

a'Bouzy

DINNER

SUN - WED
3-9 PM

THUR-SAT
3-10 PM

To Start

Crispy Sesame Salmon Fingers	18
<i>Sesame crusted salmon, Japanese seaweed, ginger soy dipping sauce</i>	
*Prime Beef Filet Tartare	32
<i>Beef tenderloin, grain mustard, parsley, red onion, capers, egg, sambal, mushrooms, truffle oil, toast points</i>	
Truffled Mushroom Risotto	19
<i>Arborio rice, grana cheese, mixed wild mushrooms, truffle peelings, truffle oil</i>	
Lump & Colossal Crab Artichoke Dip	25
<i>Gulf blue crab, Parmesan, cream, artichoke hearts, crispy sourdough</i>	
Seared Gulf Shrimp	19
<i>Gulf Shrimp, herbed butter, tomato, garlic, basil, bread</i>	
Baked Oysters	20
<i>Gulf oysters, bacon, tomato, onion, pesto, Parmesan, aromatic rock salt</i>	
Crispy Jumbo Artichoke Hearts	15
<i>Artichoke hearts, lemon, roasted garlic, arugula, Parmesan cheese</i>	
*Beef Carpaccio	24
<i>Prime Ribeye, arugula, chimichurri, Parmesan cheese</i>	
*Salmon & Ahi Tuna Tartare	22
<i>Salmon, tuna, red onion, ponzu, seaweed, spicy aioli</i>	
Cajun Popcorn Shrimp	17
<i>Cajun-spiced Gulf Shrimp, spicy cocktail sauce, and Valentina aioli</i>	
*Hamachi Crudo	22
<i>Japanese hamachi, lime, red onion, crispy garlic, cucumber, serano Chile</i>	
Gulf Shrimp Ceviche	14
<i>Gulf shrimp, lime, cilantro, pineapple, onion, tortilla chips</i>	
Baked Brie	25
<i>Marin tripple cream brie, seasonal farmers' jam, fresh fruit, crispy French bread</i>	

Dom Pérignon

PASSPORT TO FRANCE

Pommes Frites	6
<i>Idaho russet potatoes, duck fat, daily aioli (add truffle & Parmesan cheese \$3)</i>	
French Onion Soup	9
<i>Beef stock, sweet onion, gruyere, sliced baguette</i>	
Deviled Eggs	13
<i>Cage-free eggs, chipotle-infused, brown sugar-glazed bacon lardons, mustard sauce, chive, and pickled celery</i>	
Moules & Frites	24
<i>Steamed P.E.I. mussels, white wine, butter, basil, lemon, pommes frites</i>	
Provençal Escargot	18
<i>Provençal snails, herbed butter, Parmesan, greens, puff pastry</i>	

- Caviar Selection -

DAILY CAVIAR SELECTION, BLINI,
TRADITIONAL ACCOUTREMENTS



- Fresh Market Raw Bar -

ASK ABOUT THE FRESH CATCH BY OUR
STAFF IF AVAILABLE

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Salads

Bouzy Greens Salad

Mesclun baby greens, Maytag blue cheese, candied pecan, Champagne vinaigrette, wildflower honey

13

Burrata & Heirloom Tomato Salad

Imported Italian Burrata cheese, arugula, red onion, 25 yr aged balsamic, basil oil, dried cherries

14

Traditional Cobb Salad

Chopped Romaine lettuce, chilled herbed chicken, tomato, cucumber, red onion, crispy bacon, blue cheese, ranch

24

*Flat Iron Steak Salad

Seared steak, blue cheese dressing, tomato, potato, red onion, mushrooms, blue cheese crumbles

26

Chopped Kale & Parsley Salad

Organic kale, parsley, Parmesan cheese, lime vinaigrette, currants, pickled red onion
(add popcorn or grilled shrimp \$8, chicken \$8, salmon \$12)

12

Entrées

Coq Au Vin

Red wine braised free range chicken, new potatoes, braising vegetables

26

Beef Bourguignon

Slow-braised beef, red wine, carrots, celery, pearl onion, garlic, mushrooms

34

Seafood Pot Pie

Creamy seafood roux, shrimp, crawfish, redfish, puffed pastry, mixed green salad, French bread

36

Trout Almondine

Flour-dusted seared Rainbow Trout, lemon brown butter, rosemary red potato, Haricot Verts, toasted almonds

32

*Stuffed Wild Alaskan Salmon

Grilled Alaskan salmon stuffed w/ crab, shrimp and brie, Parmesan shrimp risotto, charred tomato dill butter

39

Prime Filet Au Poivre

Prime center-cut beef filet mignon, glazed baby carrot, roasted fingerling potato, peppercorn butter

65

Airline Chicken Breast

Marinated herbed airline chicken breast, loaded mashed potatoes, seared brussels sprouts

29

Day Boat Market Fish

Daily fresh catch, lemon olive oil, glazed roasted heirloom carrots, sauteed squash medley

MKT

Lamb Shank & Lentils

Braised New Zealand lamb shank, lentils, mirepoix, mint gremolata

36

Ratatouille

Roasted eggplant, squash, tomato, fresh herbs, crispy bread, saffron rouille bread

22

Cajun French Snapper Ponchartrain w/Gulf Shrimp

Pan seared red snapper, Gulf shrimp, ponchartrain sauce, rice pilaf

44

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.