



DINNER MENÚ

Bistró 1100, An American Café
1103 E Front Ave
Bismarck, ND 58504
701-224-8800
Bistro1100.com
bistro1100@hotmail.com

APPETIZERS

CRAB CAKES	\$ 20
Roasted Corn, Pico de Gallo, Tartar Sauce	
WOOD FIRED SCALLOPS (4 Pcs)	\$ 21
With Lemon Butter & Wood Fired Asparagus	
SESAME CRUSTED AHI TUNA	\$ 23
Asian Marinated Yakisoba Noodles	
• Blackened Tuna Also Available	
BEEF BONE MARROW 	\$ 19
With Sourdough Baguette & Field Greens	
BEER CHEESE DIP	\$ 16
Corn Chips, Celery, Baby Carrots	
BRUSCHETTA	\$ 17
French Bread, Basil, Tomatoes, Onions, Balsamic, Garlic & Parmesan Cheese	
BEEF CARPACCIO	\$ 20
Truffle Oil, Parmesan Cheese, Fried Leeks	
CHIPOTLE CHICKEN QUESADILLA	\$ 15
Adobo Sauce, Grilled Chicken, Bell Peppers, Roasted Corn, Pepper Jack, Cheddar, Picante Salsa, Guacamole	
TACO QUESADILLA	\$ 15
Seasoned Ground Beef, Roasted Corn, Black Beans, Sour Cream, Pico de Gallo, Pepper Jack, Cheddar, Guacamole, Salsa	
SPICY MUSSELS & SAUSAGE	\$ 24
Andouille Sausage, Bell Peppers & Onions in a Spicy White Wine-Butter Sauce	
CHICKEN WINGS	
10 Pieces	\$ 16
20 Pieces	\$ 30
BBQ • Buffalo • Dry Rub • Mahogany	

SOUPS

LOBSTER BISQUE	CUP	BOWL
Avocado & Fried Leeks	\$ 12	\$ 16
WILD RICE & CORN CHOWDER		
With Fresh Chives	\$ 9	\$ 11
SOUP DU JOUR	\$ 9	\$ 11

- Please see our Specials for Today's Soup •
- \$ 4 Split Fee applicable to all shared Entrées

STARTER SALADS

FIELD GREENS	\$ 10
Fresh Mozzarella, Tomatoes, Red Onion & Herb Vinaigrette	
CAESAR SALAD	\$ 9
Herb Croutons & Aged Parmesan	
CRAISINS	
& CANDIED PECANS FIELD GREENS	\$ 10
Goat Cheese, Red Wine, Dijon-Thyme Vinaigrette	

ENTRÉE SALADS

CLASSIC CAESAR SALAD	\$ 21
• GRILLED CHICKEN OR BLACKENED SALMON	
Romaine, Herb Croutons, Caesar Dressing, Pickled Onions, Aged Parmesan	
SOUTHWEST CHICKEN SALAD	\$ 21
Field Greens, Seasoned Grilled Chicken, Bell Peppers, Black Beans, Roasted Corn, Roma Tomatoes, Red Onions, Cheddar-Jack Cheese, Spicy Ranch	
BLACKENED CHICKEN	
OR BLACKENED SALMON SALAD	\$ 22
Field Greens, Fresh Fruit, Gorgonzola, Candied Pecans, Raspberry Vinaigrette	
• SUB BLACKENED TUNA	\$ 28
COBB SALAD	\$ 20
Mixed Greens, Grilled Chicken, Bacon, Hardboiled Egg, Avocado, Tomato, Roasted Corn, Cheddar Cheese	

Choice of Dressing:

BLUE CHEESE, FRENCH, RANCH, 1000 ISLAND

20 % Service Charge added for parties of 6 or more guests

Eight Separate Checks Limit Per Table Or Party

Entrées, Soups, & All Salads Served With Our Complimentary Signature Bread & Olive Oil-Balsamic Sauce, Bread Service For Sandwiches & Pizzas Upon Request Only

Additional Dressings and Sauces: .75 ¢

\$ 25 Corkage Fee

° Outside food or drink is not permitted °
\$ 5 p/ person fee on any items brought into the premises

Birthday Dessert:

one per party, complimentary with Entrée purchase only.

