

SOUPS

SOUP DU JOUR

POTATO LEEK SOUP

FRENCH ONION SOUP

LOBSTER BISQUE.

4

5

8

8

FOR THE TABLE

BRUSCHETTA

BRUSSELS SPROUTS.

GARLIC GREEN BEANS.

6

9

8

CRISPY CALAMARI.

PATÉ DU JOUR.

EDAMAME crispy garlic. . . .

14

15

7

SHRIMP COCKTAIL (4) . . .

DOUBLE TRUFFLE POMMES FRITES . . .

aged white cheddar, white truffle oil, shaved black truffles & fleur de sel

GAMBAS (5) . . . (22)

south pacific blue prawns, garlic, butter, passley

CRISPY ICEBERG LETTUCE WEDGE

Blue cheese & bacon crumble

Ranch dressing

GRILLED JUMBO ARTICHOKE

Basil vinaigrette marinade

Garlic aioli dipping sauce

16

12

(22)

12

15

SALADS

HOUSE SALAD

CAESAR SALAD

GREEN SALAD

SALAD MARCHÈ

FRESH BERRY, FIG, GOAT CHEESE

Romaine lettuce Honey mustard dressing

baby romaine leaves, shaved parmesan, croutons

with candied walnuts, blue cheese, tomatoes in a honey mustard dressing

baby green with goat cheese and tomatoes in a balsamic vinaigrette

baby green & arugula, fresh seasonal berries, dried figs, almonds

4

5

6

6

7

APPETIZERS

BAKED MUSHROOMS

CAPRICE SALAD

ESCARGOTS PERSILLADE

TUNA TARTARE

VEAL SWEETBREAD

stuffed with chicken and spinach mousse in a balsamic sauce

With buffalo mozzarella, tomatoes, basil in a balsamic vinaigrette

half a dozen burgundy snails, garlic butter, parsley

shallots, capers, chives , avocado, smoked salmon, toasted rounds

potato pancakes, garlic green beans, balsamic sauce

12

14

15

(4) . . 19 (3) . . 16

19

PASTA

SPICY CHICKEN FETTUCCINE

BEEF STROGANOFF

RIGATONI PASTA with chicken or shrimp

LOBSTER, SEA SCALLOPS & SHRIMP

VEGETABLE PENNE PASTA

FETTUCCINE CARBONARA

mushrooms and tomato in a cajun wine sauce.

fettuccine, sliced filet mignon, burgundy wine sauce.

marinara sauce, shaved parmesan cheese.

black tagallini, mushrooms, tomato in a lobster sauce.

olive oil, garlic, fresh vegetable.

bacon, shredded parmesan cheese, cream sauce.

24

26

24

28

22

24

ENTREES

FISH & SEAFOOD

PARMESAN ALASKAN SANDABS

SESAME COATED SALMON

BLACKENED SALMON

MACADAMIA WILD PACIFIC HALIBUT

HERB CRUSTED WILD AHI TUNA

BLACK COD

FROM THE GRILL

CHICKEN BALSAMIC

BEEF BOURGIGNON

NEW YORK STEAK

STEAK AU POIVRE

ROASTED LAMB CHOPS

RACK OF LAMB

STEAK FRITES

SURF & TURF

sauteed with caper butter sauce, mashed potatoes and steamed vegetables

served on a bed of potato pancakes and mushrooms in a red wine sauce

in a citrus sauce with mashed potatoes and vegetables

mashed potatoes, asparagus, grilled tomato.

grilled medium rare with grilled vegetables, soy vinaigrette

miso-marinated, green beans, grilled tomato

chicken breast, mashed potatoes, green beans, pearl onions in a balsamic sauce.

pearl onions, mushrooms, potatoes, carrots, mashed potatoes

brandy peppercorn sauce, french fries and asparagus

filet mignon thinly sliced, mashed potatoes, vegetables, brandy peppercorn sauce.

with mashed potatoes and vegetables in a rosemary lamb sauce

gratin potatoes and green beans in a minted lamb sauce

filet mignon, grilled tomatoes, french fries in a burgundy wine sauce

6 oz filet mignon, grilled jumbo shrimp, baked potato, grilled tomato

25

26

27

28

32

28

24

26

27

28

28

28

28

8 oz 38 6 oz 28

38

CAFÉ BIZOU



Fri. July 25
thru Fri. August 8

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

BEEF BOURGUIGNON

Pearl onions, mushrooms, potatoes, carrots

SHRIMP & LOBSTER RISOTTO

Saffron shrimp risotto, fricasee of Maine lobster on top

CEDAR PLANKED NORTH ATLANTIC SALMON

Spiced rubbed, mashed potatoes, vegetables, grilled tomato

CHICKEN PENNE PASTA

sun dried tomato, asparagus, lemon cream sauce

GRILLED SEA SCALLOPS & JUMBO SHRIMP

Add \$5

Angel hair pasta, olive oil garlic

PORK TENDERLOIN

Mashed potatoes, vegetables, garlic cream sauce

SEAFOOD RISOTTO

Add \$5

Lobster, shrimp, scallops, mussel, shrimp risotto

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 \$5

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

DESSERT

FLOURLESS CHOCOLATE CAKE / TIRAMISU / BREAD PUDDING

CLASSIC PROFITEROLES Add \$7

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

PLATS DU JOUR

- WEDNESDAY -

BEEF WELLINGTON

GRILLED TRIO OF FISH. . . .

ROASTED MONKFISH

29

28

28

- THURSDAY -

POTATO SCALED SALMON

BEEF SHORT RIBS

SEA SCALLOPS/JUMBO SHRIMP

26

29

29

- FRIDAY -

SURF & TURF

PORK CHOP 12oz

ROASTED MONKFISH

38

32

28

- SATURDAY -

BEEF SHORT RIBS

WILD CHILEAN SEA BASS. .

HANGER STEAK FRITES10oz

29

44

36

- SUNDAY -

GRILLED TRIO OF FISH

BEEF WELLINGTON

SEA SCALLOPS/JUMBO SHRIMP

28

29

29