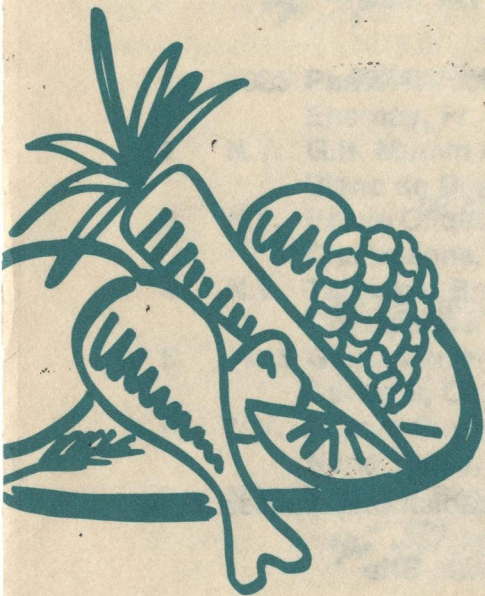
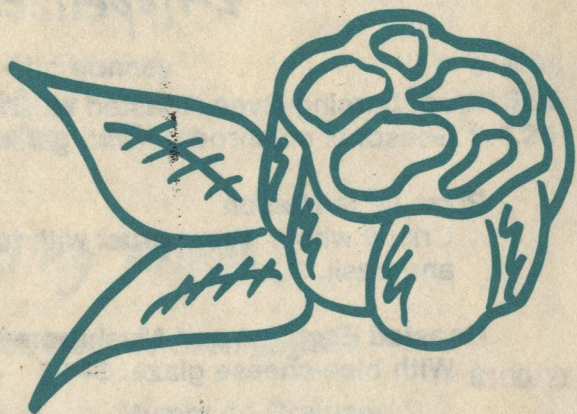


Bistro 110



~ Dinner ~



Proprietors
Doug Roth, Larry & Mark Levy

Chef
Stewart Parsons

4 Soups 4

Soup du Jour

Created daily with the freshest ingredients. \$3.50

French Onion Soup

Served in a crock with gruyère cheese. \$3.95

4 Appetizers 4

Woodburning-Oven-Roasted Mushrooms

Seasonal mushrooms with garlic, rosemary, and thyme. \$6.95

Pizza de la Maison

Crispy whole wheat crust with tomato, fresh mozzarella, and basil. \$5.95

Roasted Eggplant and Mushroom Duxelles

With blue-cheese glaze. \$4.95

Steamed Mussels

White wine, garlic, and herbs. \$5.95

Roasted Asparagus

With smoked bacon and Parmesan. \$5.95

Escargots en Croûte

With garlic-herb butter. \$6.95

Smoked Salmon

Four-grain croûtons and horseradish mayonnaise. \$6.95

Oven-Roasted Artichoke Stuffed with Brie

Pommery butter. \$5.95

4 Salads & Sides 4

Creamy Goat-Cheese Salad

Spinach, frisée, and a sun-dried-tomato vinaigrette. \$5.95

Bistro Salad

Seasonal greens tossed with a creamy Dijon vinaigrette. \$3.95

Pommes Frites 110

Plenty for sharing. \$3.50

Garlic Potato Cake "L'Ami Louis"

Thinly sliced potatoes layered and seasoned with salt, pepper, and garlic and topped with sour cream and parsley. \$3.50

Angel-Hair Onions

Julienne onions, crispy fried. \$3.50

Pommes Frites and Angel-Hair Onions

Plenty for sharing. \$3.50

Oven-Roasted Vegetables, Bistro 110 Style

A selection of fresh seasonal vegetables roasted whole in our oak-fired oven. \$4.95

