

Welcome to



Tartan Bistro is More Than a Restaurant

As the Spring capstone class to the culinary degree program, it's a working classroom full of future restaurant owners, executive chefs, pastry chefs, servers, bussers, bartenders, and more.

We are pleased to offer a selection of craft beer and wine. All wines are offered by the glass and beer is served in bottles or cans. NO BYOB is allowed. Liquor may only be ordered with a food purchase and will only be served until 8:30 p.m.

As this is a working classroom, lights are on, and clean-up begins at 9 p.m. to allow the students time to complete closing duties before class ends.

While tipping is not expected or required, all tips are considered donations and go directly back into our program. Please note that directly tipping students is not allowed.

Hours

Spring semesters, Wednesday and Thursday evenings.

Seatings: 6 p.m. | 6:15 p.m. | 6:30 p.m. | 6:45 p.m.


Please visit www.mchenry.edu/tartanbistro for reservations and links to program information.

Appetizers

- \$9 Seared Scallops (GF)**
Tequila-lime beurre-blanc, lemon and lime zest, cilantro, and diced red peppers
- \$7 Portabella Fries (GF)**
Seasoned gluten-free breadcrumbs, Wasabi-spiced mayo
- \$10 Baked Lobster Gratin**
Lobster claw meat, sweet peppers, Asiago, herbs, panko breadcrumbs
Served traditional style with saltine crackers and lemon wedges
- \$8 Duck Confit Turnover**
Slow-cooked duck, diced water chestnuts and leeks in crispy Paratha dough
Served with a cherry-wine dipping sauce

Soup and Salad

- \$5 Soup of the Day: Ask your server about today's choices.**
- \$5 Side Salad**
Weekly rotation of mixed greens, tomatoes, and cucumbers from our Horticulture Department.
Served with an apple-cider vinaigrette.



A special thank you to our fellow students in the Horticulture program. The Horticulture Department has provided the fresh flowers on your table, and the student farm is providing a variety of greens, edible flowers, and micro-greens.

Entrees

Entrees include side, vegetable of the day and a choice of soup or side salad. Sides are Vegetable Cous-Cous (V) or Boursin Mashed Potatoes (GF). No vegetable or side with Pasta dishes.

\$26 Filet of Beef Medallions (GF)

Medium-rare Filet medallions served with a mushroom and wine sauce

\$26 Spring Lamb Chops

Dijon and Herb crusted chops, served medium-rare with a honey-whiskey glaze

\$22 Roasted Pork Tenderloin (GF)


Medium-rare tenderloin served with a berry-hoisin sauce

\$24 Coconut Barramundi (GF)

Barramundi, dusted with coconut flour, topped with toasted coconut
Served with a lightly-spiced mango sauce

\$20 Burrata-Stuffed Ravioli

All-natural, imported from Italy. Served with a choice of brown-butter sage or Calabrian chili marinara sauce



Desserts

- \$6 Lemon Olive-Oil Almond Polenta Cake (GF)**
Topped with Lemon glaze, and Lemon Round
- \$6 Passion Fruit Crème Brûlée (GF)**
Caramelized sugar topping, coconut sesame tuile cookie
- \$6 Chocolate Hazelnut Cake**
Dark chocolate mini-bundt, chocolate mousse, hazelnut crunch
- \$6 Italian Gelato (GF)**
Choice of Blood Orange, Chocolate, or Vegan Coconut-Vanilla
- \$7 Affogato**
Choice of gelato topped w/shot of espresso
- \$10 Prosecco Soda (GF)**
Choice of gelato topped w/Zardetto Prosecco

Soft drinks, coffee, and mocktails:

- \$1 Hot Tea or LaCroix Sparkling Water:**
Grapefruit, Lemon, Lime or Plain
- \$2 Teatulia Iced Organic Black Tea**
- \$2 Natalie's Orchard Organic Guava Lemonade**
- \$2 San Pellegrino Sparkling Limonata Lemonade**
- \$2 Coffee (regular or decaf)**
- \$3 Double Espresso or Latte (regular or decaf)**
- \$4 Aplos Mandora Negroni (non-alcoholic).**
All natural, sugar-free
Contains mushroom and vitamin adaptogens
- \$4 Aplos Chili Margarita (non-alcoholic).**
All natural, sugar-free
Contains Calme formulation, including hemp

See beer and wine menu for complete list of other beverage options.

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Beer

- | | |
|--|-------------------|
| \$6 CLB Driver Nation | IBU 11 / ABV 4.5% |
| \$6 Holzlager Brewing | |
| Agrarian Pale Ale | IBU 36 / ABV 5.4% |
| \$6 Kishwaukee Brewery Marzen | IBU 30 / ABV 5.5% |
| \$4 Sew Hop'd Alt140 | IBU 16 / ABV 4.8% |

Red Wine

- \$7 Pike Road Pinot Noir, Willamette Valley, Oregon**
2022 | 13.5% ABV | Elk Cove Vineyards, 100% Pinot
- \$8 Blackboard Cabernet Sauvignon, Columbia Valley, Washington**
2020 | 14.5% ABV | 86% Cab, 11% Merlot, 3% Petit Verdot
- \$10 El Enemigo Cabernet Franc, Mendoza, Argentina**
2019 | 13.5% ABV | Wild Yeast Fermentation, 90% Cab Franc, 10% Malbec
- \$9 Sean Minor Nicole Marie Red Blend, North Coast, California**
2021 | 14.5% ABV | 50% Merlot, 25% Zinfandel, 25% Petite Sirah
- \$10 Turley Old Vine Zinfandel, Napa, California**
2019 | 14.5% ABV | Certified California Organic Farmers
- \$11 Bodega Garzon, Tannat, Uruguay**
2022 | 14.5% ABV | Single Vineyard, Limited Production
- \$11 Argiolas Carignano Del Suicis Riserva, Sardinia, Italy**
2018 | 14.5% ABV | 100% Carignan Grape, 27-Year-Old Vines

White Wine

- \$7 Cousino-Macul Isidora, Sauvignon Gris, Velle del Maipo, Chile**
2022 | 13.5% ABV | Founded in 1856, Ninth-Generation Owners
- \$7 A.A.Badenhorst, Secateurs Chenin Blanc, Swartland, South Africa**
2024 | 13.5% ABV | Secateurs are grapevine pruning shears
- \$9 Pazo Senorans, Rias Baixas Albarino, Galicia, Spain**
2023 | 13.0% ABV | Rias Baixas means "lower estuaries" or "rivers," a DO region
- \$10 Champalou Vouvray, Loire Valley, France**
2022 | 13.0% ABV | Chenin Blanc
- \$8 House of Brown Chardonnay, Lodi, California**
2021 | 13.5% ABV | First and Only Black-Owned Napa Winery
- \$9 Ancient Peaks Sauvignon Blanc, Paso Robles, California**
2022 | 13.5% ABV | 100% Sauvignon Blanc, Santa Margarita Ranch
- \$9 Dr. Loosen Blue Slate Riesling Kabinett, Mosel, Germany**
2022 | 8% ABV | No Added Sugars, 60-Year-Old Vines
- \$6 Zardetto Brut Prosecco, Verona, Italy**
2018 | 11% ABV | Sustainable Practices