

STARTERS

Crab Stuffed Avocado	7.95
With tomatoes, capers, remoulade sauce & toast points.	
Shrimp Cocktail	7.95
Add crabmeat: \$ 2.00 extra.	
Filet Tip In Pastry	6.95
Baked with a sweet blue cheese Demi glaze wrapped in puff pastry.	
Crab Cake	6.95
Pan seared; Topped w/ sautéed sweet onions & red peppers.	
Bistro Chips	5.95
Topped with Gorgonzola cheese & Balsamic syrup.	
Chicken Spinach Spring Rolls	5.95
With Boursin cheese, Tasso ham, creamy spinach & onions.	
Spinach Dip	5.95
Artichoke & spinach in creamy white cheddar cheese.	
Stuffed Mushrooms	6.95
With crab stuffing, cheese, & tomatoes in garlic cream sauce.	
Hawaiian Shrimp Cocktail	7.95
Blackened then chilled; Topped w/mango; Coconut rum sauce.	
Calamari	7.95
Fried golden brown; Served with Thai sweet chili dipping sauce.	
Ahi Tuna	8.95
With Wakame & marinated squid salads; Wasabi & sweet soy sauces.	
Lobster Crab Dip	9.95
Lobster & crabmeat in a warm sherry-Parmesan cream sauce.	
Bistro Sampler (Perfect for 2)	12.95
Hawaiian shrimp, chicken spring roll, crab cake bits & Bistro chips.	
Gallery Sampler (Ideal for 3 or 4)	19.95
Lobster crab dip, calamari, chicken spring rolls, & Bistro chips.	
Snow Crab, King Crab, or Stone Crab Claws	
Please check with servers for availability & pricing.	

SOUPS AND SALADS

Blue Crab and Corn Chowder	3.95
Curry Chicken Soup	3.50
House Salad (with pecans) or Caesar Salad	3.50
Bistro Salad	5.95
Spring mix, pineapple-mango salsa, pecans, pine nuts, Parmesan cheese, tomatoes, & citrus raspberry vinaigrette.	
Spinach Salad	5.95
Goat's cheese, pine nuts, pecans, apples, onions & citrus vinaigrette.	
Tomato-Basil Salad	6.95
With fresh mozzarella cheese & shallot herb vinaigrette.	

ENTRÉE SALADS

The Amy Grant Salad	10.95
Blackened chicken, field greens, pecans, pine nuts, Parmesan cheese, tomatoes, mango-pineapple salsa, & citrus raspberry vinaigrette.	
Chicken Caesar Salad	8.95
Wood grilled breast, romaine lettuce, onions, croutons & olives.	
Crab Stuffed Avocado Salad	11.95
With spring mix, tomatoes, cucumbers, & citrus vinaigrette.	
Grilled Salmon Salad	10.95
With a low calorie Zinfandel dressing & mango-pineapple salsa.	
Cobb Salad	11.95
Grilled chicken, spring mix, avocado, bacon, Gorgonzola cheese, apple, candied pecans, & shallot herb vinaigrette.	
Blackened Shrimp Salad	11.95
With mango-pineapple salsa, pecans, pine nuts, Parmesan cheese, tomatoes, field greens, & citrus raspberry vinaigrette.	
Chicken Spinach Salad	11.95
Goat's cheese, pine nuts, apples, pecans, onions & citrus vinaigrette.	
Ahi Tuna Salad	12.95
Lemon pepper seared; Over cucumber, tomatoes, & field greens.	
Filet Mignon Caesar Salad	13.95
Petite beef tenderloin, romaine lettuce, onions, croutons & olives.	

