

BISTRÓ

An American Café

Appetizers

CRAB CAKES	15
Roasted Corn, Pico de Gallo & Bistró Tartar Sauce	
SESAME CRUSTED AHI TUNA	19
Marinated Yakisoba Noodles, Wasabi, Ginger & Soy Sauce (BLACKENED AHI ALSO AVAILABLE)	
BEER CHEESE DIP	13
Corn Chips & Fresh Vegetables	
BRUSCHETTA	13
Sourdough Baguette, Basil, Tomatoes, Onions, Balsamic Reduction, Garlic & Parmesan Cheese	
STUFFED PORTOBELLO MUSHROOMS	16
Sundried Tomato Pesto, Mozzarella, Goat Cheese & Balsamic Tomato Relish	
TACO QUESADILLA	13
Seasoned Ground Beef, Roasted Corn, Black Beans, with Sour Cream, Pico, Guacamole & Picante Salsa	
CHIPOTLE CHICKEN QUESADILLA	13
Adobo Sauce, Grilled Chicken, Roasted Corn, Bell Peppers Pepper Jack, Cheddar, with Picante & Guacamole	

Starter Salads

WEDGE SALAD	7
Iceberg Lettuce, Bacon, Red Onion, Hard Boiled Eggs, Tomatoes, Blue Cheese Crumbles & Blue Cheese Dressing	
FIELD GREENS	6
Fresh Mozzarella, Tomatoes, Red Onion, Herb Vinaigrette	
CAESAR SALAD	6
Herb Croutons, Aged Parmesan	
CRAISINS & CANDIED PECANS FIELD GREENS	6
Goat Cheese, Red Wine & Dijon Thyme Vinaigrette	

Soups

LOBSTER BISQUE	Cup 8 Bowl 12
With Avocado & Fried Leeks	
KNOEPHLA SOUP	Cup 6 Bowl 8
With Fresh Chive	
SOUP DU JOUR	Cup 6 Bowl 8

+ PLEASE SEE OUR SPECIALS FOR TODAY'S SOUP

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LUNCH MENU

Entrée Salads

GREEK COBB SALAD	17
Mixed Greens, Chicken, Artichokes, Mushrooms, Feta Cheese, Kalamata Olives, ,Tomatoes & Cucumber-Mint Dressing	
CLASSIC CAESAR SALAD	17
GRILLED CHICKEN OR BLACKENED SALMON Romaine, Herb Croutons, Caesar Dressing, Pickled Onions, Aged Parmesan	
SOUTHWESTERN CHICKEN SALAD	16
Seasoned Grilled Chicken, Bell Peppers, Black Beans, Roasted Corn, Roma Tomatoes, Red Onions, Field Greens, Cheddar-Jack Cheese & Spicy Ranch	
COBB SALAD	16
Mixed Greens, Chicken, Egg, Bacon, Avocado, Tomato, Roasted Corn, Cheddar Cheese, Choice of Dressing (Blue, French, Ranch or Thousand Island)	
SCALLOP SALAD CAPRESE	18
Fresh Seared Scallops, Fresh Basil, Fresh Mozzarella, Roma Tomato, Balsamic Reduction	
BLACKENED CHICKEN or SALMON SALAD	17
Field Greens, Fresh Fruit, Gorgonzola, Candied Pecans, Raspberry Vinaigrette	
+ SUB BLACKENED TUNA	23

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

+ Bread Service For Sandwiches & Pizzas Upon Request Only

+ \$2.50 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	14
10 oz. Ground Beef , Peppered Bacon, American Cheese, Red Onion, Tomato, Mayo, Brioche Bun	
BISTRO'S CLASSIC CHICKEN SANDWICH	12
Southwest Spiced Chicken, Roasted Red Peppers, Pepper-Jack Cheese, Lettuce, Cilantro Aioli, Multi Grain Bun	
GRILLED SALMON SANDWICH	18
Avocado, Sprouts, Red Onion, Wasabi Aioli Multi Grain Bun	
DAKOTA BEER CHEESE STEAK	14
Steak Tips, Bell Peppers, Onions, & Mushrooms Bistro Beer Cheese Sauce, on a Spicy Parmesan Hoagie	
BLUE BURGER	14
10 oz. Ground Beef, Peppered Bacon, Bleu Cheese	
SOUTHWESTERN CHICKEN WRAP	13
Bell Peppers, Roasted Corn, Black Beans, Craisins, Jalapeños, Romaine, Cheddar Jack, Spicy Ranch	
BISTRO'S PASTRAMI REUBEN SANDWICH	13
House Smoked Pastrami, House Made Sauerkraut, House Made Marble Rye with Swiss & 1000 Island	
CHIPOTLE CHICKEN WRAP	13
Caramelized Onions, Mixed Greens, Pepper-Jack Cheese, Chipotle Mayonnaise, Pico de Gallo	
CRANBERRY TURKEY SANDWICH	13
Roasted Turkey, Havarti Dill Cheese, Tomato, Sprouts Cranberry Aioli, Honey Whole Wheat Bread	
PARMESAN CHICKEN SANDWICH	14
Fresh Basil, Marinara, Mozzarella, Brioche Bun	
SPICY ITALIAN TURKEY WRAP	13
Banana Peppers, Pepperoni, Mozzarella, Garlic Aioli, Spinach, Tomato	

Wood Oven Pizza

WITH WHOLE MILK MOZZARELLA

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

Pastas

	Half	Whole
SPICY CHICKEN TORTELLINI	10	17
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	21
Imported Ricotta Ravioli, Asparagus Sundried Tomatoes, Garlic Cream Sauce		
PENNE BOLOGNESE	10	18
Traditional Beef & Pancetta Bolognese, Mozzarella		
BAKED GNOCCHI GRATINÉ	10	19
Andouille Sausage, Three Cheese Cream Sauce, Caramelized Onions		
LINGUINI PRIMAVERA	(Chicken) 10	19
	(Shrimp) 11	21
Zucchini, Squash, Mushrooms, House Made Marinara Sauce & Mozzarella		
BEEF STROGANOFF GNOCCHI	12	20
Steak Tips, Mushroom, Onion, Celery, Sour Cream Stroganoff Sauce		

Meat, Poultry & Seafood

PARMESAN-CRUSTED CHICKEN BREAST	22
Garlic Cream Sauce with Leeks, Diced Red Peppers And Wild Mushrooms Over Garlic Mashed Potatoes	
THAI PEANUT CURRY	
Seasonal Vegetables in Spicy Thai Peanut Sauce with Basmati Rice	
	(Beef or Shrimp) 20
	(Chicken) 17
	(Vegetarian) 13
PECAN CRUSTED WALLEYE	30
Tomato-Cilantro Salsa, Basmati Rice, Sautéed Vegetables	
NORTH ATLANTIC SALMON	28
+ GRILLED OR PECAN CRUSTED	
Creamy Cucumber-Onion Relish, Lemon Basmati Rice & Sautéed Vegetables	

Side Dish Alternatives:

Side Salad, Sautéed Vegetables or Soup Cup (except Bisque) \$ 4
Lobster Bisqué \$ 6 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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