### Soups & Salads

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Onion Soup</td>
<td>Bistro 110's signature soup baked in a crock with a gratin of Gruyère and Provolone cheese.</td>
<td>6.95</td>
</tr>
<tr>
<td><strong>Soup du Jour</strong></td>
<td>Chef's soup of the day made with the finest seasonal ingredients.</td>
<td>6.95</td>
</tr>
<tr>
<td><strong>Salade Croquante D'Endives au Chèvre Chaud</strong></td>
<td>Belgian Endive salad with a warm goat cheese medallion, roasted almonds, red onion and chervil; sherry tarragon vinaigrette.</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>Bistro Salad</strong></td>
<td>Organic mesclun greens with a sherry vinaigrette.</td>
<td>6.95</td>
</tr>
</tbody>
</table>

### Appetizers

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Artichoke Baked with Brie</strong></td>
<td>Baked in our wood burning oven, stuffed with Brie and served in a Pommery mustard butter sauce.</td>
<td>9.95</td>
</tr>
<tr>
<td><strong>Traditionelles Moules Marinières et Leur Assiette de Pommes Frites</strong></td>
<td>Mussels steamed in White Wine, shallots, butter, garlic and herbs. Served with pommes frites.</td>
<td>9.95</td>
</tr>
<tr>
<td><strong>Escargots en Crûte</strong></td>
<td>Traditional French dish with a shallot and garlic herbed butter sauce topped with puff pastry.</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>Shrimp Cocktail</strong></td>
<td>Seasonal selection of prawns with a homemade brandy cocktail sauce and petite salad.</td>
<td>14.95</td>
</tr>
<tr>
<td><strong>Wood-Roasted Mushrooms</strong></td>
<td>Seasoned with rosemary and thyme.</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>Pommes Frite du Bistro</strong></td>
<td>Our house pommes frites topped with grated Parmesan and truffle oil.</td>
<td>6.95</td>
</tr>
<tr>
<td><strong>Pomme Frite 110</strong></td>
<td>Our special thin French Fries; enough to share.</td>
<td>5.95</td>
</tr>
<tr>
<td><strong>Angel-Hair Onions</strong></td>
<td>Crisp and delicate fried julienne onions; enough to share.</td>
<td>5.95</td>
</tr>
<tr>
<td><strong>Pommes Frites and Angel Hair Onions</strong></td>
<td>Plenty of both; enough to share.</td>
<td>6.95</td>
</tr>
<tr>
<td><strong>Pizza de la Maison</strong></td>
<td>French and American cheeses on a crispy semolina crust.</td>
<td>6.95</td>
</tr>
</tbody>
</table>

### Lighter Fare

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>“La Vraie” Salade Niçoise</strong></td>
<td>Grilled tuna, green beans, red potato, hard-boiled egg, anchovy, olives and lemon vinaigrette.</td>
<td>13.95</td>
</tr>
<tr>
<td><strong>Romaine Salad with Roquefort Croutons</strong></td>
<td>Crisp romaine salad served with apple batonnet, roasted pecans, fresh mint and hazelnut vinaigrette.</td>
<td>8.95</td>
</tr>
<tr>
<td><strong>Quiche Lorraine</strong></td>
<td>With bacon and Gruyère cheese, served with a petite salad.</td>
<td>10.95</td>
</tr>
<tr>
<td><strong>Salade de Blanc de Volaille Mariné au Citron Vert</strong></td>
<td>Grilled Chicken salad with Grapefruit, tomatoes, and a citrus vinaigrette.</td>
<td>11.95</td>
</tr>
</tbody>
</table>

*An 18% gratuity will be added to checks of parties of six or more*
~ Bistro 110 Lunch Specials ~
~ Appetizers ~

Assiette de Fromages et Fruits Frais
A selection of French cheeses - cow, goat and sheeps milk cheese with petit salad and fresh fruits. 11.95

