

BISTRÓ

An American Café

Appetizers

CRAB CAKES	15
Roasted Corn, Pico de Gallo & Bistró Tartar Sauce	
SESAME CRUSTED AHI TUNA	18
Marinated Yakisoba Noodles, Wasabi, Ginger & Soy Sauce + <i>Blackened Tuna Also Available</i>	
BUFFALO CARPACCIO	15
Truffle Oil, Fried Sage, Aged Parmesan	
PANCETTA WRAPPED SEA SCALLOPS (4Pcs)	16
With Balsamic Syrup & Grilled Asparagus	
BEER CHEESE DIP	13
Corn Chips & Fresh Vegetables	
CHIPOTLE CHICKEN QUESADILLA	13
Adobo Sauce, Pepper Jack, Cheddar, Bell Peppers Roasted Corn, Grilled Chicken With Picante & Guacamole	
ARTISAN CHEESE TRAY	24
Assorted American & Imported Cheeses With Fresh Fruit and Assorted Crackers	
BRUSCHETTA	12
French Bread, Basil, Tomatoes, Onions, Balsamic, Garlic & Parmesan Cheese	
PORTOBELLO STUFFED MUSHROOMS	14
Sundried Tomato Pesto, Goat Cheese & Balsamic Tomato Relish	

The Bistró, An American Café
1103 E Front Ave
Bismarck, ND 58504
701-224-8800
Fax 701-224-0398
Bistro1100.com
bistro1100@hotmail.com



18 % Service Charge added for parties of 8 or more guests
Eight Separate Checks Limit Per Table Or Party

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

+ Bread Service For Sandwiches & Pizzas Upon Request Only +

+ \$ 10 Split Fee applicable to all Shared Entrées +
\$ 20 Corkage Fee

Outside food or drink is not permitted

DINNER

Menu

Starters

Salads

WEDGE SALAD	7
Iceberg Lettuce, Red Onion, Hard-Boiled Egg, Tomato, Bacon, Gorgonzola Crumbles & Blue Cheese Dressing	
FIELD GREENS	6
Fresh Mozzarella, Tomatoes, Red Onion & Herb Vinaigrette	
CAESAR SALAD	6
Herb Croutons & Aged Parmesan	
CRAISIN & CANDIED PECAN FIELD GREENS	6
Goat Cheese, Red Wine & Dijon Thyme Vinaigrette	

Soups

LOBSTER BISQUE	Cup	7
With Avocado & Fried Leeks		
	Bowl	10
CHIPOTLE CHICKEN CHILI	Cup	6
Cheddar Jack Cheese, Pico De Gallo, Tortilla Strips & Cilantro Sour Cream		
	Bowl	8
SOUP DU JOUR	Cup	6
	Bowl	8

+ Please see our Specials for Today's Soup

Entrée Salads

ASIAN SCALLOP SALAD	18
Mixed Greens, Shredded Carrots, Fried Rice Noodles, Purple Cabbage, Sprouts, Toasted Sesame Dressing	
COBB SALAD	15
Mixed Greens, Chicken, Egg, Bacon, Avocado, Tomato, Roasted Corn, Cheddar Cheese, Choice of Dressing (Blue, French, Ranch or Thousand Island)	
CLASSIC CAESAR SALAD	15
+ CHOICE OF: GRILLED CHICKEN OR BLACKENED SALMON Romaine Lettuce, Herb Croutons, Pickled Onions, Aged Parmesan	
BLACKENED SALMON SALAD	15
Mixed Greens, Fresh Fruit, Gorgonzola, Candied Pecans, Raspberry Vinaigrette	
BLACKENED TUNA ALSO AVAILABLE	23

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.

DINNER MENÚ

Wood Oven Pizza

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

Pastas

BOURBON STREET PENNE	19
Shrimp, Andouille Sausage, Chicken, Bell Peppers, Onions, Spicy Garlic-Vegetable Broth	
SPICY CHICKEN TORTELLINI	19
Bell Peppers, Onions, Red Chili Cream Sauce	
ANDOUILLE BAKED GNOCCHI	19
Andouille Sausage, Caramelized Onions, Four Cheese Blend Cream Sauce	
SCALLOPS & SHRIMP LINGUINI	22
Asparagus, Snap Peas, Diced Red Peppers, Fresh Basil, Garlic Cream Sauce	
LOBSTER RAVIOLI	22
Four Cheese Stuffed Ravioli With Asparagus, Sundried Tomatoes & Garlic Cream Sauce	
BASIL PESTO LINGUINE	(Chicken) 19
	(Shrimp) 22
Zucchini, Squash, Sun Dried Tomato & Spinach White Wine Basil Pesto Sauce, Parmesan Cheese	
CURRY CHICKEN PENNE	19
Asparagus, Red Bell Peppers & Roasted Corn In Curry Cream Sauce	

Seafood

BLACKENED AHI TUNA	29
+ Pan-Seared Medium Rare + Soy Beurre Bruin	
FRESH SCOTTISH SALMON	28
+ Oak Grilled Or Pecan Crusted + Creamy Cucumber-Red Onion Relish	
PECAN CRUSTED WALLEYE	29
Tomato-Cilantro Salsa	
PAN-SEARED SCALLOPS	28
Seasonal Grilled Fruit Salsa	
WOOD-FIRED LOBSTER TAIL	+ 16 to 20 oz. + 55
Clarified Butter & Fresh Lemon	
THAI CURRY GRILLED SHRIMP	28
Sweet Chili Glaze, Thai Curry Sauce	
SHRIMP SCAMPI	28
Sautéed Jumbo Shrimp in Lemon-Garlic Butter Sauce	
Seafood Entrées served with Fresh Sautéed Vegetables and Lemon Basmati Rice unless requested otherwise.	

Meats & Poultry

FILET MIGNON	39
Wild Mushroom Ragout	
NEW YORK STRIP	36
Jack Daniels Peppercorn Sauce	
RIBEYE	36
Leeks Sauce, Onion Crisps	
NEW ZEALAND LAMB CHOPS	+ Full Rack > 35
	+ Half Rack > 26
House Special Spice Rub, Red Pepper Coulis, Grilled Asparagus	
SMOKED & GRILLED PORK RIBEYE	27
Bone in Pork Ribeye, Cold Smoked, Oak Grilled, Caramel Apple Cream Sauce	
PARMESAN-CRUSTED CHICKEN BREAST	22
Garlic Cream Sauce With Leeks, Diced Red Peppers & Wild Mushrooms Over Garlic Mashed Potatoes	
SEARED KANGAROO TENDERLOIN	28
With Basil Cream Sauce, Capers, Sun Dried Tomato & Kalamata Olives	
BEEF BURGUNDY	22
Steak Tips, Mushrooms, Onions, Burgundy Cream Sauce & Garlic Mashed Potatoes	

PASTA DISHES ALSO AVAILABLE AS VEGETARIAN ENTRÉES
Identification required for Birthday Dessert, one per party.
Complimentary with Entrée purchase only

Split Fee \$ 10 - \$ 20 Corkage Fee

+ Due to Regional availability, Vintage years in our Wine List may vary. If this is a concern, please ask your Server for current Vintage in stock

Meat Entrées Served With Fresh Sautéed Vegetables and Garlic Mashed Potatoes unless requested otherwise

\$ 5 Upcharge Fee applies to Lunch or Bar Menú Items ordered in Dining Room during Dinner Service