APPETIZERS

Sherry Garlic Sizzling Shrimp
Lightly sauteed with sherry and fresh garlic. $9

Escargot Proclamation
Imported French snails, pan flashed with garlic, shallots, watercress and brandy, finished with crostini. $11

Cheese and Pate Plate for Two
A platter of imported hard and soft cheeses, house pate and crostini. $9

Colossal Chilled Gulf Shrimp
Served with a traditional red horseradish sauce. $3.50 each

Today's Appetizer Creation
Market Price

Half Rack "JamAsian" Baby Back Ribs
Jamaican jerk and Asian spices give this Bistro baby back its multicultural "kick." Served with refreshing dipping sauce $9

GOURMET PIZZA
All our pizzas are prepared on thin focaccia crust made daily in our bakery, dressed with your favorite toppings. Finished with extra virgin olive oil.

The Vege
Vine Ripe Tomato, torn basil, asparagus, mushrooms and fresh Mozzarella. $7

Gulf Shrimp and Tenderloin
Maui onion, pink Gulf shrimp, Vermont White Cheddar and Mozzarella. $14

Mediterranean Dreamer
Artichoke hearts, capers, fresh basil, tomato, Romano Pecorino and Mozzarella. $8

Bistro "Five Cheese"
This comfort pie consists of simply fresh tomato topped with fresh Mozzarella, Parmesan, Vermont White Cheddar, aged New York Cheddar and Romano Pecorino. $6

Today's Pizza Creation
A daily creation from your chef. One that shouldn't be overlooked. Market Price

SIDE SALADS
(or it could be your entree)

Bistro Bowl
Fresh chopped greens tossed with tomatoes, fresh herbs, scallions, pinenuts, roasted garlic and balsamic vinaigrette. $4

Bistro Caesar
California romaine tossed with extra virgin olive oil, balsamic vinegar, romano and smashed garlic. $6

Grilled Chicken Campeche
Chili rubbed char-grilled chicken slices, torn greens, avocados, black bean salsa, bell peppers, broken tortillas and honey lemon jalapeno dressing. $9

Gulf Shrimp, Avocado & Watercress Salad $8

Shrimpless Tossed with maple vinaigrette. $5

California Pear, Pecan and Pepper Montrachet
Montrachet goat cheese, fresh pear and pecans plated with torn greens, roasted peppers and balsamic vinaigrette. $8

Chicago Chophouse Steak Salad
Marinated char-grilled tenderloin, thin sliced and teamed with romaine, vine ripened tomatoes, broccoli florettes and garlic crostini. Dressed with five pepper vinaigrette. $12

Non-Classical Nicoise
Seared sushi quality tuna, plated with hearts of palm, mixed field greens, fresh asparagus, julienne of bell pepper and vine ripened tomatoes. Dressed with orange basil vinaigrette. $12

SPECIALTIES, PASTAS, MAIN COURSE

Herb Rolled Veal Chop
Char broiled & plated with roasted garlic peppercorn sauce. $18

Filet Mignon
Over one-half pound filet grilled to your liking and served with Bistro Beaujolais reduction. $28

Bobby's Special Preparation
Your server will describe today's specials Market Price

"JamAsian" Baby Back Ribs
Jamaican jerk and Asian spices give this Bistro baby back its multicultural "kick." Served with a refreshing dip sauce. Full Rack $15 Half Rack $9

Pepper Crusted Salmon Fillet
Seared and topped with Bistro butter. $13

Jamaican Jerk Chicken
with Special Relish of the Day $11

Giant Char Grilled Pork Chop
Served with caramelized Granny Smith apples and Mt. Vernon mustard sauce. $14

Pan Tossed Pasta
This pasta dish is a new creation each night, made with a blend of the freshest ingredients. Ask your server. Market Price

Char Grilled USDA Sterling Silver N.Y. Strip
Enhanced with Bobby's version of Maitre d'hotel butter. $19

Grilled Prime Baby Lamb Chops Mediterranean
Two loin chops, herb rubbed and plated with fresh mint vinaigrette. $18

BISTRO SANDWICH BOARD

Best Burger on the Beach
Char broiled half pound ground beef, vine ripened tomato, California leaf lettuce. Your choice of cheeses: French Boursin, Extra Sharp New York Cheddar, Vermont White Cheddar, Monterrey Jack Jalapeno, French Raclette. $8

Bronzed Grouper
Fish fillet of grouper char broiled with a touch of spices. Served on a Kaiser roll with California romaine and vine ripened tomato. $13

SOUPS AND SIDES

Signature Bistro Potato
Idaho potatoes layered with Florida sweet onion, Vermont White Cheddar and French Raclette cheese. Served by the wedge, enough for two. $6

Mon Sheri's French Onion Soup Crock
A classic, made with caramelized onions, rich veal stock, Sherry, Brandy and topped with Gruyere. $5

"Another Soup"
Ask your server about today's offering. $4

Plated Fresh Veggies
Only the freshest in season with a creative flair. $6

DESSERTS

Chocolate Sin
Belgian Chocolate Mouse Cake, Chocolate Ganache and Walnuts. $4

Beachcomber Original Recipe Key Lime Pie
Bistro "Jack It Up" garnish. $4

Daily Dessert Creation
Your server will describe our pastry chef's Daily Dessert Creation