



Appetizers

- Soup Du Jour**\$4 Cup Bowl \$6
Chef's Daily Feature
- Arabic Dip & Chips**\$6
Hummus, Tabbouleh and Baba Ganouj with Pita Chips
- St. Antoine Super Nachos**\$7
Freshly Fried Tortilla Chips Piled with Ground Beef, Cheese Sauce, Onion, Olives, Jalapenos, Pico de Gallo, Sour Cream and Guacamole
- Cheesy Chicken Quesadilla**\$6
Grilled Chicken, Cheddar Cheese, Scallions Served with Shredded Lettuce, Pico de Gallo, Sour Cream and Guacamole
- Spinach and Artichoke Dip**\$7
Spinach, Artichokes and Creamy Regiano Cheese, Baked and Served with Corn Tortilla Chips
- Country Chicken Tenders**\$7
Crispy Fried Strips of Chicken Tenderloin Served with Buttermilk Ranch and French Fries (Buffalo Style Available)
- Shrimp Cocktail***\$9
Chilled Poached Shrimp, Served with Zesty Cocktail Sauce and Lemon
- Sampler Platter**\$9 Pick 3 \$12 Pick 4
Dynamite Shrimp, Beef Saté, Southwestern Chicken Egg Rolls, Crisp Pork Pot Stickers

Salad

- Michigan Salad**\$9
Spinach, Dried Cherries, Julienne Apples, Candied Pecans, Slivered Red Onion, Cider Vinaigrette, with an Apple Garnish
- Fattoush Salad**\$9
Chopped Romaine, Diced Tomato, Cucumber, Green Pepper, Parsley and Pita Chips Tossed with Authentic Dressing
- Cobb Salad**\$11
Diced Grilled Chicken Breast, Applewood Smoked Bacon, Beef Steak Tomatoes, Crumbled Bleu Cheese, Guacamole, Chopped Romaine and Field Greens, Tossed with Herb Buttermilk Dressing
- Southwest Chicken Salad**\$10
Fresh Chopped Romaine, Tossed with Roasted Corn and Black Bean Salsa, Crispy Fried Chicken and Zesty Ranch, Topped with Guacamole and Fried Corn Tortilla Strips
- Greek Salad**\$9
Crisp Romaine Lettuce, Tomatoes, Cucumbers, Red Onions, Beets, Kalamata Olives, Pepperoncinis and Feta Cheese, Tossed in Greek Dressing
- Classic Caesar Salad**\$5 side \$9 Entree
Crisp Romaine Lettuce Tossed with Parmesan Cheese, Crisp Croutons and Zesty Garlic Dressing
Add Salmon* \$9, Add Chicken \$4, Add 6oz Filet \$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Items may be cooked to order. 18% gratuity will be added to all parties of 6 or more.

