Bistro 110

Dinners

Proprietors
Doug Roth, Larry & Mark Levy

Chef
Stewart Parsons
Soup du Jour
Created daily with the freshest ingredients. $3.50

French Onion Soup
Served in a crock with gruyère cheese. $3.95

Appetizers

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 Croute
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

Salads & Sides

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

Proprietors' Selection

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

Sparkling Wines

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 Clicquot Ponsardin Brut, Champagne, Fr. $52.00
4. N.V. Taittinger Brut, "La Francaise," 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

Blush Wines

8. 1989 Deloach White Zinfandel, Sonoma, Ca. $19.00

White Wines

Chardonnay

11. 1988 Ferrari-Carano, Alexander Valley, Ca. $36.00
12. 1989 Pouilly-Fuissé, Gilles Noblet, Bourgogne, Fr. $36.00
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

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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.

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**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 Ahí 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

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**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, pine nuts, and French green beans. $13.95
### Sauvignon Blanc

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>19</td>
<td>1989 Sancerre, Domaine Jean Max Roger, Sancerre, Fr.</td>
<td></td>
<td>$31.00</td>
</tr>
<tr>
<td>20</td>
<td>1988 Mondavi Fumé Blanc, Napa, Ca.</td>
<td></td>
<td>$26.00</td>
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<tr>
<td>21</td>
<td>1989 Silverado, Napa, Ca.</td>
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<td>$21.00</td>
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### Other White Varieties

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Origin</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>22</td>
<td>1988 Gewürztraminer, Trimbach, Alsace, Fr.</td>
<td></td>
<td>$26.00</td>
</tr>
<tr>
<td>23</td>
<td>1989 Vouvray, Chapin-Landais, Loire Valley, Fr.</td>
<td></td>
<td>$23.00</td>
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<tr>
<td>25</td>
<td>1985 Château Suduiraut, Sauternes, Bordeaux, Fr. ½ Bottle</td>
<td></td>
<td>$32.00</td>
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### Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Year</th>
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<th>Origin</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>26</td>
<td>1985 Heitz Cellar, &quot;Napa Valley,&quot;</td>
<td>Napa, Ca.</td>
<td>$45.00</td>
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<tr>
<td>27</td>
<td>1988 Château Chambert-Marbuzet, Saint-Estèphe, Bordeaux, Fr.</td>
<td></td>
<td>$43.00</td>
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<tr>
<td>28</td>
<td>1978 Ernest &amp; Julio Gallo, &quot;Reserve,&quot;</td>
<td>Modesto, Ca.</td>
<td>$39.00</td>
</tr>
<tr>
<td>29</td>
<td>1986 Château de Cantelaude, Cru Bourgeois,</td>
<td>Haut-Médoc, Fr.</td>
<td>$27.00</td>
</tr>
<tr>
<td>30</td>
<td>1986 Firestone Vineyard, Santa</td>
<td>Ynez Valley, Ca.</td>
<td>$24.00</td>
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### Merlot

<table>
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<th>Year</th>
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<th>Origin</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>31</td>
<td>1988 Gundlach Bundschu, Sonoma Valley, Ca.</td>
<td></td>
<td>$36.00</td>
</tr>
<tr>
<td>32</td>
<td>1987 Havens, Napa Valley, Ca.</td>
<td></td>
<td>$29.00</td>
</tr>
<tr>
<td>33</td>
<td>1985 Château Clos de Renon, Bordeaux, Fr.</td>
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<td>$24.00</td>
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### Pinot Noir

<table>
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<th>Price</th>
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<tbody>
<tr>
<td>34</td>
<td>1987 Monthélie, Jean Garaudet,</td>
<td>Bourgogne, Fr.</td>
<td>$36.00</td>
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<tr>
<td>35</td>
<td>1987 Carneros Creek, &quot;Los Carneros,&quot;</td>
<td>Napa, Ca.</td>
<td>$31.00</td>
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<tr>
<td>36</td>
<td>1988 La Fôret, J. Drouhin,</td>
<td>Bourgogne, Fr.</td>
<td>$21.00</td>
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### Other Red Varieties

<table>
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<th>Wine Name</th>
<th>Origin</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>37</td>
<td>1986 Domaine du Vieux Télégraphe, Châteauneuf du Pape, Côtes-du-Rhône, Fr.</td>
<td></td>
<td>$36.00</td>
</tr>
<tr>
<td>38</td>
<td>1989 Beaujolais-Villages, Georges Dubouef,</td>
<td>Beaujolais, Fr.</td>
<td>$22.00</td>
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</tbody>
</table>