Appetizers

Tequila Lime Gravlax
with Toasted Crostini and Mustard Dill Sauce 6.75

Crispy Shrimp Cakes
with Papaya Salsa and Fried Spinach Leaves 5.95

Wild Mushroom and Smoked Turkey Quesadilla
Mozzarella and Monterey Jack Cheese
with Avocado Relish 5.95

Sweet Corn and Jalapeno Pancakes
with Tomato-Cilantro Salsa 4.25

Mahogany Glazed Chicken Wings
with Bistro BBQ Glaze 5.95

Sun-Dried Tomato and Goat Cheese Dumpling
with Red Pepper Purée 5.50

Starter Soups & Salads

French Onion-Apple Soup Gratinié
with Garlic Croutons and Caraway-Jack Cheese 4.25

Wild Rice and Corn Chowder 3.50

Smoked Pheasant-Tortilla Soup 4.25

Bistro Caesar Salad
with Herb Croutons and Aged Parmesan Cheese 3.95

Rock Shrimp and Avocado Salad
Bibb Lettuce and Cilantro-Roasted Pepper Vinaigrette 5.50

Mixed Baby Greens
with Dakota Grown Tomatoes, Fresh Mozzarella and Herb Vinaigrette 3.95

Entrée Salads

Salad Nicoise with Grilled Yellow Fin Tuna
French Green Beans, Bibb Lettuce, Red Potatoes, Tomatoes, Basil, Eggs, Red Onions and Olives
with Herb Vinaigrette 12.95

Bistro Caesar Salad with Grilled Chicken Breast
or Smoked Turkey Breast
Herb Croutons and Aged Parmesan Cheese 8.95
The Red Oak Wood Grill

Red Oak Wood is the source for grilling at Bistro 1100. This wood has the advantage of burning at a high, even heat, while providing a rich, aromatic quality to the food.

Steaks and Chops

Grilled New York Strip
Center-Cut Steak with Peppercorn Sauce
16.50

Grilled Filet Mignon
with Wild Mushroom Ragout
19.95

Hickory Smoked Prime Rib
with Grilled Asparagus and Horseradish Cream
14.95

Grilled North Dakota Buffalo Tenderloin
with Cabernet Demi
24.95

Grilled Double Cut Lamb Chops
with Pecan Crust & Honey Molasses Marinade
19.50

All Entrees Include Homemade Breads, Appropriate Starch and Vegetables.

Pastas and Wood Fired Pizza

Rosemary Chicken Linguine
Grilled Marinaded Breast, Squash, Wild Mushrooms, Tomatoes, Leeks and Roasted Shallot Cream Sauce
11.95

Angel Hair Pasta with Fire-Roasted Vegetables
Artichokes, Tomatoes, Mushrooms, Squash, Garlic, Basil and Light Vegetable Broth
10.50

Baked Penne Pasta with Four Cheeses
Fontina, Gorgonzola, Mozzarella and Parmesan
11.95

Bow Tie Pasta with Rock Shrimp
Fresh Basil, Red Peppers, Garlic, Shallots and Extra Virgin Olive Oil
12.95

Grilled Chicken, Mushroom and Caramelized Onion Pizza
with Smoked Mozzarella
8.50

Tomato, Basil and Cheese Pizza
7.75

Southwestern Shrimp Pizza
Rock Shrimp with Grilled Vegetables, Cilantro Pesto, Monterey Jack and Avocado Salsa
10.25

Four Seasons Pizza
Prosciutto, Artichoke Hearts, Olives, Mushrooms, Mozzarella and Parmesan Cheese
9.50

Sun-Dried Tomato/Goat Cheese Pizza
with Basil Pesto and Pine Nuts
9.95
Fresh Seafood

Peppercorn Crusted Ahi Tuna with Soy Ginger Buere Blanc and Papaya Salsa 17.50
Grilled Fresh Salmon with Citrus Buere Blanc 15.95
Pecan Crusted Walleye with Tomato-Basil Vinaigrette 14.50
Baja Mixed Grill
Achiote-Lime Marinated Lobster Tail, Ahi Tuna and Salmon 20.50
Wood Fired Lobster Tail with Tomato-Basil Butter 19.50

All Entrees Include Homemade Breads, Appropriate Starch and Vegetables.

