



Spring Semester January 19 – April 29, 2010

Salads and Appetizers

- Bistro Salad** – mixed greens, marinated cherry tomatoes, fresh mozzarella, cucumbers, and balsamic vinaigrette 4
- Grilled Shrimp with Cous Cous-** fresh spinach, cherry tomatoes, kalamata olives, cous cous, grilled shrimp and lemon basil vinaigrette 7
- Strawberry and Grilled Pineapple-** fresh spinach, gorgonzola, balsamic vinaigrette, pine nuts, strawberries, and pineapple 5
- Roasted Beet and Apple Salad-** granny smith apples, oranges, roasted beets, fresh greens, toasted almonds and maple vinaigrette 5
- Soup of the Day-** cup 2.50 / bowl 4.00 **Add a side Bistro salad 2.00**

Pizzas

- Buffalo Chicken** –smoked chicken, Danish blue cheese, shiitake mushrooms and buffalo sauce 5
- Pepperoni Pizza**– pepperoni, fresh mozzarella, olives, tomatoes and basil 4
- Grilled Zucchini-** fresh mozzarella, grilled zucchini, caramelized onions, cherry tomatoes 5
- Charred Tomato-** fresh mozzarella, olives, feta, and basil 4
- Spinach and Mushroom-** fresh mozzarella, tomatoes, shiitakes, spinach and gorgonzola 5

Sandwiches

- Smoked Chicken Salad-** house made chicken salad, with lettuce and tomato, on wheat berry bread 5
- Grilled Cheese-** Australian cheddar, house smoked cheddar, gruyere, and fresh tomatoes on white bread 4
- Prime Rib Sandwich-** slow roasted prime rib, crispy fried onions, horseradish sauce, au jus 8
- Provare Burger-** 5 oz burger, with apple smoked bacon, gruyere, red onions, fresh tomato, basil aioli and mixed greens 7
- Served with choice of truffle scented French fries or fresh fruit

Entrees

- Pan Seared Duck Breast-** fresh asparagus, roasted fingerling potatoes, braised cabbage, and orange gastrique 10
- Chicken Marsala-** sautéed chicken breast with garlic mashed potatoes, asparagus, shiitakes, marsala sauce 9
- Roasted Pork Tenderloin-** garlic mashed potatoes, roasted corn relish, and fresh broccoli 9
- Fish and Chips-** crispy fried grouper fingers, truffle fries, tartar sauce and malt vinegar 8
- Catch of the Day-** ask your server about today's offering market price
- Add a side Bistro salad \$2

Beverages

Cola, Diet Cola, Lemon Lime Soda, and Iced Tea 1.50 Coffee – Regular and Decaf 1.25
 Espresso-Single 1.50 Double 2.00 Hot Tea 1.25 Iced Coffee 2.25 Cappuccino 2.50

Reservations (205) 983-5214

Monday – Thursday 11:30-1:00

jeffstateonline.com/chi

Bistro Schedule

Spring: January 19- April 29, 2010

Summer: June 7 – August 3, 2010

Fall: August 31 – December 9, 2010

Please note the Bistro follows school holidays and weather schedule