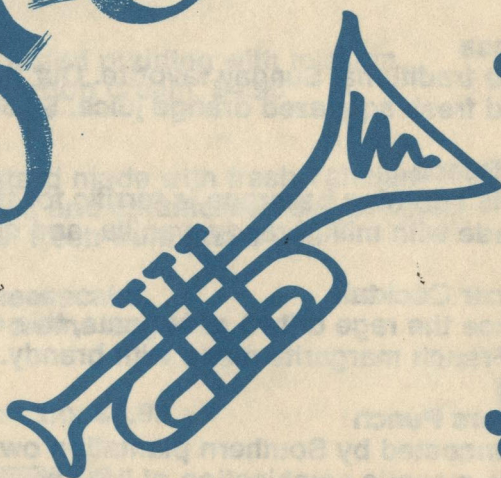
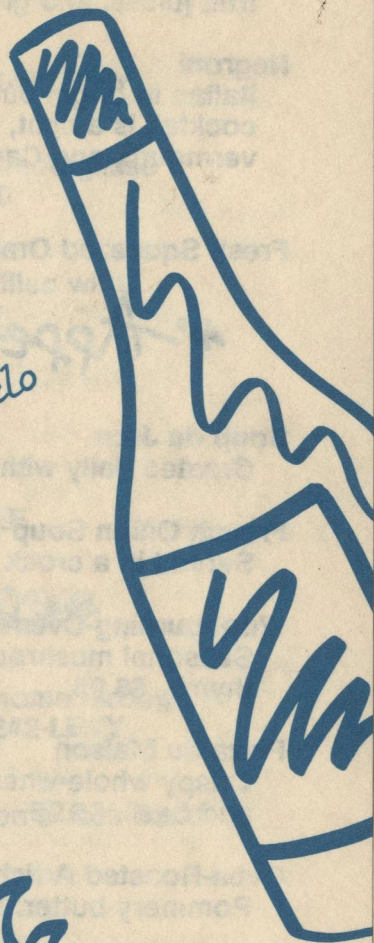


Bistro 110



Chef
Glenn Wielo



Jazz
Brunch

~ Eye Openers ~

Mimosa

The traditional Sunday favorite. Our house sparkling wine and fresh squeezed orange juice. \$4.50

Milk Punch

This soothing beverage is terrific for the morning after. made with milk, brandy, vanilla, and nutmeg. \$4.75

Sidecar Cocktail

Once the rage of two continents, this delightful concoction a French margarita made with brandy. \$4.25

Planters Punch

Concocted by Southern plantation owners for lazy afternoons, it is a exotic combination of light and dark rum, bitters, fruit juices, and grenadine. \$4.75

Negroni

Italian in origin but a tradition in New Orleans, this cocktail is a light, dry combination of gin, sweet vermouth, and Campari. \$4.25

Fresh Squeezed Orange Juice or Grapefruit Juice. \$2.50

~ Appetizers & Side Salads ~

Soup du Jour

Created daily with the freshest ingredients. \$3.50

French Onion Soup

Served in a crock with gruyère cheese. \$3.95

Woodburning-Oven-Roasted Mushrooms

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

Pizza du Maison

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

Oven-Roasted Artichoke Stuffed with Brie

Pommery butter. \$5.95

Smoked Salmon

Four-grain croûtons and horseradish mayonnaise. \$10.95

Bistro Salad

Seasonal greens tossed with a creamy Dijon vinaigrette. \$3.50

Creamy Goat-Cheese Salad

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

~ Desserts ~

Individual Granny Smith Apple Pie

Topped with cinnamon ice cream. \$4.95

Bread Pudding

Cinnamon bread pudding with mission figs and bourbon cream. \$4.95

Crème Brûlée

Cream custard made with fresh Tahitian vanilla beans and caramelized sugar. \$3.95
Served with fresh fruit, add \$1.00

Cappucino Cheesecake

Chocolate crème anglaise. \$4.95

Lime Tart

Whipped cream. \$4.95

Wisconsin Cherry Pie

Topped with crème fraîche. \$4.95

Bittersweet-Chocolate Mousse

Candied walnuts with a fresh-raspberry sauce. \$4.50

Seasonal Fresh Berries with Crème Anglaise

And a Bistro 110 cookie. \$4.50

Chocolate Paradis

Double-layer chocolate cake filled with caramel and toffee. \$4.95
A la mode, add \$1.00

Ice Cream or Sorbet \$3.50

Chocolate sauce, add .45¢

We feature STARBUCKS COFFEE

~ Bistro News ~

You can now have Bistro 110 at home through Chef's Express. Please dial 312/242-LEVY for delivery.

Hear the sounds of Grady Johnson's Jazz Band on Sundays. 12:00-2:30

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.