Poultry and Game

Sautéed North Dakota Ostrich Sautéed Capers, Oven-Dried Tomato, Olives and Basil 16.95
Parmesan Crusted Chicken Breast with Sautéed Wild Mushrooms, Leeks, and Roasted Peppers 14.25
All Entrees Include Homemade Breads, Appropriate Starch and Vegetables.

Dessert

Chocolate Mousse Torte with Raspberry Coulis & Hand Molded Chocolate Rose Leaf 4.50
Lavender Crème Brûlée 4.50
Lemon Lovers Cheesecake with Raspberry Purée 4.25
Caramel Glazed Apple Tart with Macaron Crust and Crème Fraiche 4.50
Flourless Chocolate Tart with Champagne Sabayon Sauce 4.95
Chocolate Polenta Soufflé with Vanilla Ice Cream & Chocolate Ganache 4.95
Strawberry/Rhubarb Ginger Crisp with Ben & Jerry’s Vanilla Ice Cream 4.25
Ben and Jerry’s Ice Cream 3.25
Ben and Jerry’s Shake 3.75
Microbrewed Draft Beers

From smaller breweries that hand-craft beers with an emphasis on quality ingredients and careful attention to brewing methods, these represent the best styles and breweries available locally. Bistro 1100’s beer list is divided into classic styles and served at appropriate temperatures.

Ales  
Sweet, fruity, and smooth, clear and distinctive, ales are slightly higher in alcohol, with pronounced taste and aroma.

Lagers  
Intensely hopped, carbonated, lagers are malty and clean.

Bitter  
Very dark in color, and quite bitter.

Porters  
Porters are well hopped and heavily malted. A type of ale, they are top fermented.

Wheat  
Wheat beer is a combination of styles. Fruity and spicy.

Our top selection changes with the current availability of top-notch brews. Bistro 1100 has eight top lines and we serve the newest as well as the most popular domestic and imported top beers.

BOTTLED BEERS

<table>
<thead>
<tr>
<th>BRAND</th>
<th>ORIGIN</th>
<th>STYLE</th>
<th>BOTTLE</th>
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<tr>
<td>Black Dog Ale</td>
<td>Bozeman, MT</td>
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<tr>
<td>Black Dog Honey Raspberry</td>
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<td>Sam Adams Cream Stout</td>
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SPECIALTY DRINKS

- Fresh Squeeze
  Cuervo Gold Margarita

- Bistro’s Jumbo Peppered
  Vodka Bloody Mary or Clam Digger

Jumbo Beer
  with Spicy Clamato
  or Tomato Juice

BISTRO MARTINIS

- Juan Valdez
  Vodka, Kahlo, Caffe Bean

- Atta Boy Martini
  Gin, Dry Vermouth, Grenadine, Lemon Twist

- Perfect Martini
  Gin, Sweet & Dry Vermouth, Spanish Olive

- Blue Monday Martini
  Vodka, Blue Curacao, Lemon Twist

- Bistro Berry Martini
  Absolut Kurant, Chambord, Fresh Raspberry

- Orange Orchard Martini
  Vodka, Grand Marnier, Orange Twist

WINE BY THE GLASS - Monterey

- Chardonnay 4.25
- White Zinfandel 4.25
- Pinot Noir 4.25
- Merlot 4.50
- Cabernet Sauvignon 4.50
- Blue Monday Martini
  Vodka, Blue Curacao, Lemon Twist

- Bistro Berry Martini
  Absolut Kurant, Chambord, Fresh Raspberry

- Orange Orchard Martini
  Vodka, Grand Marnier, Orange Twist

An American Café
Bistro & Tavern Menus