

STARTERS

Coconut Shrimp	7.99
Lightly fried; served with honey mustard & raspberry sauces.	
Crab Stuffed Avocado	7.99
With tomatoes, capers, remoulade sauce & toast points.	
Shrimp Cocktail	7.99
Add crabmeat: \$ 2.00 extra.	
Bistro Chips	5.99
Topped with Gorgonzola cheese & Balsamic syrup.	
Chicken Spinach Spring Rolls	5.99
With Boursin cheese, Tasso ham, creamy spinach & onions.	
Spinach Dip	5.99
Artichoke & spinach in creamy white cheddar cheese.	
Stuffed Mushrooms	6.99
With crab stuffing, cheese, & tomatoes in garlic cream sauce.	
Crab Cake	6.99
Pan seared; Topped w/ sautéed sweet onions & red peppers.	
Italian Grilled Provolone Cheese	7.99
Served with herbs, olive oil, roasted red pepper & pita bread.	
Calamari	7.99
Fried golden brown; served with Thai sweet chili dipping sauce.	
Sautéed Calamari	7.99
Peperoncinis, garlic, peppers, onions, olives, feta cheese & pita bread.	
Ahi Tuna	8.99
With Wakame & marinated squid salads; Wasabi & sweet soy sauces.	
Lobster Crab Dip	9.99
Lobster & crabmeat in a warm sherry-Parmesan cream sauce.	
Bistro Sampler (Perfect for 2)	12.99
Coconut shrimp, chicken spring roll, crab cake bits & Bistro chips.	
Gallery Sampler (Ideal for 3 or 4)	19.99
Lobster crab dip, calamari, chicken spring rolls, & Bistro chips.	

SOUPS AND SALADS

Blue Crab and Corn Chowder	3.99
Soup of the Day	3.99
House Salad (with pecans) or Caesar Salad	3.99
Bistro Salad	5.99
Spring mix, pineapple-mango salsa, pecans, pine nuts, Parmesan cheese, tomatoes, & citrus raspberry vinaigrette.	
Spinach Salad	5.99
Goat's cheese, pine nuts, pecans, apples, onions & citrus vinaigrette.	
Tomato-Basil Salad	6.99
With fresh mozzarella cheese & shallot herb vinaigrette.	

ENTRÉE SALADS

The Amy Grant Salad	11.99
Blackened chicken, field greens, pecans, pine nuts, Parmesan cheese, tomatoes, mango-pineapple salsa, & citrus raspberry vinaigrette.	
Chicken Caesar Salad	10.99
Wood grilled breast, romaine lettuce, onions, croutons & olives.	
Grilled Salmon Salad	10.99
With a low calorie Zinfandel dressing & mango-pineapple salsa.	
Crab Stuffed Avocado Salad	11.99
With spring mix, tomatoes, cucumbers, & citrus vinaigrette.	
Cobb Salad	12.99
Grilled chicken, spring mix, avocado, bacon, Gorgonzola cheese, apple, candied pecans, & shallot herb vinaigrette.	
Chicken Spinach Salad	12.99
Goat's cheese, pine nuts, apples, pecans, onions & citrus vinaigrette.	
Blackened Shrimp Salad	13.99
With mango-pineapple salsa, pecans, pine nuts, Parmesan cheese, tomatoes, field greens, & citrus raspberry vinaigrette.	
Ahi Tuna Salad	13.99
Lemon pepper seared; Over cucumber, tomatoes, & field greens.	
Filet Mignon Caesar Salad	14.99
Petite beef tenderloin, romaine lettuce, onions, croutons & olives.	

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

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

LUNCH SIZE PORTION

Vegetarian Pasta Bowl	7.99
Fresh select vegetables with choice of Marinara or Alfredo Sauce.	
Portobello Mushroom	7.99
Grilled marinated cap, vegetables, marinara & provolone cheese.	
Veggie Quesadilla	7.99
Portobello, spinach, tomatoes, onions & white cheddar cheese.	
Polynesian Chicken	8.50
Topped w/ sautéed sweet onions & red peppers, over jasmine rice.	
Chicken Marsala	8.50
Shitake mushroom Marsala sauce, Boursin cheese & mashed potatoes.	
Pecan Crusted Chicken	8.50
Pan seared; with vegetables, jasmine rice & coconut rum sauce.	
Chicken Roulade	8.50
Spinach, tomatoes, white cheddar cheese; Veggies & mashed potatoes.	
Chicken Mango Quesadilla	8.50
With pineapple, mango, spinach, onions & white cheddar cheese.	
Coconut Curry Chicken	8.50
With sweet peas, peppers & rice in coconut curry cream sauce.	
Chicken Alfredo Pasta	8.50
With vegetables, Romano cheese, sun dried tomato& Alfredo sauce	
Fettuccini Pesto Chicken	8.99
Blackened chicken, Tasso ham & vegetables in Pesto cream sauce.	
Jamaican Chicken	8.99
Jerk seasoned; Mango, pineapple, mixed dried fruit, peppers & rice.	
Pork Tenderloin Marsala	8.99
With mushrooms, Provolone cheese, jasmine rice & vegetables.	
Bourbon Pork Tenderloin	8.99
Bleu cheese, sweet Demi-glace, vegetables & mashed potatoes.	
Filet Mignon Quesadilla	9.50
Filet mignon tips with spinach, onions & melted cheese in a tortilla.	
Filet Mignon Tips	9.99
Bleu cheese, sweet Bourbon Demi-glace, veggies & mashed potatoes.	
Braised Lamb Shank	13.99
With Bourbon Demi-glace sauce, vegetables, & mashed potatoes.	

