

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 donations to the program and go directly back into our program. Please note that directly tipping students is not allowed.

Hours

Spring semesters, Wednesdays and Thursdays 6-7:30 p.m.
Please visit www.mchenry.edu/tartanbistro for reservations and links to program information.

Appetizers

- \$9 Seared Citrus Scallops (GF)**
Grand Marnier beurre-blanc, lemon and lime zest, diced red peppers
- \$7 Fried Baby Frog Legs**
Panko Crusted, served with seaweed salad and sweet chili sauce
- \$7 Portabella Fries (GF)**
Seasoned gluten-free breadcrumbs, Wasabi-spiced dipping sauce
- \$8 Tomatillo-Poblano Shrimp (GF)**
Pan-seared polenta rounds, spicy tomatillo-poblano sauce, corn tortilla strips, diced red pepper
- \$7 Pesto Burrata**
Cold burrata filled w/pesto then fried w/panko crumbs
Served with warm marinara and garlic toast

Soup and Salad

- \$5 Tartan Signature Vegan Roasted Mushroom and Onion Soup (GF)**
- \$5 Soup of the Day**
- \$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 Israeli Cous-Cous or Truffled Mashed Potatoes.

\$25 Beef Filet Medallions

Medium-rare filet medallions served with an herbed Boursin cheese sauce

\$26 Herb Crusted Spring Lamb Chops

Mustard and herb crusted chops with pickled beet puree

\$25 Korean BBQ Baby Back Pork Ribs

Slow roasted ribs glazed in Gochujang BBQ sauce, topped with sesame seeds and green onions

\$26 Filet of Halibut


Lightly dusted with coconut flour, served with dried tomato beurre blanc

\$24 Beef Short rib Ravioli

Wine braised short ribs atop 4-cheese jumbo ravioli
Choice of marinara or red wine and mushroom Sauce
(soup or salad only)

\$20 4-Cheese Jumbo Ravioli

Choice of marinara or red wine and mushroom sauce (soup or salad only)



Desserts

- \$6 Frozen White Chocolate and Banana-Cognac Bavarian (GF)**
Topped with toasted pecans and caramel sauce
 - \$6 Passion Fruit Crème Brulee (GF)**
 - \$6 Chocolate Angel Food Cake**
Light chocolate sponge cake with strawberry sauce and roasted cocoa nibs
 - \$6 Italian Gelato (GF)**
Choice of Blood Orange, Chocolate-Hazelnut, DF Vanilla (coconut milk)
 - \$7 Affogato**
Choice of gelato topped w/shot of espresso
 - \$10 Prosecco Soda (GF)**
Choice of gelato topped w/Zardetto Prosecco
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Beverages

- \$1 LaCroix Grapefruit, Lime or Lemon Sparkling Water
- Perrier Plain Sparkling Water
- Hot or Iced Black Tea
- \$2 Natalie's Orchard Organic Guava Lemonade
- \$2 San Pellegrino Sparkling Lemonade
- \$2 Coffee or Espresso (regular or decaf)
- \$3 Cappuccino or Latte (regular or decaf)

Beer

- \$6 Holzlager Brewing Agrarian Pale Ale
IBU 36 / ABV 5.4%
 - \$6 Scorched Earth Hickster Cream Ale
IBU 14 / ABV 4.8%
 - \$6 Sew Hop'd Alt140
IBU 16 / ABV 4.8%
 - \$6 Kishwaukee Brewery Marzen
IBU 30 / ABV 5.5%
 - \$4 Athletic Brewing Company Upside Dawn
IBU 15 / N/A / GF
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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 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
- \$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