



FEBRUARY 2012

STARTERS

HOT

THAI CURRY MUSSELS 10
PEI MUSSELS, RED THAI CURRY BROTH, CILANTRO, GRILLED CROSTINI, SRIRACHA AIOLI

VEGETABLE TEMPURA 11
ASSORTED VEGETABLES FRIED IN A CRISP TEMPURA BATTER AND SERVED WITH PONZU

GRILLED ARTICHOKE 9
GRILLED ARTICHOKE, 310 ARTICHOKE-PARMESAN DIP, CHIVES, TOAST POINTS

BAKED BRIE 10
FRENCH BRIE, PHYLLO CRUST, CRANBERRY APPLE CHUTNEY, TOAST POINTS

COLD

MEAT AND CHEESE BOARD 12
ARTISANAL CHEESES, SMOKING GOOSE SALAMI, PATE, FRESH FRUIT, GRILLED CROSTINI AND CRACKERS...SUITABLE FOR 4 GUESTS

TRIO OF HUMMUS 10
BASIL, ROASTED RED PEPPER, & TRADITIONAL HUMMUS, FLATBREAD, FETA, OLIVES, TOMATOES

TUNA TARTARE 14
AHI TUNA, SOY YUZU DRESSING, AVOCADO, TOBIKO, WON TON CRISPS

MAI SUSHI 16
CHEF CHOICE OF MAKI ROLL, SASHIMI, DAIKON SPROUTS, WASABI, PICKLED GINGER

SOUPS AND SALADS

310 ONION SOUP 6
CARAMELIZED RED AND YELLOW ONIONS, CHICKEN STOCK, CROUTONS, GRUYERE

PARMESAN WRAPPED CAESAR 6
CLASSIC CAESAR WRAPPED IN A PARMESAN CRISP

ROASTED BEET SALAD 8
RED AND GOLD ROASTED BEETS, ARUGULA, GRANNY SMITH APPLES, CANDIED WALNUTS, CAPRIOLE GOAT CHEESE, ORANGE VINAIGRETTE

310 WEDGE 7
BABY ICEBERG, TOMATO, MAYTAG BLEU, CRISPY BACON, ROASTED GOLDEN BEETS, TOMATO

NIÇOISE 14
FIELD GREENS, SEARED AHI, POTATO, OLIVES, CAPERS, GREEN BEANS, TOMATO, HARD-COOKED EGG, ROASTED SHALLOT VINAIGRETTE

ADDITIONS

GRILLED CHICKEN 4 GRILLED SHRIMP 8
SEARED AHI 9 GRILLED STEAK 8

CHEESES - MAYTAG BLEU; CAPRIOLE GOAT; FETA; PARMESAN; GRUYERE; PEPPER JACK; WHITE CHEDDAR - ADD \$1.00

DRESSINGS - ROASTED SHALLOT VINAIGRETTE; BLEU CHEESE; BUTTERMILK RANCH; LOW-FAT ITALIAN; HONEY DIJON; LEMON CITRONETTE

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ENTREES

INCLUDES HOUSE SALAD, SUBSTITUTE CAESAR FOR ADDITIONAL \$2

* = GLUTEN FREE

~FISH~

SUSTAINABLE SEAFOOD 21

SUSTAINABLE SEAFOOD. CHEFS DAILY PREPARATION * PRICE SUBJECT TO CHANGE

* AHI 22

SOY MARINATED AHI, SESAME SEED CRUST, EDAMAME, SUSHI RICE, GINGER BUTTER

* IDAHO TROUT 20

GRILLED TROUT, WARM FINGERLING POTATO SALAD, BACON, GREEN BEANS, LEMON BUTTER

~MEAT~

NEW YORK STRIP 24/29

DRY AGED 6oz/12oz NEW YORK, WILD MUSHROOM, POTATO GNOCCHI RAGOUT,
HORSERADISH- CHIVE CRÈME FRAICHE

FILET MIGNON 31

ALL NATURAL 8 OZ. BEEF TENDERLOIN, SAUTÉED GREENS, ROMESCO SAUCE,
BACON-GOAT CHEESE TATER TOTS,

* INDIANA PORK CHOP 22

GUNTHORP FARMS PORK CHOP, HICKORY AND HERB SMOKED, SWEET POTATO HASH,
HICKORY SYRUP AND APPLE CIDER GLAZE

LAMB SHANK 21

VIKING FARMS BRAISED LAMB SHANK, BURGUNDY RISOTTO, ROASTED GARLIC GREMOLATA

~FOWL~

* MAPLE LEAF FARMS DUCK 22

DUCK BREAST, LOCAL BLACKBERRY-SAGE DEMI GLACE, POTATO PUREE,
DUCK LEG CONFIT, DIJON SAUCE, SAUTÉED GREENS,

ROAST CHICKEN 20

ROASTED CHICKEN, FINGERLING POTATO AND MARKET VEGETABLE RAGOUT, NATURAL JUS

~VEGETARIAN~

* BLACK EYED PEAS AND GREENS 17

ORGANIC BLACK EYED PEAS, BRAISED CHARD, BLACK RICE,
SALAD OF ARUGULA, AVOCADO, PICKLED RED ONION, AND CHILIES

MUSHROOM CARBONARA 16

SPAGHETTI, PARMESAN CREAM, SMOKED MUSHROOMS, ARUGULA, CHIVES,
FARM FRESH POACHED EGG

SIDES

SAUTÉED GREENS WITH GARLIC
WILD MUSHROOM RAGOUT
SAUTÉED GREEN BEANS
MARKET VEGETABLES

BACON-GOAT CHEESE "TATER TOTS"
GARLIC WHIPPED POTATOES
SWEET POTATO HASH
SUSHI RICE

BISTRO 310 IS A NON-SMOKING ESTABLISHMENT.

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF SIX OR MORE.

CHEF PROPRIETOR: JEFF MAIANI MANAGER: LIZ BOHALL