LUNCH FROM THE BEACH

Thai Salmon	8.99
Pan seared; Thai sweet chili sauce, vegetables & jasmine rice.	
Pineapple Mango Salmon	8.99
Blackened; with coconut rum sauce, vegetables & jasmine rice.	
Jamaican Style Asian Grouper	9.99
Jerk seasoned; Mango, pineapple, dried mixed fruits, peppers & rice.	
Asian Grouper Florentine	8.99
Lightly fried; topped with creamy spinach; vegetables & jasmine rice.	
Polynesian Mahi-mahi	8.99
Pan seared; W/ onion, red pepper & sweet soy sauce over jasmine rice.	
Coconut Fried Shrimp	9.99
Honey mustard & raspberry sauces. W/ vegetables & jasmine rice.	
Orange Glazed Mahi-mahi	8.99
Blackened; with fresh sautéed vegetables & jasmine rice.	
Coconut Curry Shrimp	9.99
With vegetables & Bistro rice in coconut curry cream sauce.	
Shrimp & Fettuccini Marinara	9.99
Blackened or grilled shrimp, fresh vegetables & home made Marinara.	
Seared Ahi Tuna	9.99
With Wasabi cream & sweet soy sauces; Vegetables & jasmine rice.	
Bistro Crab Cake	9.99
Garlic crab cream sauce, crispy onions, vegetables & jasmine rice.	

WRAPS

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

Vegetable Wrap	7.99
Mushrooms, zucchini, onions, peppers, tomatoes & spring mix.	
Grilled Ruben Wrap	8.50
Warm layers of corn beef, sauerkraut & thousand island dressing.	
Black and Blue Wrap	8.50
Blackened chicken, bleu cheese dressing, greens, tomatoes & onions.	
The Amy Grant Wrap	8.50
Blackened chicken, pineapple-mango salsa, cheese, pine nuts, pecans, tomatoes, greens & raspberry vinaigrette.	
Turkey Swiss Wrap	8.50
With Swiss cheese, greens, tomatoes, crispy onions & ranch dressing.	
Blackened Shrimp Wrap	8.99
Pineapple, mango, dried fruits, bleu cheese & raspberry dressing.	
BBQ Steak Wrap	8.99
Filet Mignon tips, Provolone cheese, tomatoes, crispy onions, spring mix with sweet smoky BBQ sauce.	
Cobb Wrap	8.99
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	8.50
Grilled marinated cap, marinara, provolone cheese & crispy onions.	
Ruben Sandwich	8.50
Warm layers of corn beef & sauerkraut; Traditional on rye toast.	
BBQ Pulled Pork Sandwich	8.50
Tender smoked pulled pork, crispy onions & BBQ sauce.	
Chicken Salad Croissant	8.50
Diced chicken, grapes, candied pecans, red onions & celery.	
Grilled Chicken Sandwich	8.50
Provolone cheese, roasted pepper, crispy onions & Pesto mayonnaise.	
Chicken Marco Polo Sandwich	8.99
Blackened; Ham, cheese, lettuce, tomato, onion & Horseradish-Dijon.	
Buffalo Chicken Sandwich	7.99
Fried chicken breast, lettuce, tomato, onion & spicy Buffalo sauce.	
Monte Bistro Sandwich	7.99
Ham, turkey & Provolone cheese; Tempura fried; Raspberry sauce.	
Bistro Burger	7.99
1/2 lb.; White cheddar cheese, crispy onions & Horseradish-Dijon.	
Gallery Burger	8.99
1/2 lb.; Crispy bacon & onions, Provolone cheese w/ Cajun remoulade.	
Black and Blue Burger	8.99
1/2 lb.; Blackened and smothered with melted bleu cheese.	
Ham and Turkey Club	8.99
With crispy bacon, Provolone cheese & Chipotle mayonnaise.	
Fried Fish Sandwich	8.99
Asian grouper; w/ crispy onions, lettuce, tomatoes & lemon Mayo.	
Grilled Fish Sandwich	9.99
Asian grouper, remoulade sauce, melted Provolone cheese & L.T.O.	
Crab Cake Sandwich	9.99
Pan seared, lettuce, tomatoes, crispy onions & remoulade sauce.	
Filet Mignon Sandwich	12.99
Petite beef tenderloin, Boursin cheese, crispy onions & remoulade.	

