

a'Bouzy LUNCH

MONDAY-FRIDAY

11AM-3PM

STARTERS

*Prime Beef Filet Tartare <i>Beef tenderloin, grain mustard, parsley, red onion, pickled mushroom, capers, egg, sambal, toast points</i>	29
Crispy Sesame Salmon Fingers <i>Sesame crusted salmon, ginger soy dipping sauce</i>	18
Seared Gulf Shrimp <i>Gulf Shrimp, herbed butter, tomato, garlic, basil, bread</i>	19
Truffled Mushroom Risotto <i>Arborio rice, grana cheese, mixed wild mushrooms, truffle peelings, truffle oil</i>	19
Baked Oysters <i>Gulf oysters, bacon, tomato, onion, pesto, Parmesan, aromatic rock salt</i>	19
Crispy Jumbo Artichoke Hearts <i>Artichoke hearts, lemon, roasted garlic, arugula, Parmesan cheese</i>	14
*Beef Carpaccio <i>Prime Ribeye, arugula, chimichurri, Parmesan cheese</i>	22
*Salmon & Ahi Tuna Tartare <i>Salmon, tuna, red onion, ponzu, seaweed, spicy aioli</i>	22
Cajun Popcorn Shrimp <i>Cajun-spiced Gulf Shrimp, spicy cocktail sauce, and Valentina aioli</i>	16
Lump & Colossal Crab Artichoke Dip <i>Gulf blue crab, Parmesan, cream, artichoke hearts, crispy sourdough</i>	25
Gulf Shrimp Ceviche <i>Gulf shrimp, lime cilantro, pineapple, onion, tortilla chips</i>	14
*Hamachi Crudo <i>Japanese hamachi, lime, red onion, crispy garlic, cucumber, serano Chile</i>	22



Fresh Market Raw Bar & Caviar

1.1 ounces Savor

Kaluga Huso

Hybrid Sturgeon

Caviar \$69

Dom Pérignon

PASSPORT TO FRANCE

Deviled Eggs <i>Cage-free eggs, chipotle-infused, brown sugar-glazed bacon lardons, mustard sauce, chive, and pickled celery</i>	13
Moules & Frites <i>Steamed P.E.I. mussels, white wine, butter, basil, lemon, pommes frites</i>	24
French Onion Soup <i>Beef stock, sweet onion, gruyere, sliced baguette</i>	9
Provençal Escargot <i>Provençal snails, herbed butter, Parmesan, greens, puff pastry</i>	16
Pommes Frites <i>Idaho russet potatoes, duck fat, daily aioli, (add truffle oil & Parmesan cheese \$3)</i>	6
Baked Brie <i>Marin tripple cream brie, seasonal farmers' jam, crispy French bread</i>	25

SANDWICHES

Ham & Cheese Club <i>Brioche, Jambon de Paris, bacon, pepper jack, lettuce, tomato, aioli, shoestring onions</i>	22
*Melted Mushroom Jack Burger <i>House-ground beef, pepper jack, Challah bread, mushrooms, lettuce mix, onion, tomato, pommes frites</i>	15
Fried Chicken Sandwich <i>Fried chicken, American cheese, Boston leaf, red onion, tomato, spicy mustard, mayonnaise, pommes frites</i>	19
*Croque Madame <i>Buttered brioche, Jambon de Paris, sunny side up egg, béchamel, side mixed green salad</i>	24
Wagyu Pastrami Ruben <i>Wagyu pastrami, marbled rye, sauerkraut, Gruyere cheese, remoulade, heirloom tomato & feta cheese salad</i>	26



Veuve Clicquot "Yellow Label" Brut – \$69

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Salads

Burrata & Heirloom Tomato Salad	14
<i>Imported Italian Burrata cheese, arugula, red onion, 25 yr aged balsamic, basil oil, dried cherries</i>	
*Flat Iron Steak Salad	26
<i>Seared steak, blue cheese dressing, tomato, potato, red onion, mushrooms, blue cheese crumbles</i>	
Bouzy Greens Salad	13
<i>Mesclun baby greens, Maytag blue cheese, candied pecans, Champagne Vinaigrette, wildflower honey (add popcorn shrimp \$8, chicken \$8, salmon \$12)</i>	
Chopped Kale & Parsley Salad	12
<i>Organic kale, parsley, Parmesan cheese, lime vinaigrette, currants, pickled red onion (add popcorn or grilled shrimp \$8, chicken \$8, salmon \$12)</i>	
Traditional Cobb Salad	22
<i>Chopped Romaine lettuce, chilled herbed chicken, tomato, cucumber, red onion, crispy bacon, blue cheese, ranch</i>	

Entrées

Coq Au Vin	24
<i>Red wine braised free range chicken, new potatoes, braising vegetables</i>	
Cajun French Snapper Ponchartrain w/Gulf Shrimp	36
<i>Pan seared red snapper, Gulf shrimp, ponchartrain sauce, rice pilaf</i>	
Seafood Pot Pie	32
<i>Creamy seafood roux, shrimp, crawfish, redfish, puffed pastry, mixed green salad, French bread</i>	
Ratatouille	19
<i>Roasted eggplant, squash, tomato, fresh herbs, saffron rouille bread</i>	
Trout Almondine	29
<i>Flour-dusted seared Rainbow Trout, lemon brown butter, rosemary red potato, Haricot Verts, toasted almonds</i>	
Beef Bourguignon	29
<i>Slow-braised beef, red wine, carrots, celery, pearl onion, garlic, mushrooms, mashed potato</i>	
*Stuffed Wild Alaskan Salmon	29
<i>Grilled Alaskan salmon stuffed w/ crab, shrimp and brie, Parmesan shrimp risotto, charred tomato dill butter</i>	
*Beef Tenderloin Au Poivre	29
<i>Center-cut beef tenderloin, glazed baby carrots, roasted fingerling potatoes, peppercorn butter</i>	
Airline Chicken Breast	22
<i>Marinated herbed airline chicken breast, loaded mashed potatoes, seared brussels sprouts</i>	

– ASK ABOUT OUR CUSTOM CHARCUTERIE BOARDS & ROTATING CAVIAR LIST –

BUSINESS LUNCH \$28 & DINNER \$55

DAILY SPECIALS: DINNER FOR 2 STARTING AT \$39 SUNDAY-THURSDAY. CALL OR ORDER ONLINE.

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