



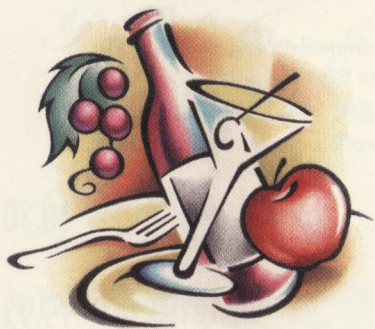
# BISTRO

1100

*Dinner*



# BISTRO 1100



At Bistro 1100, things are done differently. All sauces, soups and dressings are homemade. We use only the freshest ingredients.

In our quest to be the best, we believe there is no room for compromise with food or service.

*Lunch*

## Appetizers

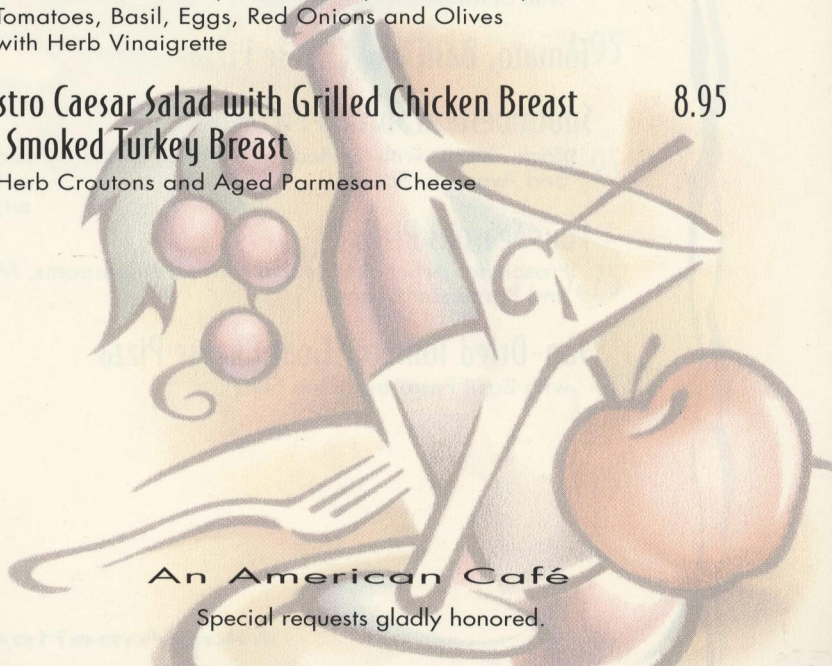
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| <b>Tequila Lime Gravlax</b><br>with Toasted Crostini and Mustard Dill Sauce                                     | 6.75 |
| <b>Crispy Shrimp Cakes</b><br>with Papaya Salsa and Fried Spinach Leaves  | 5.95 |
| <b>Wild Mushroom and Smoked Turkey Quesadilla</b><br>Mozzarella and Monterey Jack Cheese<br>with Avocado Relish | 5.95 |
| <b>Sweet Corn and Jalapeno Pancakes</b><br>with Tomato-Cilantro Salsa   | 4.25 |
| <b>Mahogany Glazed Chicken Wings</b><br>with Bistro BBQ Glaze   | 5.95 |
| <b>Sun-Dried Tomato and Goat Cheese Dumpling</b><br>with Red Pepper Purée                                       | 5.50 |

## Starter Soups & Salads

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|--|------|
| <b>French Onion-Apple Soup Gratinée</b><br>with Garlic Croutons and Caraway-Jack Cheese          | 4.25 |
| <b>Wild Rice and Corn Chowder</b>  | 3.50 |
| <b>Smoked Pheasant-Tortilla Soup</b>   | 4.25 |
| <b>Bistro Caesar Salad</b><br>with Herb Croutons and Aged Parmesan Cheese                        | 3.95 |
| <b>Rock Shrimp and Avocado Salad</b><br>Bibb Lettuce and Cilantro-Roasted Pepper Vinaigrette     | 5.50 |
| <b>Mixed Baby Greens</b><br>with Dakota Grown Tomatoes, Fresh Mozzarella<br>and Herb Vinaigrette | 3.95 |

## Entree Salads

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| <b>Salad Nicoise with Grilled Yellow Fin Tuna</b><br>French Green Beans, Bibb Lettuce, Red Potatoes,<br>Tomatoes, Basil, Eggs, Red Onions and Olives<br>with Herb Vinaigrette | 12.95 |
| <b>Bistro Caesar Salad with Grilled Chicken Breast<br/>or Smoked Turkey Breast</b><br>Herb Croutons and Aged Parmesan Cheese  | 8.95  |



An American Café

Special requests gladly honored.





