





dinner menu

Appetizer

- Chef's Cheese & Charcuterie Board / Seasonal Garnish 10
Loaded Chicken Nachos / Salsa / Guacamole / Sour Cream / Jalapeños 10
Togarashi Spiced Potato Chips / Sesame Scallion Dip 6
Spinach & Artichoke Stuffed Mushroom Caps 7

Salad

- Salmon Niçoise Salad 10
Kalamata Olives / Hard Boiled Egg / Haricot Vert / Tomato / Green Goddess Dressing
Fall Quinoa Salad 10
Quinoa / Roasted Beet / Arugula / Feta / Red Wine Vinaigrette

Entree

(all entrees served with choice of FLIK specialty potato chips or fries.)

- "The Godfather" 12
Mozzarella / Prosciutto / Tomato / Basil / Italian Bread
"Kool Beans" 11
Sweet Potato & Black Bean Burger / Roasted Tomato / Avocado Aioli / Brioche
"The Autumn Harvest" 13
Classic Hamburger / Thyme / Rosemary / Caramelized Onions & Apples / Bleu Cheese Crumble / Brioche
"The Bison" 12
Classic Cheeseburger / Lettuce / Tomato / Red Onion / Special KCH Sauce

Dessert

- Red Velvet Waffle 6
Bourbon Cream Cheese Glaze / Candied Pecans
Brownie Sundae 6
Brownie / Vanilla Ice Cream



*consuming raw and undercooked meat, eggs, and/or fish may increase your risk of food-borne illness

**Kellogg
Conference
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At Gallaudet University

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Executive Chef Robert Weinstein