



FIRST COURSE SELECTIONS

French Onion Soup

Bistro 110's signature soup baked in a crock with a gratin of Gruyère and provolone cheeses.

Soup du Jour

Bistro 110's signature soup of the season.

Bistro Salad

Organic mesclun greens with red onion tossed with a sherry vinaigrette.

Endive and Goat Cheese Salad

Belgian endive salad with a warm breaded goat cheese medallion, red onion, roasted almonds and sherry vinaigrette.

Artichoke Baked with Brie

Our signature appetizer since 1987! An artichoke stuffed with Brie, served with a Pommery mustard butter sauce.

Escargots en Croute

A Bistro 110 classic baked in a rich maitre d' butter sauce and topped with flaky puff pastry.

Tarte Chaude Tomate Mozzarella

Cote D' Azure style tart with fresh tomatoes, mozzarella, basil and olives.

Traditional Mussels Marinieres

Mussels steamed with Chablis, shallots, garlic and herb butter; served with French fries.

Salade Des Iles

Shrimp, avocado and tropical fruit salad with a passion fruit vinaigrette.

Pizza De La Maison

With Alouette and Provolone cheeses, sun-dried tomatoes and a petite salad.

ENTRÉE SALADS

"La Vraie" Salade Niçoise

Grilled tuna, green beans, red potato, red onion, hard-boiled egg, anchovy, olives and lemon vinaigrette.

Chicken Salad

Arugula, red onions and red wine vinaigrette with sliced beets, golden raisins and Roquefort cheese.

Romaine Salad with Chicken & Reggiano

Crisp romaine lettuce tossed with apple batonnet, fresh celery, roasted pine nuts and balsamic vinaigrette.

Salade D'asperges Au Curry

Chilled asparagus and Pecorino with a curry vinaigrette.

BISTRO 110 CLASSICS

Wood-Roasted Salmon Fillet

Wood-roasted with thyme and olive oil served with French fries and a petite salad.

Oven-Roasted Half Chicken

Wood-roasted with thyme and olive oil served with French fries and a petite salad.

Poisson Du Jour Rôti Entier

Roasted whole fish infused with thyme and rosemary olive oil and served with a selection of vegetables .

Crêpes a la Fricassée

Braised chicken, bacon-and mushroom-filled crêpes baked in a supreme sauce and finished with Gruyère cheese.

Angel Hair Pasta

With wood-roasted tomato sauce and pesto.

Bistro 110 Steak Frites

Juicy grilled New York strip steak with crispy pommes frites and house-made steak sauce; with shallot-parsley butter.

Roasted Pork Tenderloin Tartine

Served on toasted boule with arugula, pineapple chutney and red onions.

CASSE-CROUTES

Grilled Tuna Sandwich

Grilled ahi tuna served on house-made Focaccia with ginger-lime mayonnaise and a petite salad.

Quiche Three Ways

Your choice of: Gruyère and bacon, or smoked salmon, or asparagus and morels Served with a petite salad.

Chicken Petit Pain

With roasted vegetables, mozzarella and sun-dried tomatoes; served with a petite salad.

Croque-Monsieur

Ham with Gruyère cheese on brioche with a petite salad.

Le Hamburger

Served with Belgian-style French fries.

BISTRO 110 SIDES

Pommes Frites and Angel Hair Onions

Plenty of our famous frites and onions; enough to share.

Angel-Hair Onions

Angel-Hair Onions e fried julienned onions

Pommes Frites 110

Our special thin, twice-cooked French fries.

BISTRO 110 COMBINATIONS

2 Courses (1 appetizer & 1 entrée or 1 entrée & 1 dessert)

3 Courses (1 appetizer, 1 entrée, 1 dessert)

Appetizers

French Onion Soup
Soup Du Jour
Cote D' Azur Tarte
Salade D'asparges Au Curry

Entree

Filet Mignon B.L.T.
Quiche Lorraine
Oven-Roasted Salmon

Dessert

Passion Fruit And Strawberry Crêpes
Gateau Breton
Crème Brûlée