

CAFÉ BIZOU

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 (5) . . . 21
- CRISPY CALAMARI 14
- PATÉ DU JOUR 15
- EDAMAME crispy garlic . . . 7

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) . . . 24 (3) . . . 19
- 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

PRIX FIXED MENU

Three Courses
\$40

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 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 \$12 Add \$12

PLATS DU JOUR

- WEDNESDAY -

- BEEF WELLINGTON 32
- GRILLED TRIO OF FISH 28
- ROASTED MONKFISH 28

- THURSDAY -

- POTATO SCALED SALMON 26
- BEEF SHORT RIBS 29
- SEA SCALLOPS/JUMBOSHRIMP 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 32
- SEA SCALLOPS/JUMBOSHRIMP 29