

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

FOR THE TABLE	
BRUSCHETTA	6
BRUSSELS SPROUTS.	9
GARLIC GREEN BEANS.	8
SHRIMP COCKTAIL (4) . . .	17
SHRIMP COCKTAIL (5) . . .	21
DOUBLE TRUFFLE POMMES FRITES . . .	12
aged white cheddar, white truffle oil, shaved black truffles & fleur de sel	
CRISPY ICEBERG LETTUCE WEDGE	12
blue cheese & bacon crumble ranch dressing	
GRILLED JUMBO ARTICHOKE	15
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	
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

CAFÉ BIZOU

PRIX FIXED MENU

Three Courses

\$35

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

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 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

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