

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	
CAPRECE 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.	31
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 39 6 oz 29
SURF & TURF 6 oz filet mignon, grilled jumbo shrimp, baked potato, grilled tomato	38

CAFÉ BIZOU

HOLIDAY MENU

Dec. 19th- Jan. 1st

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	
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 19
caramelized onions, swiss cheese, tomato, horseradish mayo
on a brioche bun with Cajun french fries or green salad
LARGE 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 32
GRILLED TRIO OF FISH. 28
ROASTED MONKFISH 30
- THURSDAY -
POTATO SCALED SALMON 28
BEEF SHORT RIBS 32
SEA SCALLOPS/JUMBOSHRIMP 30
- FRIDAY -
PORK CHOP 12oz 34
ROASTED MONKFISH 30
LOBSTER SPECIAL MP
- SATURDAY -
BEEF SHORT RIBS 32
WILD CHILEAN SEA BASS. . 46
- SUNDAY -
GRILLED TRIO OF FISH 28
BEEF WELLINGTON 32
SEA SCALLOPS/JUMBOSHRIMP 30