

STARTERS

	Petite	Full
Coconut Shrimp Lightly fried; honey mustard & raspberry sauces.	5	7
Bam-Bam Shrimp Tender lightly fried shrimp tossed in a sweet Thai aioli sauce.	6	8
Crab Stuffed Avocado Tomatoes, capers, remoulade sauce & tortilla chips.		8
Chicken Spinach Egg Rolls Caramelized onion, white cheddar & sweet Thai chili dipping sauce.	3	5
Spinach Dip Artichokes & spinach in a creamy white cheddar cheese.	5	7
Edamame Salt-boiled green soybeans with nutty flavor. Great with beer.	5	7
Bistro Chips Topped with bleu cheese crumbles & Balsamic syrup.	5	7
Flaming Cheese Grilled Saganaki cheese flamed w/ Brandy; lemon juice & pita bread.		9
Chicken Asian Nachos Olives, tomatoes, onions, cheese sauce & crispy wonton chips.		7
Stuffed Mushrooms Crab stuffing, cheese & tomatoes in garlic cream sauce.	5	8
Calamari Fried golden brown; sweet Thai chili dipping sauce.	5	8
Fried Zucchini & Olives Olives stuffed w/ bleu cheese; coconut rum & Asian dipping sauces.		7
Ahi Tuna Served with Wakame salad, wasabi & sweet soy sauces.		9
Crab Cake Pan seared; topped w/ sautéed sweet onions & roasted red peppers.	6	11
Lobster Crab Dip Lobster & crabmeat in a warm sherry-Parmesan cream sauce.	6	10
Mussels Steamed Prince Edward Island mussels w/ lemon butter sauce.		11
Bistro Sampler (Full size is ideal for 3 or 4) Bam-Bam shrimp, chicken egg rolls, spinach dip & Bistro chips.	12	20
Gallery Sampler (Full size is ideal for 3 or 4) Lobster crab dip, calamari, chicken egg rolls & Bistro chips.	12	20

SOUPS AND SALADS

Blue Crab and Corn Chowder or Soup of the Day		4
House Salad or Caesar Salad		4
Bistro Salad Pecans, pine nuts, pineapple, mango, Parmesan cheese, raspberry vinaigrette.		5
Spinach Salad Goat's cheese, pine nuts, pecans, apples, onions & low calorie Zinfandel.		6
Tomato-Basil Stack Fresh mozzarella cheese, extra virgin olive oil & Balsamic syrup.		7

ENTRÉE SALADS

The Amy Grant Salad Blackened chicken, pecans, pine nuts, Parmesan cheese, tomatoes, pineapple-mango salsa, spring mix & raspberry vinaigrette.		14
Cobb Salad Grilled chicken, avocado, bacon, bleu cheese, apples, pecans & ranch.		14
Chicken Caesar Salad Grilled chicken, romaine lettuce, croutons & Parmesan cheese.		13
Bam-Bam Shrimp Salad Tender fried shrimp, pecans, spring mix, tomato, onion & low calorie Zinfandel.		13
Crab Stuffed Avocado Salad W/ spring mix, tomatoes, capers, cucumbers & raspberry vinaigrette.		13
Chicken Spinach Salad Goat's cheese, pine nuts, apples, pecans, onions & low calorie Zinfandel.		14
Grilled Salmon Salad 4 oz or 8 oz.; pineapple-mango salsa, tomatoes & low calorie Zinfandel.	12	15
Blackened or Grilled Shrimp Salad 1 or 2 skewers; pineapple-mango salsa, pecans, pine nuts, tomatoes, Parmesan cheese, spring mix & raspberry vinaigrette.	12	16
Ahi Tuna Salad 4 oz or 8 oz.; pineapple-mango salsa, cucumber, tomato & sweet soy.	15	19
Filet Mignon Caesar Salad 5 oz for petite size & 8 oz for full. Lettuce, croutons & Parmesan cheese.	16	21

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

Consuming undercooked meats, poultry, seafood or eggs may increase risk of illness.

DINNER ENTRÉE

Served with Soup or House Salad.