### 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	16.50
Center-Cut Steak with Peppercorn Sauce	
Grilled Filet Mignon	19.95
with Wild Mushroom Ragout	
Hickory Smoked Prime Rib	14.95
with Grilled Asparagus and Horseradish Cream	
Grilled North Dakota Buffalo Tenderloin	24.95
with Cabernet Demi	
Grilled Double Cut Lamb Chops	19.50
with Pecan Crust & Honey Molasses Marinade	

All Entrees Include Homemade Breads, Appropriate Starch and Vegetables.

### *Pasta and Wood Fired Pizza*

Rosemary Chicken Linguine	11.95
Grilled Marinated Breast, Squash, Wild Mushrooms, Tomatoes, Leeks and Roasted Shallot Cream Sauce	
Angel Hair Pasta with Fire-Roasted Vegetables	10.50
Artichokes, Tomatoes, Mushrooms, Squash, Garlic, Basil and Light Vegetable Broth	
Baked Penne Pasta with Four Cheeses	11.95
Fontina, Gorgonzola, Mozzarella and Parmesan	
Bow Tie Pasta with Rock Shrimp	12.95
Fresh Basil, Red Peppers, Garlic, Shallots and Extra Virgin Olive Oil	
Grilled Chicken, Mushroom and Caramelized Onion Pizza	8.50
with Smoked Mozzarella	
Tomato, Basil and Cheese Pizza	7.75
Southwestern Shrimp Pizza	10.25
Rock Shrimp with Grilled Vegetables, Cilantro Pesto, Monterey Jack and Avocado Salsa	
Four Seasons Pizza	9.50
Prosciutto, Artichoke Hearts, Olives, Mushrooms, Mozzarella and Parmesan Cheese	
Sun-Dried Tomato/Goat Cheese Pizza	9.95
with Basil Pesto and Pine Nuts	



## Fresh Seafood

Peppercorn Crusted Ahi Tuna with Soy Ginger Buerre Blanc and Papaya Salsa	17.50
Grilled Fresh Salmon with Citrus Beurre 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 Macaroon Crust and Creme Fraîche	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.

## Premium Tap Beers

Our tap 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 tap beers.

## Bottled Beers

BOTTLE	ORIGIN	STYLE	Bottle
Black Dog Ale	Bozeman, MT	Ale	3.25
Black Dog Honey Raspberry	Bozeman, MT	Ale	3.25
Sam Adams Cream Stout	Boston, MA	Porter	3.25
Sam Adams Honey Porter	Boston, MA	Porter	3.25
Sam Adams Golden Pilsner	Boston, MA	Lager	3.25
Anchor Steam	San Francisco, CA	Lager	3.50
Red Hook Hefe-Wiezen	Seattle, WA	Wheat	3.25
Newcastle Brown Ale	England	Ale	3.50
Becks	Bremen, Germany	Lager	3.25
Corona	Mexico	Lager	3.50
Fosters	Melbourne, Australia	Lager	3.50
Heineken	Amsterdam, Holland	Lager	3.50
Leinenkugel	Chippewa Falls, WI	Lager	3.25
Molsen Golden	Vancouver, British Columbia	Lager	3.25
Rolling Rock	Latrobe, PA	Ale	3.25
St. Pauli Girl	Bremen, Germany	Lager	3.50
Summit Extra Pale Ale	St. Paul, MN	Ale	3.50
Summit India Pale Ale	St. Paul, MN	Ale	3.50
Petes Wicked Ale	St. Paul, MN	Ale	3.25
Petes Wicked Honey Wheat	St. Paul, MN	Wheat	3.25
Petes Wicked Bohemian Pilsner	St. Paul, MN	Ale	3.25
Petes Wicked Strawberry Blonde	St. Paul, MN	Ale	3.25
Blue Moon Honey Blond	Denver, CO	Ale	3.25
Blue Moon Nut Brown	Denver, CO	Ale	3.25
Blue Moon Raspberry Cream	Denver, CO	Ale	3.25

## 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, Kahlua, Coffee 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



N.A. - A.C.

Bistro + Tavern Menus

