

SOUPS

SOUP DU JOUR 4

POTATO LEEK SOUP 5

FRENCH ONION SOUP 9

LOBSTER BISQUE. 9

CAFÉ BIZOU

FOR THE TABLE

BRUSCHETTA 6	CRISPY CALAMARI. 14
BRUSSELS SPROUTS. 9	PATÉ DU JOUR. 15
GARLIC GREEN BEANS. 8	EDAMAME crispy garlic. . . 7
SHRIMP COCKTAIL (4) . . . 17	(5) . . . 21
DOUBLE TRUFFLE POMMES FRITES . . . 12	
aged white cheddar, white truffle oil, shaved black truffles & fleur de sel	
CRISPY ICEBERG LETTUCE WEDGE 12	GRILLED JUMBO ARTICHOKE 15
blue cheese & bacon crumble	basil vinaigrette marinade
ranch dressing	garlic aioli dipping sauce

SALADS

HOUSE SALAD 4	
romaine lettuce honey mustard dressing	
CAESAR SALAD 5	
baby romaine leaves, shaved parmesan, croutons	
GREEN SALAD 6	
with candied walnuts, blue cheese, tomatoes in a honey mustard dressing	
SALAD MARCHÈ 6	
baby green with goat cheese and tomatoes in a balsamic vinaigrette	
FRESH BERRY, FIG, GOAT CHEESE 7	
baby green & arugula, fresh seasonal berries, dried figs, almonds	

APPETIZERS

BAKED MUSHROOMS 12	
stuffed with chicken and spinach mousse in a balsamic sauce	
CAPRICE SALAD 14	
with buffalo mozzarella, tomatoes, basil in a balsamic vinaigrette	
ESCARGOTS PERSILLADE 16	
half a dozen burgundy snails, garlic butter, parsley	
TUNA TARTARE (4) . . . 19 (3) . . . 16	
shallots, capers, chives, avocado, smoked salmon, toasted rounds	
VEAL SWEETBREAD 19	
potato pancakes, garlic green beans, balsamic sauce	

PASTA

CHICKEN PENNE PASTA	
sun dried tomato, asparagus, lemon cream sauce 25	
BEEF STROGANOFF	
fettuccine, sliced filet mignon, burgundy wine sauce. 27	
RIGATONI PASTA with chicken or shrimp	
marinara sauce, shaved parmesan cheese. 25	
LOBSTER, SEA SCALLOPS & SHRIMP	
black tagallini, mushrooms, tomato in a lobster sauce 29	
VEGETABLE PENNE PASTA	
olive oil, garlic, fresh vegetable. 24	
FETTUCCHINE CARBONARA	
bacon, shredded parmesan cheese, cream sauce. 26	

ENTREES

FISH & SEAFOOD	
PARMESAN ALASKAN SANDABS sauteed with caper butter sauce, mashed potatoes and steamed vegetables 26	
SESAME COATED SALMON served on a bed of potato pancakes and mushrooms in a red wine sauce 27	
BLACKENED SALMON in a citrus sauce with mashed potatoes and vegetables 28	
MACADAMIA WILD PACIFIC HALIBUT mashed potatoes, asparagus, grilled tomato. 29	
SEAFOOD RISOTTO lobster, shrimp, scallops, mussel, shrimp risotto. 30	
HERB CRUSTED WILD AHI TUNA grilled medium rare with grilled vegetables, soy vinaigrette 32	
BLACK COD miso-marinated, mashed potatoes, garlic green beans 29	

FROM THE GRILL

CHICKEN BALSAMIC chicken breast, mashed potatoes, green beans, pearl onions in a balsamic sauce 25	
BEEF BOURGUIGNON pearl onions, mushrooms, potatoes, carrots, mashed potatoes 27	
NEW YORK STEAK brandy peppercorn sauce, french fries and asparagus 10 oz 38 6 oz 28	
STEAK AU POIVRE filet mignon thinly sliced, mashed potatoes, vegetables, brandy peppercorn sauce. 29	
ROASTED LAMB CHOPS with mashed potatoes and vegetables in a rosemary lamb sauce 29	
RACK OF LAMB gratin potatoes and green beans in a minted lamb sauce 29	
STEAK FRITES filet mignon, grilled tomatoes, french fries in a burgundy wine sauce 8 oz 38 6 oz 29	
SURF & TURF 6 oz filet mignon, grilled jumbo shrimp, baked potato, grilled tomato 38	

DINE LA

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Wed. - Sun.
4:30 - 9:30

Friday January 23 - Friday February 6, 2026

PRIX FIXED MENU

Three Courses

\$35

First Course Choices

SOUP OF THE DAY

HOUSE SALAD

CAESAR SALAD

LOBSTER BISQUE Add \$5

BERRY FIG SALAD

BAKED MUSHROOMS

LOBSTER & SALMON RAVIOLI

FRENCH ONION SOUP Add \$5

Second Course Choices

PARMESAN ALASKAN SANDABS

Sauteed with caper butter sauce, mashed potatoes, steamed vegetables

BEEF BOURGUIGNON

Pearl onions, mushrooms, potatoes, carrots

SHRIMP & LOBSTER RISOTTO Add \$5

Saffron shrimp risotto, fricasee of Maine lobster on top

CEDAR PLANKED NORTH ATLANTIC SALMON

Spiced rubbed, mashed potatoes, vegetables, grilled tomato

SPICY CHICKEN FETTUCCHINE

Mushrooms and tomato in a Cajun wine sauce

GRILLED SEA SCALLOPS & JUMBO SHRIMP Add \$5

Angel hair pasta, olive oil garlic

PORK TENDERLOIN

Mashed potatoes, vegetables, garlic cream sauce

WILD PACIFIC WHITE SEA BASS Add \$5

Saffron shrimp risotto, vegetables, lobster sauce

WILD ALASKAN HALIBUT Add \$5

Blackened with mushroom risotto, asparagus, red wine sauce

UPGRADE DISH Add \$10

STEAK FRITES 8 oz

filet mignon, grilled tomatoes, french fries

in burgundy wine sauce

WILD CHILEAN SEA BASS Add \$5

julienne of vegetables, lemon vinaigrette

TRIO OF MEAT

lamb chop, filet mignon, braised short ribs, vegetable, potato gratin

DUO SURF & TURF Add \$8

6 oz Maine lobster, grilled jumbo shrimp, 6 oz filet mignon, baked potato

DESSERT CHOICES

FLOURLESS CHOCOLATE CAKE / TIRAMISU / BREAD PUDDING

CLASSIC PROFITEROLES Add \$8

Vanilla ice cream, housemade hot fudge

FILET MIGNON BURGER 18

caramelized onions, swiss cheese, tomato, horseradish mayo on a brioche bun with Cajun french fries or green salad

FRESH BERRY, FIG, GOAT CHEESE SALAD 16

Add: Chicken or Salmon or Shrimp

Add \$10 Add \$14 Add \$12

PLATS DU JOUR

- WEDNESDAY -

BEEF WELLINGTON 29

GRILLED TRIO OF FISH. . . . 28

ROASTED MONKFISH 28

- THURSDAY -

POTATO SCALED SALMON 26

BEEF SHORT RIBS 29

SEA SCALLOPS/JUMBO SHRIMP 29

- FRIDAY -

PORK CHOP 12oz 32

GRILLED TRIO OF FISH 28

LOBSTER SPECIAL

- SATURDAY -

BEEF SHORT RIBS 29

WILD CHILEAN SEA BASS. . 44

- SUNDAY -

ROASTED MONKFISH 28

BEEF WELLINGTON 29

SEA SCALLOPS/JUMBO SHRIMP 29