goat cheese \$7

**Lyonnais-Style Salad** - Frisee, spanish chorizo lardons, poached egg, roasted garlic vinaigrette \$9

**Cherry Pecan Salad** - Field greens, local bing cherries, toasted pecans, Cabrales blue cheese, orange vinaigrette \$8

### **Sliders**

*All sliders are two per order and served on brioche bun with togarashi frites*

**Beef Sliders** - Green chile cheddar cheese sliders, mayonesa, red onion \$10

**Turkey Sliders** - Indian spiced turkey burger, apple raita, spinach \$10

**Black Bean and Portobello Burger**- Pickled heirloom tomato and jalapeno, avocado, crema \$9

### **Banh Mi**

# **BackStage Bistro**

*All sandwiches are served on rice flour baguette and served with togarashi frites*

**Lemongrass Marinated Pork Loin** - Grilled pork loin, ginger soy aioli, carrot daikon pickle, jalapeno, cucumber, cilantro \$7

**Marinated Tofu** - Grilled tofu steak, charred red pepper, Thai basil, sriracha cabbage slaw \$7

**Southeast Asian Grilled Chicken Breast** - Chicken breast rubbed with garlic and ginger, marinated in tamarind and coconut milk \$8

## **Large Plates**

**Jerked Scallop** - Coconut creamed corn, paw paw chutney, fried shallots \$12

**Lomo Saltado** - "Peruvian Specialty" - Stir-fried Shaking Beef, served on steamed white rice and topped with togarashi fries \$14

**Rib Eye Steak** - 8 oz steak ancho rubbed and grilled, roasted pepper relish, garlic chips, buttermilk cilantro whipped potatoes \$16

**Wild Pacific Salmon** - Soy citrus buerre blanc, mango avocado salsa, herb and pine nut couscous \$16

**Chicken Katsu** - "Hawaiian Blue Plate Special"-chicken breast pounded thin, panko crusted and pan-fried, steamed white rice, macaroni salad, cabbage slaw, tankatsu sauce \$14

## **Desserts**

**Lime Vanilla Crème Brulee** - Lime and vanilla scented custard with sugar brulee \$6

**Tres Leches Cake** - Whipped cream, toasted coconut \$6

**Crepas con Cajeta** - Crepes with goat milk caramel, vanilla ice cream and toasted pecans \$7

**Fresh Corn Ice Cream with Mexican Caramel Corn** \$5

*This menu is available at lunch service only, 11:30-1pm. Call us for carry-out or reservations*

*312-777-7800*

*Please ask us about our daily specials!*