

CAFÉ BIZOU

SOUPS

SOUP DU JOUR	4
POTATO LEEK SOUP	5
FRENCH ONION SOUP	9
LOBSTER BISQUE	9

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

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

PRIX FIXED MENU

Three Courses

\$40

First Course Choices

SOUP OF THE DAY	BERRY FIG SALAD
HOUSE SALAD	BAKED MUSHROOMS
CAESAR SALAD	LOBSTER & SALMON RAVIOLI
LOBSTER BISQUE Add \$5	FRENCH ONION SOUP Add \$5

Second Course Choices

PARMESAN ALASKAN SANDABS <i>sauteed with caper butter sauce, mashed potatoes, steamed vegetables</i>
BEEF BOURGUIGNON <i>pearl onions, mushrooms, potatoes, carrots</i>
SHRIMP & LOBSTER RISOTTO Add \$5 <i>saffron shrimp risotto, fricasee of Maine lobster on top</i>
CEDAR PLANKED NORTH ATLANTIC SALMON <i>spiced rubbed, mashed potatoes, vegetables, grilled tomato</i>
SPICY CHICKEN FETTUCCINE <i>mushrooms and tomato in a Cajun wine sauce</i>
GRILLED SEA SCALLOPS & JUMBO SHRIMP Add \$5 <i>angel hair pasta, olive oil garlic</i>
PORK TENDERLOIN <i>mashed potatoes, vegetables, garlic cream sauce</i>
WILD PACIFIC WHITE SEA BASS Add \$5 <i>saffron shrimp risotto, vegetables, lobster sauce</i>
WILD ALASKAN HALIBUT Add \$5 <i>blackened with mushroom risotto, asparagus, red wine sauce</i>

UPGRADE DISH Add \$10

STEAK FRITES 8 oz filet mignon, grilled tomatoes, french fries in a 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

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



- 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