Lunch

Sandwiches

Served with Fries and Chef's Side
Add Soup or a Side House Salad for \$1.99

- Turkey Burger***\$9
Savory Ground Turkey, Provolone Cheese, Lettuce, Tomato, Onion and Bistro's Special Sauce on a Pretzel Roll
- Turkey & Swiss Wrap**\$7
Lettuce, Tomato, Chive Mayo, Wrapped in a Sun Dried Tomato Lawash
- Club Sandwich**\$8
Classically Prepared Featuring House Roasted Turkey and Applewood Smoked Bacon
- The 'Monte' Croissant**\$10
Grilled Ham, Turkey, Swiss and Cheddar on a Warm Buttered Croissant with Crisped Lettuce and Honey Dijon
- Honey Mustard Chicken Sandwich***\$8
Pan Roasted Chicken Breast Marinated in Honey Mustard Sauce, Topped with Bacon and Swiss Cheese
- Reuben on Third**\$11
Thinly Sliced House Made Corned Beef with Swiss Cheese, Laced with Sauerkraut and Thousand Island Dressing on Grilled Rye
- Prime Time Burger***\$8
Fire-Grilled Ground Sirloin with Lettuce, Tomato and Onions
Add Cheese \$1
- Patty Melt***\$12
Grilled Ground Sirloin, Topped with Sautéed Mushrooms, Caramelized Onions, Melted Swiss Cheese on Rye Bread
- Monroe St. Steak Sandwich**\$10
Oven Roasted Prime Rib, Caramelized Onions, Sautéed Mushrooms and Melted Swiss Cheese on a Sesame Hoagie, Accented with Chipotle Ranch
- Grilled Portobella Ciabatta**\$10
Marinated and Grilled Portabella Mushroom, Caramelized Onions, Fontina Cheese, Romaine Lettuce, Roasted Tomato and Balsamic Aioli on Ciabatta Bread
- Pasta**
Add Salmon* \$8, Add Shrimp \$8, Add Chicken \$6
Served with Choice of Soup or Salad and Artisanal Rolls
- Italian Sausage Pasta**\$9
Sliced Italian Sausage, Onions and Garlic, Tossed with Tomato Cream Sauce, Served on a Bed of Ziti Pasta
- Shrimp Linguini**\$11
Shrimp Sautéed in Garlic, White Wine, Spinach, Tomatoes, and Butter Tossed with Fresh Linguini Pasta, Finished with Chiffonade Basil
- Chicken Alfredo**\$11
Fettucini Pasta, Marinated and Grilled Chicken Tossed in a Rich Parmesan Cream Sauce
- Grilled Chicken Pasta**\$11
Grilled Chicken with Orecchiette Pasta, Tossed with Garlic Basil Cream Sauce and Garnished with Tomato Concasse
- Garden Vegetable Pasta**\$9
Marinated Portabella Mushrooms, Sundried Tomatoes, Sautéed Spinach, Red Onions and Parmesan Cheese Tossed with Ziti, Finished with a Herb Infused Butter Sauce



Lunch

Entrees

Served with Choice of Soup or Salad and Artisan Rolls

Blackened Hawaiian Salmon*\$18

Served with Roasted Redskin Potatoes, Chef's Vegetables and Grilled Pineapple Salsa

Bistro Fish & Chips\$14

Fried Great Lakes Perch, Spun Potatoes served with Malted Ketchup and Cajun Remoulade

Grilled Kabobs*\$12

Your Choice of Chicken, Beef or Both, Grilled, Served Over a Bed of Vermicelli Rice with a Roasted Roma Tomato and Garlic Sauce Served with Pita Chips

Chicken Tosca*\$16

Lightly Egg Battered Chicken Served with Angel Hair Pasta, Grilled Vegetables and Tomato Blush

Filet Mignon*\$20

6oz Beef Tenderloin Served with Natural Sauce, Smashed Yukon Gold Potatoes and Chef's Vegetables

Veal Parmesan*\$12

Tender Cutlets of Veal Gently Fried Topped with Marinara and Melted Mozzarella, Served a Top a Bed of Fettuccini and Tossed in Marinara

Add Ons

4oz Lobster Tail*

With Entrée \$11

Without Entrée \$13

Half Pound of Snow Crab Legs*

With Entrée \$7

Without Entrée \$9

Half Pound of Peel N Eat Shrimp*

With Entrée \$7

Without Entrée \$9

Sweet Things

Dutch Apple Pie\$4

À La Mode \$1

Chocolate Lover's Dream Cake\$7

Cheesecake Trio\$7

Choice of New York Style, Baileys, or Caramel Swirl

Peach Cobbler\$5

Key Lime Pie\$5

Sides

Coleslaw\$3

French Fries\$3

House Salad\$3

Hummus\$3

Chef's Vegetables\$3

Vermicelli Rice\$3

Broccoli\$3

Wedge Salad\$4

Caesar Salad\$4

Greek Salad\$4

Baba Ganouj\$4

Twice Baked Potato\$4

Smashed Yukon Gold Potatoes\$4

Asparagus\$4

Beverages

Cocktail Juice Bar

Orange\$5

Mango\$5

Banana (Blend)\$5

Carrot\$5

Apple\$5

Strawberry (Blend)\$5

Tomato\$5

Cold Beverages

Whole Milk\$2

2% Milk\$2

Chocolate Milk\$3

Soda\$3

Bottled Water\$3

Fruit Smoothies\$5

Hot Beverages

Regular & Decaf Coffee\$3

Hot Tea, Hot Chocolate\$3

Espresso\$5

Cappuccino\$5

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