

BISTRÓ

An American Café

Appetizers

CRAB CAKES

Roasted Corn, Pico de Gallo & Bistró Tartar Sauce

SESAME CRUSTED AHI TUNA

Marinated Yakisoba Noodles, Wasabi, Ginger & Soy Sauce

(BLACKENED AHI ALSO AVAILABLE)

BEER CHEESE DIP

Corn Chips & Fresh Vegetables

BRUSCHETTA

French Style Bread, Basil, Tomatoes, Onions,
Balsamic, Garlic & Parmesan Cheese

STUFFED PORTOBELLO MUSHROOMS

Sundried Tomato Pesto, Goat Cheese & Balsamic
Tomato Relish

TACO QUESADILLA

Seasoned Ground Beef, Roasted Corn, Black Beans, with Sour
Cream, Guacamole & Picante Salsa

CHIPOTLE CHICKEN QUESADILLA

Adobo Sauce, Grilled Chicken, Roasted Corn, Bell Peppers
Pepper Jack, Cheddar, with Picante & Guacamole

Starter Salads

WEDGE SALAD

Iceberg Lettuce, Bacon, Red Onion, Hard Boiled Eggs,
Tomatoes, Blue Cheese Crumbles & Blue Cheese Dressing

FIELD GREENS

Fresh Mozzarella, Tomatoes, Red Onion,
Herb Vinaigrette

CAESAR SALAD

Herb Croutons, Aged Parmesan

CRAISINS & CANDIED PECANS FIELD GREENS

Goat Cheese, Red Wine & Dijon Thyme Vinaigrette

Soups

LOBSTER BISQUE

With Avocado & Fried Leeks

Cup / Bowl

CHIPOTLE CHICKEN CHILI

Cheddar Jack Cheese, Tomato-Cilantro Salsa,

Tortilla Strips & Cilantro Sour Cream

Cup / Bowl

SOUP DU JOUR

Cup / Bowl

+ PLEASE SEE OUR SPECIALS FOR TODAY'S SOUP

The Bistró, An American Café

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LUNCH MENU

Entrée Salads

GREEK SALAD

Mixed Greens, Grilled Chicken, Artichokes,
Mushrooms, Feta Cheese, Kalamata Olives,
Sun-Dried Tomatoes & Cucumber-Mint Dressing

CLASSIC CAESAR SALAD

GRILLED CHICKEN OR BLACKENED SALMON
Romaine, Herb Croutons, Caesar Dressing,
Pickled Onions, Aged Parmesan

SOUTHWESTERN CHICKEN SALAD

Seasoned Grilled Chicken, Bell Peppers, Black Beans,
Roasted Corn, Roma Tomatoes, Red Onions,
Field Greens, Cheddar-Jack Cheese & Spicy Ranch

COBB SALAD

Mixed Greens, Chicken, Egg, Bacon, Avocado,
Tomato, Roasted Corn, Cheddar Cheese,
Choice of Dressing (Blue, French, Ranch or Thousand Island)

ASIAN SCALLOP SALAD

Mixed Greens, Shredded Carrots, Fried Rice Noodles,
Purple Cabbage, Sprouts, Toasted Sesame Dressing

BLACKENED CHICKEN or SALMON SALAD

Field Greens, Fresh Fruit, Gorgonzola,
Candied Pecans, Raspberry Vinaigrette

+ SUB BLACKENED TUNA

Entrées, Soups & Salads Served With Our Complimentary
Signature Bread & Olive Oil-Balsamic Sauce

+ Bread Service For Sandwiches & Pizzas Upon Request Only

+ \$5 Split Fee Applicable To All Shared Entrées

18 % Service Charge added for parties of 8 or more guests

Eight Separate Checks Limit Per Table Or Party

20 % Service Charge added to all House Charges

Identification required for Birthday Dessert, One per party
Complimentary with Entrée purchase only

Outside food or drink is not permitted

ALL BOARDROOM RESERVATIONS REQUIRE A FULL CONTRACT;

PLEASE BE SURE TO CHECK AVAILABILITY IN ADVANCE.

WE ARE ALSO AVAILABLE FOR CATERINGS, OUR MENUS &

CONTRACTS CAN BE FOUND ON OUR WEBSITE

BISTRO1100.COM, OR VIA EMAIL

We use nuts and nut-based oils, if you have an allergy to nuts or any other foods,
please let your Server know.

Consuming raw or undercooked meats and seafood may increase your risk of food-borne illness.
Some items on our menu may contain raw or undercooked ingredients.