Assortiment de Charcutailles à la Française
Chef's selection of country pâté, dry sausage, and jambon served with cornichons, mustard, and mixed greens. 9.95

Terrine de Homard au Caviar et Coulis
Lobster Terrine with Russian Caviar and Tomato Coulis. 12.95
Suggested Wine: 1999 Simi, Chardonnay, Sonoma 9.95 glass

~ Entrees ~

Filet de Boeuf aux Girolles, Gratin Dauphinois, Sauce Bordelaise
Beef Tenderloin with Chanterelles, Potato Dauphinois, and Bordelaise sauce. 32.95
Suggested Wine: 1999 Hess Select, Cabernet Sauvignon, California 8.95 glass

Traditionnel Pot Au Feu en Cocotte Lutée
Slowly cooked Short Ribs, Beef Cheeks, and Oxtail with Marrowbone, Carrots, Turnips, Potatoes, Celery, Onion, and Jus natural. 21.95
Suggested Wine: 1999 Frie Brother’s, Pinot Noir, Russian River Valley 11.95 glass

Pavé de Saumon Grillé, Julienne de Celeri, Epinards et Beurre Blanc
Grilled North Atlantic Salmon with Fried Celery Root, Spinach and Beurre Blanc Sauce. 18.95
Suggested Wine: 1999 Château Souverain, Sauvignon Blanc, Alexander Valley 8.95 glass

Raviolis de Homard aux Epinards Sautéés
Lobster Ravioli with Lobster Cream, Spinach, and Fried Capers. 19.95
Suggested Wine: 1998 Baron Phillipe Rothschild, Chardonnay, Pays d’Oc 8.95 glass

~ Bistro 110 Specialties ~

Chicken and Morels “Paul Bocuse”
Chef Bocuse’s most famous dish. Fricaséé of chicken served on a bed of fresh sautéed spinach with a morel cream sauce. 21.95

Bistro 110 Steak and Frites
9 oz. grilled Bistro steak with homemade steak sauce and pommes frites. 18.95

Tuna “Filet Mignon” with Wild Mushrooms
Rare seared Ahi with olive oil-pink peppercorns, mushrooms, and crème fraîche potatoes. 24.95

Seared Sea Scallops with Saffron Basmati Rice
Wood roasted and served over sauteed spinach, Safron rice, infused olive oil of red pepper and caviar. 22.95

Poisson du Jour Rôti Entier
Wood roasted whole fish with rosemary and thyme oil and a selection of roasted fresh vegetables. 27.95

“The Robuchon Lamb”
A truly unique dish, our lamb shank is seared and rubbed with a homemade blend of spices, “confit” in its juices for eighteen hours and served with a vegetable “pot au feu”. 26.95

Ask your server about our special “Make It Chicago” Prix Fixe Lunch Menu

Executive Chef/Managing Partner-Dominique Touigne
North Atlantic Salmon Filet
Wood roasted and served with a selection of roasted fresh vegetables. 18.95

Ravioli de Champignons, Sauce aux Morilles
Wild mushroom filled ravioli in a savory sauce of morels. 17.95

Angel-Hair Pasta with Chicken
With wood-roasted tomato sauce and pesto. 15.95

Oven-Roasted Half Chicken
Roasted with rosemary and thyme, served with oven roasted fresh vegetables. 16.95

Cassoulet Toulousian
Traditional stew of duck confit, homemade garlic sausage, lamb stew, and white beans. 17.95

Sautéed Veal Paillard with Mushrooms
Served over angel hair pasta with sautéed tomatoes, spinach, and oyster mushrooms in a mushroom butter sauce. 17.95

~Sandwiches~

Chicken Petit Pain
On herbed country bread with roasted vegetables, fresh mozzarella and sun-dried tomatoes; petite salad. 12.95

Roasted Portobello Mushroom Sandwich
On toasted brioche with tomato, grilled red onion, mesclun and gaufrette potatoes. 10.95

