

# BISTRÓ

An American Café

## Appetizers

<b>CRAB CAKES</b>	15
Roasted Corn, Pico de Gallo & Bistró Tartar Sauce	
<b>SESAME CRUSTED AHI TUNA</b>	19
Marinated Yakisoba Noodles, Wasabi, Ginger & Soy Sauce + <i>Blackened Tuna Also Available</i>	
<b>SPICY MUSSELS &amp; ANDOUILLE</b>	15
Bell Peppers, Onion, Spicy Wine & Butter Sauce	
<b>PANCETTA WRAPPED SEA SCALLOPS (4Pcs)</b>	16
With Balsamic Reduction & Grilled Asparagus	
<b>BEER CHEESE DIP</b>	13
Corn Chips & Fresh Vegetables	
<b>CHIPOTLE CHICKEN QUESADILLA</b>	13
Adobo Sauce, Pepper Jack, Cheddar, Bell Peppers Roasted Corn, Grilled Chicken With Picante & Guacamole	
<b>ARTISAN CHEESE TRAY</b>	24
Assorted American & Imported Cheeses With Fresh Fruit and Assorted Crackers	
<b>BRUSCHETTA</b>	13
Sourdough Baguette, Basil, Tomatoes, Onions, Balsamic Reduction, Garlic & Parmesan Cheese	
<b>PORTOBELLO STUFFED MUSHROOMS</b>	16
Sundried Tomato Pesto, Mozzarella, 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 +

+ \$ 5 Split Fee applicable to all Shared Entrées +  
\$ 20 Corkage Fee

*Outside food or drink is not permitted*

# DINNER

## Menu

### Starters

### Salads

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

### Soups

<b>LOBSTER BISQUE</b>	Cup	8	
With Avocado & Fried Leeks		Bowl	12
<b>KNOEPHLA SOUP</b>	Cup	6	
Topped with Fresh Chive		Bowl	8
<b>SOUP DU JOUR</b>	Cup	6	
		Bowl	8

+ Please see our Specials for Today's Soup

### Entrée Salads

<b>SCALLOP SALAD CAPRESE</b>	18
Seared Scallops, Fresh Basil & Mozzarella, Roma Tomato, Balsamic Reduction	
<b>COBB SALAD</b>	16
Mixed Greens, Chicken, Egg, Bacon, Avocado, Tomato, Roasted Corn, Cheddar Cheese, Choice of Dressing (Blue, French, Ranch or Thousand Island)	
<b>CLASSIC CAESAR SALAD</b>	17
+ CHOICE OF: GRILLED CHICKEN OR BLACKENED SALMON Romaine Lettuce, Herb Croutons, Pickled Onions, Aged Parmesan	
<b>BLACKENED SALMON SALAD</b>	17
Mixed Greens, Fresh Fruit, Gorgonzola, Candied Pecans, Raspberry Vinaigrette	
<b>BLACKENED TUNA ALSO AVAILABLE</b>	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

<b>THAI CHICKEN PIZZA</b>	<b>15</b>
Chicken, Peanut Sauce, Mozzarella, Jalapeno, Bell Pepper, Peanuts, Fresh Sprouts, Sriracha	
<b>BISTRÓ TACO PIZZA</b>	<b>13</b>
Taco Meat, Roasted Corn, Black Beans, Sour Cream Cheddar Jack Cheese, Leaf Lettuce, Tortilla Strips, Pico de Gallo	
<b>EXTREME PIZZA</b>	<b>14</b>
Andouille Sausage, Pepperoni, Peppers, Mushrooms, Kalamata Olives, Red Onions, Three Cheese Blend & Marinara Sauce	
<b>MARGHERITA PIZZA</b>	<b>12</b>
Basil, Tomatoes, Marinara, Fresh Mozzarella	
<b>MEDITERRANEAN GREEK PIZZA</b>	<b>14</b>
Prosciutto, Artichoke, Sun-dried Tomato, Kalamata Olives, Mushrooms, Feta, Parmesan, Marinara	
<b>CARAMELIZED ONION &amp; CHICKEN PIZZA</b>	<b>13</b>
Chicken, Caramelized Onions, Mushrooms, Mozzarella, Chardonnay Cream Sauce	