LIGHTER FARE

Half Amy Grant Wrap with Soup	7.99
Half Ham and Turkey Club with Soup	7.99
Soup and Salad	7.50

LAND

Portobello Mushroom			13.99
Grilled marinated cap, vegetables, marinara & provolone cheese.			
Veggie Quesadilla			13.99
Portobello, spinach, tomatoes, onions & white cheddar cheese.			
Vegetarian Pasta Bowl			12.99
Fresh select vegetables with choice of Marinara or Alfredo sauce.			
Chicken Roulade			14.99
Spinach, tomatoes, white cheddar cheese; Veggies & mashed potatoes.			
Pecan Crusted Chicken			14.99
Pan seared; With coconut rum sauce, vegetables & jasmine rice.			
Coconut Curry Chicken			14.99
With sweet peas, peppers & rice in coconut curry cream sauce.			
Chicken Mango Quesadilla			14.99
With pineapple, spinach, white cheddar cheese & onions in a tortilla.			
Chicken Alfredo Pasta			14.99
With vegetables, Romano cheese, sun-dried tomato & Alfredo sauce.			
Fettuccini Pesto Chicken			15.99
Blackened; W/ Tasso ham, vegetables & Pesto cream sauce.			
Wild Mushroom Chicken Marsala			15.99
With Portobello & Boursin cheese in Shiitake mushrooms Marsala sauce.			
Jamaican Chicken			15.99
Jerk seasoned; Mango, pineapple, mixed dried fruits & jasmine rice.			
Pork Tenderloin			15.99
Choice of Bourbon style (Bleu cheese, sweet Demi-glace & mashed potatoes.) or Marsala style (Mushroom, Provolone cheese, veggies & jasmine rice.)			
Filet Mignon Quesadilla			16.99
Filet mignon tips with spinach, onions & melted cheese in a tortilla.			
Braised Lamb Shank	13.99	Twin Size	18.99
With Bourbon Demi-glace sauce, vegetables & mashed potatoes.			
Filet Mignon Tips			18.99
Bleu cheese, sweet Bourbon Demi-glace, veggies & mashed potatoes.			
Hong Kong Crispy Duck			20.99
!/2 duck; W/ onion, red pepper & sweet soy sauce over Jasmine rice			
N.Y. Strip (12 OZ. Center Cut)			24.99
Choice of Polynesian style (Red peppers, onions, sweet soy sauce & jasmine rice) Or Traditional style (Boursin cheese, Demi-glace, veggies & mashed potatoes).			
Filet Mignon			24.99
8 oz; W/ Boursin cheese, vegetables, mashed potatoes & Demi-glace.			
Gallery Surf and Turf			25.99
Bleu cheese crusted petite Filet mignon and choice of coconut shrimp or blackened shrimp skewer. Served w/ vegetables& jasmine rice.			
Stuffed Filet Mignon			29.99
8 oz.; Stuffed w/ lobster, crab & bleu cheese; Topped w/ shrimp scampi. Served with vegetables, mashed potatoes.			

SEA

Coconut Curry Shrimp			15.99
With sweet peas, peppers & Bistro rice in coconut curry cream sauce.			
Shrimp and Fettuccini Marinara			15.99
Blackened or grilled shrimp, fresh vegetables & home made Marinara.			
Pineapple Mango Salmon			16.99
Blackened; with coconut rum sauce, vegetables, & jasmine rice.			
Thai Salmon			16.99
Pan seared; With Thai sweet chili sauce, vegetable & jasmine rice.			
Jamaican Style Asian Grouper			17.99
Jerk seasoned; Mango, pineapple, mixed dried fruits & jasmine rice.			
Asian Grouper Florentine			17.99
Lightly fried; topped with creamy spinach; Vegetables& jasmine rice.			
Orange Glazed Mahi-mahi			18.99
Blackened; with a tangy orange sauce, vegetables & jasmine rice.			
Polynesian Mahi-mahi			18.99
Pan seared; W/ onion, red pepper & sweet soy sauce over Jasmine rice.			
Lemon Pepper Ahi Tuna			19.99
Served w/ Wasabi cream & sweet soy sauces, vegetables & jasmine rice.			
Crab Cake Imperial			19.99
Twin crab cakes, vegetables, roasted tomato cream sauce & jasmine rice.			
Chilean Sea Bass			23.99
With sautéed spinach, Boursin cheese, Balsamic syrup & jasmine rice			
Southern Sea Bass with Crabmeat			26.99
Chilean sea bass; Topped w/ crabmeat in garlic cream sauce & crispy Onions; veggies, fried cheddar grits & roasted tomato cream sauce.			