Croque-Monsieur
Ham layered with Gruyère cheese and mornay sauce on brioche with a petite salad. 11.95

Steak Sandwich
Grilled beef tenderloin with Roquefort butter, shallot confit, and mesclun on a ciabatta roll with gaufrette potatoes. 18.95

~ From the Raw Bar ~

Oysters
Freshly shucked served with lemon and mignonette sauce. Half dozen minimum. 12.00

Bistro “Classique”
Oysters, Jumbo Shrimp, Manila Clams, and Stuffed Mussels. 10.95

Bistro de “Luxe”
Oysters, Jumbo Shrimp, Manila Clams, Stuffed Mussels, Cockles, and Crab Meat. 19.95

Bistro “Royale”
Half Lobster, Oysters, Jumbo Shrimp, Manila Clams, Stuffed Mussels, Cockles, and Crabmeat. 28.95

Fresh Imported Caviar

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Russian Sevruga</td>
<td>60.00/oz</td>
</tr>
<tr>
<td>Russian Osetra</td>
<td>80.00/oz</td>
</tr>
<tr>
<td>Russian Beluga</td>
<td>85.00/oz</td>
</tr>
</tbody>
</table>

All caviar is served on a bed of ice with toast points and traditional garnish.
Sparkling Selections
N.V. Moët & Chandon, White Star, Épernay  62.00
N.V. Brut Impérial Rosé, Épernay  98.00
1993 Dom Perignon, Épernay  225.00
1994 Roederer Cristal Brut, Reims  275.00
1995 Perrier-Jouët, Épernay  195.00

White Wine
Sauvignon Blanc
1999 Hogue Fumé Blanc, Columbia Valley, Washington  25.00
2000 Kendall-Jackson Sauvignon Blanc, California  28.00

Chenin Blanc
2000 Chateau du Montfort, Vouvray  33.00
2000 Beringer, Chenin Blanc, California  22.00

Pinot Blanc
2000 Valley of the Moon, Pinot Blanc, Sonoma  34.00

Riesling
1998 Trimbach Riesling, Alsace,  39.00
2000 Chateau Ste. Michelle, Eroica, Washington  49.00

Gewürztraminer
1999 Meridian, Gewürztraminer, California  31.00
2000 Josmeyer, “L’Isabelle” Blend, Alsace  45.00

Viognier
1998 Bonterra, Viognier, Sonoma  48.00
1999 Georges Duboeuf, Viognier, Rhone  43.00
2000 Echelon Vineyards, Viognier, California  39.00

Chardonnay
1999 Domaine Jean Touzot, Macon Villages  39.00
1999 Domaine Laroche, Chablis “St. Martin”  55.00
1999 Meridian Vineyards, Chardonnay, Santa Barbara  42.00
2000 Kenwood, Yulupa Chardonnay, Sonoma  34.00
2000 Sonoma-Cutrer, “Russian River”, Sonoma  52.00

Red Wine
Pinot Noir
1997 Louis Jadot, Fixin, Cote de Nuits  55.00
1998 Au Bon Climat, Pinot Noir, Santa Maria  59.00

Cabernet Franc
1998 Olek Mery, Chinon, Cuvée de Tireaux  42.00
1998 Hahn Estate, Cabernet Franc, Monterey  36.00

Merlot
1997 Jean-Michel Arcaute, Merlot, Bordeaux  34.00
1998 Camelot Vineyards, Merlot, California  31.00
1999 Beaulieu Vineyards, Merlot, Central Coast  35.00

Syrah
1998 E. Guigal, Gigondas, Rhone  69.00

Cabernet Sauvignon
1999 Beaulieu Vineyards, Cabernet Sauvignon, California  31.00
1999 Baron Philippe de Rothschild, Cabernet Sauvignon, Pays d’Oc  42.00
2000 Michel Picard, Cabernet Sauvignon, Pays d’Oc  36.00
110 East Pearson • Chicago
312-266-3110
www.bistro110restaurant.com