LUNCH MENÚ

Sandwiches & Wraps

BISTRO BURGER	13.50
10 oz. Ground Beef, Peppered Bacon, American Cheese, Red Onion, Tomato, Mayo, Brioche Bun	
BISTRO'S CLASSIC CHICKEN SANDWICH	12
Southwest Spice Rubbed Chicken, Roasted Red Peppers, Pepper-Jack Cheese, Cilantro Aioli, Multi Grain Bun	
GRILLED SALMON SANDWICH	16
Avocado, Sprouts, Red Onion, Wasabi Aioli Multi Grain Bun	
DAKOTA CHEESE STEAK	13
Steak Tips, Bell Peppers, Onions, & Mushrooms Melted Five Cheese blend, on a Sweet Potato Hoagie	
	Sub chicken 12
BLUE BURGER	13.50
10 oz. Ground Beef, Peppered Bacon, Bleu Cheese	
SOUTHWESTERN CHICKEN WRAP	12
Bell Peppers, Roasted Corn, Black Beans, Craisins, Jalapeños, Romaine, Cheddar Jack, Spicy Ranch	
BISTRO'S REUBEN SANDWICH	13
House Cured Corned Beef, House Made Sauerkraut, House Made Marble Rye with Swiss & 1000 Island	
CHIPOTLE CHICKEN WRAP	12
Caramelized Onions, Mixed Greens, Pepper-Jack Cheese, Chipotle Mayonnaise, Pico de Gallo	
CRANBERRY TURKEY SANDWICH	12
Roasted Turkey, Havarti Dill Cheese, Tomato, Sprouts Cranberry Aioli, Honey Whole Wheat Bread	
CALIFORNIA SANDWICH (Turkey or Chicken)	13
Cucumber, Avocado, Tomato, Pickled Onions, Sprouts, Smoked Gouda & Roasted Red Pepper Sauce, Honey Whole Wheat Bread (Vegetarian) 11	

Wood Oven Pizza

WITH ITALIAN FOUR CHEESE BLEND

CHICKEN PESTO PIZZA	15
Chicken, Zucchini, Squash, Mushrooms, Fresh Tomatoes over Basil-Pesto Sauce	
BISTRÓ TACO PIZZA	14
Taco Meat, Roasted Corn, Black Beans, Cheddar Jack Cheese, Leaf lettuce, Tortilla Strips Cilantro Sour Cream & Pico de Gallo	
EXTREME PIZZA	15
Andouille Sausage, Pepperoni, Bell Peppers, Mushrooms, Kalamata Olives, Red Onions, Marinara & Six Cheese Blend	
MEDITERRANEAN GREEK PIZZA	14
Prosciutto, Artichoke Hearts, Kalamata Olives, Mushrooms, Feta, Parmesan, Marinara	
MARGHERITA PIZZA	12
Fresh Basil, Tomatoes, Marinara, Mozzarella	
CARAMELIZED ONION & CHICKEN PIZZA	14
Chicken, Caramelized Onions, Mushrooms, Chardonnay Cream Sauce	

Pastas

	Half	Whole
SPICY CHICKEN TORTELLINI	10	16
Bell Peppers, Onions, Red Chili Cream Sauce		
SCALLOPS & SHRIMP LINGUINI	12	18
Asparagus, Snap Peas, Diced Red Peppers Fresh Basil & Garlic Cream Sauce		
+ SUB CHICKEN	10	16
BOURBON STREET PENNE	11	17
Shrimp, Andouille Sausage, Chicken, Bell Peppers, Onions, Spicy Garlic-Vegetable Broth		
LOBSTER RAVIOLI	11	18
Four Cheese Stuffed Ravioli, Asparagus Sundried Tomatoes, Garlic Cream Sauce		
CURRY CHICKEN PENNE	10	16
Asparagus, Red Bell Peppers & Roasted Corn		
BAKED GNOCCHI GRATINÉ	10	16
Andouille Sausage, Four Cheese Sauce, Caramelized Onions		
BASIL PESTO LINGUINE (Chicken)	10	16
(Shrimp)	11	18
Zucchini, Squash, Spinach, Sundried Tomato Chablis-Basil Pesto Sauce		

Meat, Poultry & Seafood

PARMESAN-CRUSTED CHICKEN BREAST	22
Garlic Cream Sauce with Leeks, Diced Red Peppers And Wild Mushrooms Over Garlic Mashed Potatoes	
TERIYAKI STIR FRY	
Seasonal Vegetables in House Made Teriyaki Sauce with Basmati Rice	
	(Beef or Shrimp) 20
	(Chicken) 15
	(Vegetarian) 13
PECAN CRUSTED WALLEYE	28
Tomato-Cilantro Salsa, Basmati Rice, Sautéed Vegetables	
NORTH ATLANTIC SALMON	26
+ GRILLED OR PECAN CRUSTED	
Red Onion-Cucumber Relish, Lemon Basmati Rice & Sautéed Vegetables	
BEEF BURGUNDY	22
Steak Tips, Mushrooms, Onions, Burgundy Cream Sauce & Garlic Mashed Potatoes	

Side Dish Alternatives:

Side Salad, Sautéed Vegetables or Soup Cup (except Bisque)	\$ 4
Lobster Bisqué	\$ 5
Fresh Fruit	\$ 4
Noodles	\$ 3

+ Pasta Dishes Also Available As Vegetarian Entrées

+ All Pastas May Be Ordered As Full Or Half Portions, No Splits Please

+ \$ 5 Split Fee Applicable To All Shared Entrées

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