Entrée portion. \$9.95

4 Proprietors' Selection 4

Personally Selected by

Doug, Larry, and Mark

1988 Bourgogne Chardonnay	\$18.95
1988 Côtes du Rhône	\$18.95
Private Label Available by the Glass	\$ 4.25

4 Sparkling Wines 4

1. 1985 Perrier-Jouët, Fleur de Champagne, Epernay, Fr.	\$100.00
2. N.V. G.H. Mumm et Cie. Mumm de Cramant, Blanc de Blancs, Reims, Fr.	\$ 75.00
3. N.V. Veuve Cliquot Ponsardin Brut, Champagne, Fr.	\$ 52.00
4. N.V. Taittinger Brut, "La Française," Champagne, Fr.	\$ 50.00
5. 1985 Gloria Ferrer Brut, "Royal Cuvée," Sonoma, Ca.	\$ 33.00
6. N.V. Mumm Cuvée Napa, Blanc de Noirs, Napa Valley, Ca.	\$ 30.00
7. N.V. Shadow Creek Brut, Ca.	\$ 25.00

4 Blush Wine 4

8. 1989 Deloach White Zinfandel, Sonoma, Ca.	\$ 19.00
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4 White Wines 4

Chardonnay

9. 1988 Meursault, "Les Tessons," Roger Caillot et Fils, Bourgogne, Fr.	\$ 55.00
10. 1987 Clos du Bois, "Wine Maker's Reserve," Alexander Valley, Ca.	\$ 45.00
11. 1988 Ferrari-Carano, Alexander Valley, Ca.	\$ 36.00
12. 1989 Pouilly-Fuissé, Gilles Noblet, Bourgogne, Fr.	\$ 36.00
14. 1987 Monticello Cellars, "Corley Reserve," Napa Valley, Ca.	\$ 33.00
15. 1989 Sonoma-Cutrer, "Russian River Ranches," Russian River, Ca.	\$ 31.00
16. 1989 Kendall-Jackson, Lake County, Ca.	\$ 28.00
17. 1988 Innisfree, Napa Valley, Ca.	\$ 23.00
18. 1989 Mâcon-Viré, "Les Acacias," Bourgogne, Fr.	\$ 21.00

« Bistro Favorites »

Fillet of Salmon

Our freshest selection, oven-roasted, from Norway and served with seasonal roasted vegetables. \$17.95

Oven-Roasted Half Chicken

Bistro 110's signature specialty prepared with garlic, rosemary, and thyme and served with seasonal roasted vegetables. 13.95

Veal Scallopini

Sautéed veal with spinach, capers, lemon, onion, and egg. \$15.95

Steak Au Poivre

New York strip steak with cracked peppercorns, served with a light Cognac-cream sauce and a garlic-potato cake. \$17.95

Tender Leg of Lamb

With custard potatoes, red wine, and natural juices. \$15.95

« Entrees »

Paillard of Chicken

Sautéed chicken with red wine, bacon, mushrooms, potatoes, onions, and thyme. \$13.95

Calf's Liver Steak

Served with fried angel-hair onions and a honeyed balsamic-vinegar sauce. \$14.95

Bistro Steak 110

A grilled sirloin with maître d' butter and pommes frites. \$14.95

Oak-Fired Scallops

Roasted tomatoes, spinach, peppers, and garlic cream. 15.95

Veal Chop

Served in its own natural juices with seasonal roasted vegetables. \$19.95

Swordfish Au Poivre

Roasted onions, new potatoes, and sour cream. \$17.95

Cassoulet Toulousain

Duck, lamb, and pork sausage with fennel, white beans, garlic, tomato, crème fraîche, and thyme. \$14.95

In fairness to our other customers, please refrain from smoking cigars or pipes.

A 15% gratuity will be added to checks of parties of six or more.

« Specials »

APPETIZER

Spinach and Red Pepper Pizza

Whole wheat crust topped with spinach, red peppers, smoked mozzarella, and provolone. \$5.95

SALAD

Poached Pear Salad

Baby pear poached in red wine and served with blue cheese, watercress, walnuts and a honey vinaigrette. \$6.95

SANDWICH

Grilled Tuna Sandwich

Grilled Ahi tuna served on a toasted baguette with roasted red peppers and caper mayonnaise. \$10.95

ENTREES

Bouillabaisse Marseillaise

Assorted seafood served with a saffron anise broth, toasted french bread, and a spicy rouille. \$16.95

Oven-Roasted Lamb Shank

Braised lamb shank with onions, celery, and carrots in a light tomato broth. \$14.95