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MEATS & POULTRY

PARMESAN CRUSTED CHICKEN BREAST	\$ 28
Over Garlic Mashed Potatoes, with Leeks, Red Peppers, and Wild Mushrooms In a Garlic Cream Sauce	
SEARED DUCK BREAST	\$ 40
White Peking Duck, Raspberry-Honey Gastrique, Prepared Medium Rare	
20 OZ. SOUTH AMERICAN BONE-IN RIBEYE	\$ 54
South American Steak Sauce	
NEW YORK STRIP	\$ 45
Jack Daniels Peppercorn Sauce	
8 OZ. WOOD-GRILLED TENDERLOIN	\$ 58
Gorgonzola & Bacon Compound Butter	
SMOKED PORK RIBEYE	\$ 29
Bone-in, Cold Smoked, Oak Grilled, Maple-Apple Chutney	

Above Entrées Served with Fresh Sautéed Vegetables and Garlic Mashed Potatoes unless requested otherwise.

SEAFOOD

PECAN CRUSTED WALLEYE	\$ 39
Tomato-Cilantro Salsa	
BLACKENED AHI TUNA	\$ 35
Pan-Seared Medium Rare, Soy Beurre Bruin	
PECAN CRUSTED	
OR OAK GRILLED SALMON	\$ 39
Creamy Cucumber Relish	
SHRIMP SCAMPI	\$ 37
Sautéed Jumbo Shrimp in Lemon-Garlic Butter Sauce	
MEDITERRANEAN GRILLED SHRIMP	\$ 37
Harissa Spice, Cucumber-Mint Sauce	

Seafood Entrées served with Fresh Sautéed Vegetables and Lemon Basmati Rice unless requested otherwise.

• Vegetables on Seafood and Meat entrées may be substituted for Sautéed Asparagus, Small Starter Salad, Cup of Soup (except Lobster Bisque) for \$ 4.50

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

PASTA

SPICY CHICKEN TORTELLINI	\$ 25
Bell Peppers, Onions, Red Chili Cream Sauce	
LOBSTER RAVIOLI	\$ 30
Asparagus, Sundried Tomatoes Garlic Cream Sauce	
BOURBON ST. RICE NOODLE BOWL	\$ 27
Shrimp, Chicken, Andouille Sausage, Scallops, Peppers, Onions, Spicy Chicken Broth, Fresh Sliced Jalapeños	
LOBSTER MARSALA LINGUINI	\$ 29
Sundried Tomatoes, Wild Mushrooms, Snap Peas, Marsala Wine Cream Sauce	
ANDOUILLE BAKED GNOCCHI	\$ 25
Three Cheese Cream Sauce, Andouille Sausage, Caramelized Onions	
BEEF STROGANOFF PENNE	\$ 27
Steak Tips, Mushroom, Onion, Celery, Sour Cream, Stroganoff Sauce	
SCALLOPS & SHRIMP LINGUINI	\$ 27
OR CHICKEN LINGUINI	\$ 25
Asparagus, Snap Peas, Red Peppers & Garlic Cream Sauce	

WOOD OVEN PIZZA

BISTRÓ TACO PIZZA	\$ 19
Taco Meat, Roasted Corn, Black Beans Sour Cream, Cheddar-Jack Cheese, Lettuce, Tortilla Strips, Pico de Gallo	
CHICKEN BRUSCHETTA PIZZA	\$ 19
Grilled Diced Chicken, Onions, Tomatoes, Mozzarella, Parmesan, Garlic Oil, Balsamic Reduction, Fresh Basil	
EXTREME PIZZA	\$ 20
Andouille Sausage, Pepperoni, Peppers, Mushrooms, Kalamata Olives, Red Onions, Three Cheese Blend, Marinara Sauce	
MARGHERITA PIZZA	\$ 19
Tomatoes, Fresh Basil, Mozzarella, Marinara Sauce	
PERFECT PIZZA	\$ 19
Pepperoni, Jalapeños, Mozzarella, Marinara Sauce	