Delicious Desserts

New York Style Cheesecake 6.00
Traditional cheesecake served with whipped cream, fresh berries and berry coulis.

Chocolate Peanut Butter Bliss 6.00
Layers of chocolate cake filled with peanut butter mousse and covered with chocolate ganache. Served with peanut brittle and whipped cream.

Classic Apple Tart and Ice Cream 6.00
Warm apple tart filled with cinnamon-scented apples and topped with streusel crumble, caramel sauce and vanilla bean ice cream.

Beverages $3.00

Coke, Diet Coke, Lemonade,
Sprite, Orange Fanta, Iced Tea, Coffee

Culinary ARTS at mcctc

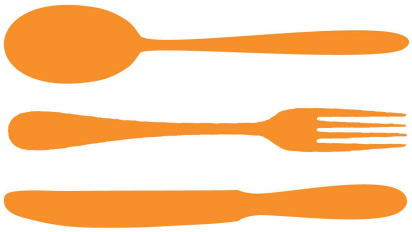
The Culinary Arts students of the Mahoning County Career & Technical Center thank you very much for your generosity.

We would like to thank our Home Schools for their continued support of MCCTC and the Culinary Arts Program

Austintown
Boardman
Canfield
Campbell
Jackson Milton
Lowellville
Poland
Sebring
South Range
Springfield
Struthers
West Branch
Western Reserve
Valley STEM

The Bistro at mcctc

A student-operated restaurant serving the community



Hours of Operation

Tuesday - Thursday

11:15 a.m. - 12:45 p.m.

MCCTC Become More

Mahoning County Career & Technical Center
7300 North Palmyra Road Canfield, Ohio 44406
330.729.4106

Soups

Chicken and Shrimp Gumbo
Tender pieces of chicken, shrimp, and andouille sausage simmered with okra, peppers, celery and tomatoes in a seasoned chicken broth.
Cup 3.50 Bowl 4.50

French Onion Soup
Sweet onions simmered in beef and chicken broth topped with a baked crostini and Ohio Swiss cheese.
Cup 3.50

Soup du jour
Ask your server about today's selection.
Market Price

Salads

House Salad 2.50
Mixed greens, red leaf lettuce, tomatoes, cucumbers, roasted red onions, and carrots.

Caesar Salad 8.00
Crisp Romaine tossed with Caesar dressing, shredded parmesan, and garlic and herb croutons.
(Add grilled chicken or shrimp) **3.50**

Mediterranean Salad 8.00
Mixed greens, kalamata olives, tomatoes, artichoke hearts, cucumbers, grilled red onion and crumbled feta.
(Add grilled chicken or shrimp) **3.50**

Bistro Steak Salad 12.00
Grilled sirloin over fresh greens, tossed with crispy French fries, tomatoes, red onions, cucumbers and carrots in a tangy peppercorn dressing.

Homemade Quiche 8.00
Sautéed spinach and mushrooms baked in a savory cheese custard accompanied with baby greens, fresh vegetables and your choice of dressing.

Dressings and Vinaigrettes

Lemon citronette

Roasted garlic balsamic vinaigrette

Buttermilk ranch dressing

Caesar dressing

Danish blue cheese dressing

Tangy peppercorn dressing

Sandwiches

All sandwiches served with hand-cut French fries.

Chicken Salad Sandwich 10.50
Roasted chicken tossed with sweet red grapes, finely diced shallots, celery and spiced pecans in a creamy herb dressing. Served on a toasted croissant with fresh baby greens.

Bacon Cheddar Pub Burger 11.50
Grilled five-ounce burger served on a toasted pretzel bun, with melted Middlefield cheddar cheese, crisp bacon, lettuce, tomato, and onion.

Chicken Sandwich 10.50
Grilled chicken topped with roasted red peppers and fresh mozzarella cheese. Served on a toasted ciabatta bun with basil mayonnaise, lettuce, tomato, and onion.

Shrimp Sandwich with Hot Peppers & Fried Egg 11.50
Sautéed shrimp, grilled prosciutto, tomatoes, baby greens, and a touch of mayonnaise served on a grilled baguette.

Turkey Melt 10.50
Oven roasted turkey breast, bacon, Ohio Swiss cheese, lettuce, and sliced tomato layered between toasted bread with herb mayonnaise.

Entrées

Pan Roasted Chicken 11.50
Sautéed chicken breast with seasoned vegetables. Served with potato purée and baby portobello mushroom velouté sauce.

Angus Sirloin 13.00
Grilled sirloin served over roasted tomato and herb risotto, seasonal vegetables, basil cabernet demi and shaved parmesan cheese.

Pork Tenderloin 11.50
Pan-seared and finished in the oven until just right. Served with mashed potatoes, seasonal vegetables, and a bacon and sweet red onion marsala demi.

Sautéed Salmon 12.00
Pan-seared fillet of salmon over preserved lemon risotto. Topped with spinach, roasted bell pepper, and pickled red onion salad tossed in a lemon citronette.

Penne with Herb Pesto 11.50
Pasta tossed with sautéed chicken, roasted tomatoes, kalamata olives in a spinach and basil pesto sauce. Topped with fresh mozzarella and parmesan cheese.

NOTICE: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The following major food allergens are used as ingredients:
Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.
Please notify a food employee for more information about these ingredients.