The Crystal Room Bistro
Gallucci Hall
360 Grant St.
(Corner of Grant and Exchange)
Hours of operation:
Monday-Thursday
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.
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 crumb, deep fried to a golden brown and served with sweet Thai chili sauce.
$5.95

GREEK POWER BOWL
Full of greens and beans, this healthy bowl contains spinach, quinoa, chick peas, chopped tomatoes, cucumbers, Feta cheese, parsley, Kalamata olives, and topped with sun-dried tomato hummus, hemp seeds, and fresh lemon juice.
$7.50

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

BUFFALO FLYER
Boneless chicken breast marinated in hot sauce, breaded, then deep-fried. Topped with blue cheese crumbles, and served on a Belgium waffle with sriracha honey - Ranch dressing.
$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

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