## Pastas

<b>BOURBON STREET PENNE</b>	<b>18</b>
Shrimp, Andouille Sausage, Chicken, Bell Peppers, Onions, Spicy Garlic-Vegetable Broth	
<b>SPICY CHICKEN TORTELLINI</b>	<b>19</b>
Bell Peppers, Onions, Red Chili Cream Sauce	
<b>ANDOUILLE BAKED GNOCCHI</b>	<b>19</b>
Andouille Sausage, Caramelized Onions, Three Cheese Cream Sauce	
<b>SCALLOPS &amp; SHRIMP LINGUINI</b>	<b>22</b>
Asparagus, Snap Peas, Diced Red Peppers, Fresh Basil, Garlic Cream Sauce	
	<b>+ Sub Chicken 19</b>
<b>LOBSTER RAVIOLI</b>	<b>22</b>
Imported Ricotta Ravioli With Asparagus, Sundried Tomatoes & Garlic Cream Sauce	
<b>LINGUINI PRIMAVERA</b>	<b>(Chicken) 19</b>
	<b>(Shrimp) 22</b>
Zucchini, Squash, Mushrooms, House Recipe Marinara Sauce & Mozzarella	
<b>PENNE BOLOGNESE</b>	<b>19</b>
Traditional Beef & Pancetta Bolognese, Melted Mozzarella, Fresh Basil	
<b>BEEF STROGANOFF GNOCCHI</b>	<b>20</b>
Steak Tips, Mushroom, Onion, Celery, Sour Cream Stroganoff Sauce	

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

Split Fee \$ 5 - \$ 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

## Seafood

<b>BLACKENED AHI TUNA</b>	<b>29</b>
+ Cast Iron Seared Rare + Soy Beurre Bruin	
<b>FRESH SCOTTISH SALMON</b>	<b>28</b>
+ Oak Grilled Or Pecan Crusted + Creamy Cucumber-Red Onion Relish	
<b>PECAN CRUSTED WALLEYE</b>	<b>30</b>
Tomato-Cilantro Salsa	
<b>PAN-SEARED SCALLOPS</b>	<b>28</b>
Seasonal Grilled Fruit Salsa	
<b>MEDITERRANEAN GRILLED SHRIMP</b>	<b>28</b>
Harissa Spiced, Cucumber-Mint Sauce	
<b>SHRIMP SCAMPI</b>	<b>28</b>
Sautéed Jumbo Shrimp in Lemon-Garlic Butter Sauce	
Seafood Entrées served with Fresh Sautéed Vegetables and Lemon Basmati Rice unless requested otherwise.	

## Meats & Poultry

<b>FILET MIGNON</b>	<b>38</b>
Wild Mushroom Ragout	
<b>NEW YORK STRIP</b>	<b>34</b>
Jack Daniels Peppercorn Sauce	
<b>RIBEYE</b>	<b>35</b>
Leeks Sauce, Onion Crisps	
<b>NEW ZEALAND LAMB CHOPS</b>	<b>+ Full Rack &gt; 45</b>
	<b>+ Half Rack &gt; 27</b>
House Special Spice Rub, Red Pepper Coulis, Grilled Asparagus	
<b>SMOKED &amp; GRILLED PORK RIBEYE (2)</b>	<b>30</b>
Bone in Pork Ribeye, Cold Smoked, Oak Grilled, Chipotle-Maple Reduction Sauce	
<b>PARMESAN-CRUSTED CHICKEN BREAST</b>	<b>22</b>
Garlic Cream Sauce With Leeks, Diced Red Peppers & Wild Mushrooms Over Garlic Mashed Potatoes	
<b>SEARED DUCK BREAST (2)</b>	<b>30</b>
Farmed White Peking Duck, Raspberry-Honey Reduction Sauce	

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