Gratuity of 18 % will be added to parties of 8 or more

LUNCH SPECIALTIES

Portobello Mushroom	7.95
Grilled marinated cap, vegetables, marinara & provolone cheese.	
Veggie Quesadilla	7.50
Portobello, spinach, tomatoes, onions & white cheddar cheese.	
Polynesian Chicken	7.95
Topped w/ sautéed sweet onions & red peppers, over Jasmine rice.	
Chicken Marsala	7.95
Shitake mushroom Marsala sauce, Boursin cheese & mashed potatoes.	
Pecan Crusted Chicken	7.95
Pan seared; with vegetables, Bistro rice & coconut rum sauce.	
Chicken Roulade	7.95
Spinach, tomatoes, white cheddar cheese; Veggies & mashed potatoes.	
Chicken Mango Quesadilla	7.95
With pineapple, mango, spinach, onions & white cheddar cheese.	
Coconut Curry Chicken	7.95
With sweet peas, peppers & rice in coconut curry cream sauce.	
Chicken Alfredo Pasta	7.95
With vegetables, Romano cheese, sun dried tomato & Alfredo sauce	
Jamaican Chicken	8.95
Jerk seasoned; Mango, pineapple, mixed dried fruit, peppers & rice.	
Pork Tenderloin Marsala	8.95
With mushrooms, Provolone cheese, Bistro rice & vegetables.	
Bourbon Pork Tenderloin	8.95
Bleu cheese, sweet Demi-glace, vegetables & mashed potatoes.	
Filet Tip In Pastry	8.95
Baked with a sweet blue cheese Demi glaze wrapped in puff pastry.	
Filet Mignon Quesadilla	8.95
Filet mignon tips with spinach, onions, melt cheese in a tortilla.	
Filet Mignon Tips	9.95
Bleu cheese, sweet Bourbon Demi-glace, veggies & mashed potatoes.	
Thai Salmon	8.95
Pan seared; Thai sweet chili sauce, vegetables & jasmine rice.	
Pineapple Mango Salmon	8.95
Blackened; With coconut rum sauce, vegetables & jasmine rice.	
Polynesian Mahi-mahi	8.95
Pan seared; W/ onion, red pepper & sweet soy sauce over jasmine rice.	
Orange Glazed Mahi-mahi	8.95
Blackened; With fresh sautéed vegetables & jasmine rice.	
Coconut Curry Shrimp	8.95
With vegetables & Bistro rice in coconut curry cream sauce.	
Seared Ahi Tuna	9.95
With Wasabi cream & sweet soy sauce; Vegetables & jasmine rice.	
Bistro Crab Cake	9.95
Garlic crab cream sauce, crispy onions, vegetables & jasmine rice.	
Jamaican Grouper	9.95
Jerk seasoned; Mango, pineapple, dried mixed fruits, peppers & rice.	
Grouper Florentine	9.95
Lightly fried; Topped with creamy spinach; vegetables & jasmine rice.	
Braised Lamb Shank	13.95
With Bourbon Demi-glace sauce, vegetables, & mashed potatoes.	

WRAPS

(Served with a choice of Salad, Home Made Chips, Fries or Pasta Salad)

Vegetable Wrap	6.95
Mushrooms, zucchini, onions, peppers, tomatoes & spring mix.	
Black and Blue Wrap	7.95
Blackened chicken, bleu cheese dressing, greens, tomatoes & onions.	
Blackened Shrimp Wrap	7.95
Pineapple, mango, dried fruit, bleu cheese, greens & raspberry dressing.	
The Amy Grant Wrap	7.95
Blackened chicken, pineapple-mango salsa, cheese, pine nuts, pecans, tomatoes, greens, & raspberry vinaigrette.	
Turkey Swiss Wrap	7.95
With Swiss cheese, greens, tomatoes, crispy onions & ranch dressing.	
BBQ Steak Wrap	7.95
Filet Mignon tips, Provolone cheese, tomatoes, crispy onions, spring mix with sweet smoky BBQ sauce.	
Cobb Wrap	7.95
Grilled chicken, greens, bleu cheese, bacon, avocado, apple, pecans & shallot herb vinaigrette.	

SANDWICHES

(Served with a choice of Salad, Home Made Chips, Fries or Pasta Salad)

Portobello Sandwich	7.95
Grilled marinated cap, marinara, provolone cheese & crispy onions.	
Ruben Sandwich	7.95
Warm layers of corn beef & sauerkraut; Traditional on rye toast.	
Monte Bistro Sandwich	7.50
Ham, turkey & Provolone cheese; Tempura fried; Raspberry sauce.	
Chicken Salad Croissant	7.95
Diced chicken, grapes, candied pecans, red onions & celery.	
Grilled Chicken Sandwich	7.95
Provolone cheese, roasted pepper, crispy onions & Pesto mayonnaise.	
Chicken Marco Polo Sandwich	8.50
Blackened:W/ ham,cheese,Lettuce,tomato,onion & Horseradish-Dijon.	
BBQ Pulled Pork Sandwich	7.95
Tender smoked pulled pork, crispy onions & BBQ sauce.	
Bistro Burger	7.50
1/2 lb.; White cheddar cheese, crispy onions & Horseradish-Dijon.	
Gallery Burger	7.95
1/2 lb.; Crispy bacon & onions, Provolone cheese w/ Cajun remoulade.	
Black and Blue Burger	7.95
1/2 lb.; Blackened and smothered with melted bleu cheese.	
Ham and Turkey Club	7.95
With crispy bacon, Provolone cheese & Chipotle mayonnaise.	
Black Angus Roast Beef Sandwich	8.95
Melted Swiss cheese, Horseradish-Dijon, L. T. O. on a Panini bread.	
Crab Cake Sandwich	9.95
Pan seared, lettuce, tomatoes, crispy onions & remoulade sauce.	
Grouper Sandwich	10.95
Fried or grilled; Crispy onions, lettuce, tomatoes & lemon mayonnaise.	
Filet Mignon Sandwich	12.95
Petite beef tenderloin, Boursin cheese, crispy onions & remoulade.	

