



  
**DINNER MENÚ**



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**STARTERS**

**Soup Du Jour** Cup \$ 7 Bowl \$ 9

Please see our Specials Menú

**Wild Rice & Corn Chowder** Cup \$ 7 Bowl \$ 9

With Fresh Chives

**Lobster Bisque** Cup \$ 11 Bowl \$ 15

With Avocado & Fried Leeks

**Field Greens** \$ 7

Fresh Mozzarella, Tomatoes, Red Onion,  
Herb Vinaigrette

**Caesar Salad** \$ 7

Romaine, Herb Croutons, Aged Parmesan

**Craisins & Candied Pecans**

**Field Greens** \$ 7

Goat Cheese, Dijon Thyme Vinaigrette

**ENTRÉE SALADS**

**Classic Caesar Salad** \$ 19

*Choice of Grilled Chicken or Blackened Salmon*

Romaine, Herb Croutons, Caesar Dressing,  
Pickled Onions, Aged Parmesan

**Southwest Chicken Salad** \$ 19

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** \$ 20

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

**Sub Blackened Tuna** \$ 26

**Cobb Salad** \$ 19

Mixed Greens, Grilled Chicken, Hardboiled Egg,  
Bacon, Avocado, Tomato, Roasted Corn, Cheddar  
Cheese, Choice of Dressing:

*Blue Cheese, French, Ranch or 1000 Island*

**APPETIZERS**

**Sesame Crusted Ahi Tuna** \$ 20

Marinated Yakisoba Noodles, Wasabi,  
Ginger, Soy Sauce

**Crab Cakes** \$ 18

Roasted Corn, Pico de Gallo & Tartar Sauce

**Chipotle Chicken Quesadilla** \$ 14

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

**Taco Quesadilla** \$ 14

Seasoned Ground Beef, Roasted Corn,  
Black Beans, Sour Cream, Pico de Gallo,  
Pepper Jack, Cheddar, Picante Salsa & Guacamole

**Beer Cheese Dip** \$ 14

Corn Chips & Fresh Vegetables

**Chicken Drumsticks**

**10 Pieces \$ 15      20 Pieces \$ 25**

*BBQ ♦ Mahogany ♦ Buffalo ♦ Dry Rub*

**Bruschetta** \$ 15

Tomato Relish, Sourdough Baguette,  
Balsamic Reduction, Aged Parmesan

**Spicy Mussels & Sausage** \$ 20

Andouille Sausage, Bell Peppers & Onions  
in a Spicy White Wine & Butter Sauce



• 18% Gratuity Added To Parties of 8 or More Guests

• Dinner Split Fee \$5.00

• 20% Gratuity Added To All House Charges

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

• Eight Separate Checks Limit Per Table Or Party

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

• Bread Service For Sandwiches & Pizzas Upon Request Only

• Outside food or drink is not permitted •

# DINNER MENÚ

## MEATS & SEAFOOD

- Parmesan Crusted Chicken Breast** \$ 23  
Served Over Garlic Mashed Potatoes  
with Garlic Cream Sauce, Leeks, Red Peppers  
& Wild Mushrooms
- Seared Duck Breast (2)** \$ 35  
White Peking Duck, Raspberry-Honey Gastrique,  
Prepared Medium Rare
- Ribeye** *Market Value*  
With Wild Mushroom Ragout
- New York Strip** *Market Value*  
Jack Daniels Peppercorn Sauce
- Smoked Pork Ribeye (2)** \$ 35  
Bone-in, Cold Smoked, Oak Grilled,  
Maple-Apple Chutney
- Pecan Crusted Walleye** \$ 34  
Tomato-Cilantro Salsa
- Blackened Ahi Tuna** \$ 34  
Pan-Seared Medium Rare, Soy Beurre Bruin
- Pecan Crusted**  
**or Oak Grilled Salmon** \$ 34  
Creamy Cucumber Relish
- Shrimp Scampi** \$ 32  
Sautéed Jumbo Shrimp  
in Lemon-Garlic Butter Sauce
- Mediterranean Grilled Shrimp** \$ 32  
Harissa Spiced with Cucumber-Mint Sauce

Meat Entrées Served with Garlic Mashed Potatoes  
and Fresh Sautéed Vegetables.

Seafood Items Served with Lemon Basmati Rice  
and Fresh Sautéed Vegetables  
(Unless Requested Otherwise)

Pasta dishes also available as Vegetarian Entrées

Identification required for Birthday Dessert,  
one per party, no other discounts or coupons.

**Complimentary with Entrée purchase only**

**Cake Cutting Fee - Dessert Charge: \$ 2.50 Per Person**

## PASTA

- Spicy Chicken Tortellini** \$ 22  
Bell Peppers, Onions,  
Red Chili Cream Sauce
- Lobster Ravioli** \$ 26  
Asparagus, Sundried Tomatoes  
Garlic Cream Sauce
- Andouille Baked Gnocchi** \$ 22  
Three Cheese Cream Sauce,  
Andouille Sausage, Caramelized Onions
- Beef Stroganoff Penne** \$ 23  
Steak Tips, Mushroom, Onion  
Celery, Sour Cream, Stroganoff Sauce
- Scallops & Shrimp Linguini** \$ 24  
Asparagus, Snap Peas, Red Peppers  
& Garlic Cream Sauce

## WOOD OVEN PIZZA

- Bistró Taco Pizza** \$ 15  
Taco Meat, Roasted Corn, Black Beans  
Sour Cream, Cheddar-Jack Cheese, Lettuce  
Tortilla Strips, Pico de Gallo
- Extreme Pizza** \$ 16  
Andouille Sausage, Pepperoni, Peppers  
Mushrooms, Kalamata Olives, Red Onions,  
Three Cheese Blend, Marinara Sauce
- Margherita Pizza** \$ 15  
Tomatoes, Fresh Basil,  
and Mozzarella on Marinara Sauce
- Perfect Pizza** \$ 15  
Pepperoni, Jalapeños, Mozzarella,  
Marinara Sauce



\$ 15 Corkage Fee

• **Outside food or drink is not permitted** •

*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 menú  
may contain raw or undercooked ingredients.*