DESSERT

Chocolate Chip Cheese Cake

Amaretto sauce. \$4.95

« Light Dishes »

Whole Fish: Golden Tilapia

California farm raised fish, similar to bass in taste and texture. Very low in cholesterol, sodium, and saturated fats. \$15.95

Angel-Hair Pasta

With woodburning-oven-roasted tomatoes and pesto. \$10.95

Fusilli Pasta with Mozzarella

Tomato sauce with fennel sausage. \$10.95

Grilled Steak Sandwich

Strip steak served on a toasted baguette with Pommery potato salad. \$10.95

Mustard Chicken Sandwich

Mustard-marinated breast of chicken, grilled and served on a toasted baguette with greens and tomato. Served with Pommery potato salad. \$9.95

Spinach and Cheese Ravioli

Tomato, spinach, mushrooms, garlic, and herbs. \$13.95

Warm Duck Salad

Duck confit, watercress, radicchio, frisée, and a cranberry vinaigrette. \$7.95

Chicken Parmesan Salad

Egg, tomato, shallots, and a warm bacon vinaigrette. \$7.95

Grilled Brook Trout

With brown butter, pinenuts, and French green beans. \$13.95

N.A. - A.C.

Bistro + Tavern Menus

Sauvignon Blanc

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|-----|---|----------|
| 19. | 1989 Sancerre, Domaine Jean Max Roger,
Sancerre, Fr. | \$ 31.00 |
| 20. | 1988 Mondavi Fumé Blanc, Napa, Ca. | \$ 26.00 |
| 21. | 1989 Silverado, Napa, Ca. | \$ 21.00 |

Other White Varieties

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|-----|--|----------|
| 22. | 1988 Gewürztraminer, Trimbach, Alsace, Fr. | \$ 26.00 |
| 23. | 1989 Vouvray, Chapin-Landais,
Loire Valley, Fr. | \$ 23.00 |
| 24. | 1989 Château Ste. Michelle, Johannisberg
Riesling, Columbia Valley, Wa. | \$ 21.00 |
| 25. | 1985 Château Suduiraut, Sauternes,
Bordeaux, Fr. ½ Bottle | \$ 32.00 |

Red Wines

Cabernet Sauvignon

- | | | |
|-----|---|----------|
| 26. | 1985 Heitz Cellar, "Napa Valley,"
Napa, Ca. | \$ 45.00 |
| 27. | 1988 Château Chambert-Marbuzet,
Saint-Estèphe, Bordeaux, Fr. | \$ 43.00 |
| 28. | 1978 Ernest & Julio Gallo, "Reserve,"
Modesto, Ca. | \$ 39.00 |
| 29. | 1986 Château de Cantelaude, Cru Bourgeois,
Haut-Médoc, Fr. | \$ 27.00 |
| 30. | 1986 Firestone Vineyard, Santa
Ynez Valley, Ca. | \$ 24.00 |

Merlot

- | | | |
|-----|--|----------|
| 31. | 1988 Gundlach Bundschu, Sonoma Valley, Ca. | \$ 36.00 |
| 32. | 1987 Havens, Napa Valley, Ca. | \$ 29.00 |
| 33. | 1985 Château Clos de Renon, Bordeaux, Fr. | \$ 24.00 |

Pinot Noir

- | | | |
|-----|---|----------|
| 34. | 1987 Monthélie, Jean Garaudet,
Bourgogne, Fr. | \$ 36.00 |
| 35. | 1987 Carneros Creek, "Los Carneros,"
Napa, Ca. | \$ 31.00 |
| 36. | 1988 La Fôret, J. Drouhin, Bourgogne, Fr. | \$ 21.00 |

Other Red Varieties

- | | | |
|-----|---|----------|
| 37. | 1986 Domaine du Vieux Télégraphe, Châteauneuf
du Pape, Côtes-du-Rhône, Fr. | \$ 36.00 |
| 38. | 1989 Beaujolais-Villages, Georges Dubouef,
Beaujolais, Fr. | \$ 22.00 |

BISTRO 110

A signature of The Levy Restaurants

110 East Pearson Street • Chicago • 312 266-3110