LIGHTER FARE

Half Amy Grant Wrap with Soup	7.95
Half Ham and Turkey Club with Soup	7.95
Soup and Salad	7.50

LAND

Portobello Mushroom		13.95
Grilled marinated cap, vegetables, marinara & provolone cheese.		
Chicken Roulade		14.95
Spinach, tomatoes, white cheddar cheese; Veggies & mashed potatoes.		
Pecan Crusted Chicken		14.95
Pan seared; With coconut rum sauce, vegetables & jasmine rice.		
Coconut Curry Chicken		13.95
With sweet peas, peppers & rice in coconut curry cream sauce.		
Chicken Mango Quesadilla		12.95
With pineapple, spinach, white cheddar cheese & onions in a tortilla.		
Chicken Alfredo Pasta		14.95
With vegetables, Romano cheese, sun-dried tomato & Alfredo sauce.		
Wild Mushroom Chicken Marsala		15.95
With Portobello & Boursin cheese in Shiitake mushrooms Marsala sauce.		
Jamaican Chicken		15.95
Jerk seasoned; Mango, pineapple, mixed dried fruits & jasmine rice.		
Bourbon Pork Tenderloin		15.95
Tender medallions, bleu cheese, sweet Demi-glaze & mashed potatoes.		
Pork Tenderloin Marsala		15.95
With mushrooms, Provolone cheese & vegetables over jasmine rice.		
Filet Mignon Quesadilla		15.95
Filet mignon tips with spinach, onions & melted cheese in a tortilla.		
Filet Tip In Pastry		17.95
Baked with a sweet blue cheese Demi glaze wrapped in puff pastry.		
Braised Lamb Shank	13.95	Twin Size 18.95
With Bourbon Demi-glaze sauce, vegetables & mashed potatoes.		
Filet Mignon Tips		18.95
Bleu cheese, sweet Bourbon Demi-glaze, veggies & mashed potatoes.		
Hong Kong Crispy Duck		19.95
!/2 duck; W/ onion, red pepper & sweet soy sauce over Jasmine rice		
N.Y. Strip		23.95
12 oz; W/ Boursin cheese, vegetables, Demi-glaze & mashed potatoes.		
Filet Mignon		24.95
8 oz; W/ Boursin cheese, vegetables, mashed potatoes & Demi-glaze.		
Bay Street Surf and Turf		25.95
Bleu cheese crusted petite Filet mignon and crab cake topped with crabmeat in garlic cream sauce; Vegetables & jasmine rice.		
China Town N.Y. Strip		26.95
12 oz; Served w/ vegetables, jasmine rice, Wasabi & sweet soy sauces.		
Stuffed Filet Mignon		29.95
8 oz.; Stuffed w/ lobster, crab & bleu cheese; Topped w/ shrimp scampi Served with vegetables, mashed potatoes.		

SEA

Pineapple Mango Salmon		16.95
Blackened; With coconut rum sauce, vegetables, & jasmine rice.		
Thai Salmon		15.95
Pan seared; With Thai sweet chili sauce, vegetable & jasmine rice.		
Coconut Curry Shrimp		14.95
With sweet peas, peppers, & Bistro rice in coconut curry cream sauce.		
Orange Glazed Mahi-mahi		16.95
Blackened; With a tangy orange sauce, vegetables & jasmine rice.		
Polynesian Mahi-mahi		16.95
Pan seared; W/ onion, red pepper & sweet soy sauce over Jasmine rice.		
Lemon Pepper Ahi Tuna		18.95
Served w/ Wasabi cream & sweet soy sauces, vegetables & jasmine rice.		
Crab Cake Imperial		19.95
Twin crab cakes topped with crabmeat in garlic cream sauce & crispy onions; Vegetables, roasted tomato cream sauce & jasmine rice.		
Grouper Florentine		20.95
Lightly fried; Topped with creamy spinach; Vegetables & jasmine rice.		
Jamaican Grouper		21.95
Jerk seasoned; Mango, pineapple, mixed dried fruits & jasmine rice.		
Chilean Sea Bass		23.95
With sautéed spinach, Boursin cheese, Balsamic syrup & jasmine rice		
Southern Sea Bass with Crabmeat		26.95
Chilean sea bass; Topped w/ crabmeat in garlic cream sauce & crispy onions; Veggies, fried cheddar grits & roasted tomato cream sauce.		
Snow Crab, King Crab, or Stone Crab Claws		
Please check with servers for availability & pricing.		