The Crystal Room Bistro
Gallucci Hall
360 Grant St.
(Corner of Grant and Exchange)
Hours of operation:
Monday & Wednesday
11:30am – 1:30pm
Talk of The Town Dinners Thursday
5:30pm - 7:15pm

For Carry-out or express dining information:
330-972-6615
We accept All-Campus and
Visa/Master Card, Discover card and
American Express credit card
Visit our website at:
www.uakron.edu/uacrystalroom.com/
Follow us at uacrystalroom

The Crystal Room Bistro is a learning environment operated by the Hospitality Management students with direction from the Hospitality Management faculty. Our goal is to train students in Culinary Arts, Customer Service, and overall operation of a full-service Restaurant.

Your continued patronage will allow students to learn and grow professionally in our hands-on business environment.
TO BEGIN WITH

Three Onion Soup
A rich broth made with Spanish onions, red onions, shallots, herbs and Sherry wine, topped with a crouton and melted Swiss cheese.
Crock $3.25

Chicken Quesadilla
Chicken, Monterey Jack cheese, sweet corn, black beans, scallions, cilantro, and chipotle chili mayonnaise.
Served with fresh pico de gallo and sour cream. $7.00

Four Cheese Quesadilla Platter $4.95

Crispy Coconut Shrimp
Large shrimp coated in a sweet coconut panko crunch, deep fried to a golden brown and served with sweet Thai chili sauce.
$5.95

BISTRO SALADS

Cobb Salad
Romaine lettuce, diced tomato, hard-boiled egg, bacon, red onion, cucumber, turkey, mozzarella cheese, avocado, and served with a Pesto Ranch dressing.
$7.95

House Chopped Salad
A mix of chopped crisp Romaine lettuce, tomatoes, cucumbers, ripe olives, chick peas, bacon, and blue cheese crumbles, topped with our own seasoned croutons. Your choice of dressing.
$3.00

Steak Salad
Grilled sirloin on a bed of romaine lettuce, roasted red peppers, grilled red onion, tomatoes, Parmesan cheese, and polenta croutons served with your choice of dressing.
$8.50

Dressings
- White French • Raspberry Vinaigrette • Buttermilk Ranch • House Italian • Fat Free Italian • Sweet n’ Sour • Balsamic Vinaigrette

Big Bite All American Burger
A half-pound of fresh gourmet ground beef, seasoned, grilled to order, and served on a toasted bun with dill pickle, lettuce, red onion, and tomato.
$6.95
- Choice of cheese for 75¢ each: Cheddar, Swiss, American, Provolone, Monterey Jack, or Pepper Jack Cheese.
- Add any of these extras: Smokey bacon 75¢ • sautéed mushrooms 75¢ • caramelized onions 75¢ • onion rings 75¢ • avocado 1.00

SPECIALTY SANDWICHES

Buffalo Flyer
Boneless chicken breast marinated in hot sauce, breaded, then deep-fried. Topped with blue cheese crumbles, and served on a brioche bun with sriracha honey, Ranch dressing and garnished with carrot, and celery sticks.
$7.50

Turkey Bacon Avocado Wrap
Honey smoked turkey breast, apple wood smoked bacon, cheddar cheese, sliced avocado, lettuce, tomato, and ranch dressing on a honey wheat wrap.
$7.00

Jr. Steak Club
Grilled sirloin, lettuce, tomato, apple wood smoked bacon, American cheese, aged Swiss cheese, and roasted garlic aioli on sour dough toast.
$8.50

All sandwiches served with kettle chips and pickle spear substitute french fries, onion rings, or fresh vegetable of the day.
$2.00

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness

BEVERAGES

Coffee & Tea
- Coffee • Decaf • Hot Tea • Herbal Tea • Iced Tea
$1.50

Beer
- Bud Light • Michelob • Amber Bock
$3.25

Soft Drinks
- Coke • Diet Coke • Coke Zero • Sprite • Mr. Pibb • Fanta Orange
$1.50