Petite Full

***** LAND *****

Pecan Crusted Chicken	14	17
Pineapple-mango salsa, sweet coconut rum sauce, veggies & rice.		
Chicken Roulade	14	17
Spinach, tomato & cheddar cheese; green beans & mashed potatoes.		
Chicken or Shrimp Mango Quesadilla	13	16
Pineapple, mango, spinach, onions, tomatoes & cheddar cheese.		
Chicken Piccata	14	17
Tossed with angel hair pasta & lemon butter caper sauce.		
Chicken Alfredo	14	17
Tossed w/ Romano cheese, mushrooms, peas & Alfredo sauce.		
Chicken or Shrimp Fried Rice		13
Stir-fried w/ onions, sugar snap peas, carrots, rice & sesame-ginger soy.		
Portobello Chicken Marsala	15	18
Served w/ Portobello mushroom, green beans & mashed potatoes.		
Caribbean Chicken	14	17
Jerk seasoned; mango-pineapple salsa & SWEET/SPICY sauce over rice.		
Coconut Curry Chicken or Shrimp	14	17
Sugar snap peas, peppers & rice in a coconut curry cream sauce.		
Bourbon Pork Tenderloin	15	18
Bleu cheese, SWEET demi-glace, green beans & mashed potatoes.		
Portobello Pork Marsala	16	19
Served w/ Portobello mushroom, green beans & mashed potatoes.		
Steak Quesadilla	15	18
Spinach, onion, roasted corn salsa, tomatoes & white cheddar cheese.		
Filet Mignon Tips	16	20
Bleu cheese, SWEET demi-glace, green beans & mashed potatoes.		
Braised Lamb Shank	16	21
2 shanks for full size. demi-glace, green beans & mashed potatoes.		
Crispy Duck		23
1/2 duck fried to crisp; onion, red pepper, sweet soy sauce & jasmine rice.		
Rib Eye (Grilled or Blackened)		25
14 oz.; w/ red wine demi-glace, green beans & mashed potatoes.		
China Town Rib Eye		22
11 oz.; red peppers, onions & sweet soy sauce over jasmine rice.		
Filet Mignon		27
8 oz.; w/ green beans, mashed potatoes & red wine demi-glace.		
Stuffed Filet Mignon		33
8 oz.; stuffed w/ crabmeat & bleu cheese; topped w/ shrimp scampi. Served w/ green beans & mashed potatoes.		
***** SEA *****		
Pineapple Mango Salmon	15	19
4 or 8 oz.; blackened; SWEET coconut rum sauce, veggies & jasmine rice.		
Thai Salmon	15	19
4 or 8 oz. grilled filet; w/ sweet Thai chili sauce, veggies & jasmine rice.		
Fish Florentine	15	18
6 or 9 oz. tender fried whitefish, creamy spinach, veggies & yellow rice.		
Caribbean Jerk Fish	15	18
6 or 9 oz. whitefish filet, mango, pineapple, SWEET/SPICY sauce & rice.		
Stuffed Seafood	17	20
6 or 9 oz. baked whitefish stuffed w/ crab stuffing, veggies & yellow rice.		
Gallery Fried Rice		15
Stir-fried; shrimp, chicken, chorizos sausage, calamari & sesame-ginger soy.		
Polynesian Mahi-mahi		17
Grilled; w/ red peppers, onions & sweet soy sauce over jasmine rice.		
Orange Glazed Mahi-mahi		17
Blackened; served w/ orange marmalade, veggies & yellow rice.		
New Orleans Style Mahi-mahi		21
Blackened; topped w/ crabmeat & shrimp scampi; veggies & rice.		
Seafood Platter		19
Crab cake, shrimp skewer, lobster & crab sauce, veggies & yellow rice.		
Seafood Pasta	17	21
Shrimp, mussels, calamari, fish, angel hair pasta & lemon butter sauce.		
Lemon Pepper Ahi Tuna	17	22
4 or 8 oz.; served with wasabi & sweet soy sauces, veggies & rice.		
Paella	18	23
Shrimp, mussel, fish, calamari, chorizos, roasted peppers & yellow rice.		
Chilean Sea Bass		28
Sautéed spinach, tomato, onion, Balsamic syrup & jasmine rice.		
New Orleans Style Sea Bass		32
Pan seared; topped w/ crabmeat & shrimp scampi; veggies & yellow rice.		

Gallery Bistro

DINNER SANDWICH MENU

Served with Chips or Fries

American Cheese Burger **10.95**

1/2 lb.; American cheese, pickles, lettuce, tomato & onion.

Marmalade Burger **10.95**

1/2 lb.; Grilled apple, marmalade onion, Boursin cheese & honey mustard.

Mushroom Swiss Burger **10.95**

1/2 lb.; mushrooms, Swiss cheese, Lettuce, tomato, onion & horseradish-Dijon.

BBQ Bacon Burger **10.95**

1/2 lb.; cheddar cheese, lettuce, tomato, onion & sesame-ginger soy BBQ sauce.

Hawaiian Burger **10.95**

1/2 lb.; Pineapple, ham, cheese, lettuce, tomato, onion & honey mustard.

Diablo Burger **10.95**

1/2 lb.; cheddar cheese, Lettuce, tomato, onion, fried egg, jalapeno pepper & spicy mayo.

Prime Rib Sandwich **11.95**

Shaved prime rib, Provolone cheese, lettuce, tomatoes, onions, horseradish cream & Au jus.

Philly Steak and Cheese **11.95**

Shaved prime rib, peppers, onions, mushrooms & white cheddar cheese.