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 is a French margarita made with brandy. $4.25

Planters Punch
Concocted by Southern plantation owners for lazy afternoons, it is an 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
Pommeroy butter. $5.95

Smoked Salmon
Four-grain croutons 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

Cappuccino 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 .45c

We feature STARBUCKS COFFEE

Bistro News

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

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

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

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

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
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, Rhone, 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