Proprietors ~ Doug Roth, Larry & Mark Levy

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Good Times New Orleans Style

Herbsaint Charles

A light spinach-egg custard with bacon, New Orleans Herbsaint liqueur, roasted asparagus, and Parmesan cheese. \$7.95

Eggs Louisiana

Poached eggs on crispy salmon cakes with hollandaise. \$9.95

Crescent City Eggs

Poached eggs on smoked-chicken hash with hollandaise. \$8.95

Eggs One and One

One Egg Louisiana and one Egg Crescent City. \$9.95

Voodoo Eggs

Spicy scrambled eggs with andouille sausage, tomato, and onion. \$7.95

Bistro Toast Français

Egg-dipped toasted baguette with seasonal fruit compote and syrup. \$6.95

Stuffed Breast of Chicken

Goat cheese and spinach stuffing, served with wild rice and a tomato fennel sauce. \$14.95

Panaché of Grilled Seafood

Assorted seafood, roasted asparagus, tomatoes, lemon, and basil olive oil. \$16.95

Bistro Steak 110 and Eggs

A grilled sirloin with poached eggs and béarnaise. \$12.95

Sides

Pommes Frites

Plenty for sharing. \$3.50

Angel-Hair Onions

Crispy fried julienne onions. \$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

Pommes Frites and Angel-Hair Onions

Plenty for sharing. \$3.50

Oven-Roasted Vegetables, Bistro 110 Style

A selection of roasted fresh vegetables. \$4.95
Entrée portion. \$9.95

Bistro Favorites

Fillet of Salmon

Our freshest selection, oven-roasted, from Norway and served with roasted seasonal vegetables. \$14.95

Oven-Roasted Half Chicken

Bistro 110's signature specialty prepared with garlic, rosemary, and thyme, served with roasted seasonal vegetables. \$12.95

Whole Fish: Red Snapper

Oven-Roasted New Zealand snapper, seasoned with rosemary, thyme and, garlic. Very low in cholesterol, sodium, and saturated fats. \$17.95

Tender Leg of Lamb

With custard potatoes, red wine, and natural juices.

\$ 13.95

Angel-Hair Pasta

With woodburning-oven-roasted tomatoes and pesto. \$9.95

Sandwiches & Salads

Tuna Niçoise Salad

Grilled ahi tuna, green beans, Aragon black olives, and a herbed vinaigrette. \$8.95

Chicken-Parmesan Salad

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

Smoked Breast of Turkey Salad

Bibb lettuce, frisée, herbed dressing, pecans, feta cheese, and an apple chutney. \$8.95

Sirloin Steak and Avocado Salad

Bibb lettuce, frisée, tomato, onion, radicchio, and a sun-dried-tomato brandy dressing. \$9.95

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

Grilled Steak Sandwich

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

Crêque-Monsieur

Oven-roasted baguette filled with smoked French ham and gruyère cheese. Served with pommes frites. \$7.95

Vegetable Melt on Rosemary Flat Bread

Grilled eggplant, peppers, onions, tomato, frisée, and sharp cheddar cheese. \$7.95

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NATIONAL RESTAURANT
ASSOCIATION
MENU COLLECTION

Bar

- 1989 Chardonnay, Beringer Vineyards, Napa, Ca. \$5.75
1988 Chardonnay, Wm. Wheeler, Sonoma County, Ca. \$5.25
1990 Sauvignon Blanc, Chateau Larroque, Gironde, Fr. \$4.75
1990 Johannisberg Riesling, Fetzer, Ca. \$4.75
1990 Grenache, Bonny Doon Vineyard,
Clos de Gilroy, California \$4.75
1986 Châteauneuf-du-Pape, Domaine Paul Autard,
Rhône, Fr. \$5.75
1989 Bordeaux, Barton & Guestier 1725,
Bordeaux, France \$5.25

Draft Beer

- Baderbrau, Elmhurst, Il. \$3.25
Warsteiner, Warstein, Gr. \$3.25
Rolling Rock, Latrobe, Pa. \$3.00

~Proprietors Selection~

Personally Selected by
Doug, Larry, and Mark

1989 California Chardonnay \$18.95

N.V. California Cabernet Sauvignon \$18.95

Private Label Available by the Glass \$4.25

~House Wines~

- 1989 Réserve St. Martin, Selection Blanc
1988 Réserve St. Martin, Selection Rouge
Bandiera White Zinfandel, Ca.

By the Glass \$ 3.75
By the Bottle \$16.95

N.V. Les Acacias Brut, Sparkling Wine

By the Glass \$ 4.50
By the Bottle \$19.95

BISTRO 110

A signature of The Levy Restaurants

110 E. Pearson Street • Chicago • 312 266-3110