

THE BIJOU

DINNER MENU

Small Plates

Soup of the Day

Bowl \$7 Cup \$5

French Onion \$11

Our classic baked onion soup with melted swiss, romano, and provolone with French baguette crouton

Pacific Crab Cakes \$19

Pan seared lump crab cakes, wild greens, trio of Asian sauces

🌿 Sambuca Mussels \$17

Sautéed Prince Edward Island mussels, tomato, fresh herbs, Sambuca & cream

Shrimp Tostadas \$17

Cajun shrimp, mango pico de gallo, fried wonton shells

🌿 Warm Herbed Olives \$14

Warm olives tossed with feta cheese, greens & grilled toast points

🌿🌿 Roasted Brussels Sprouts \$14

Maple glazed apple smoked bacon, candied pecans, pan roasted brussels sprouts

🌿 Michael's Hot Peppers \$14

Roasted Hungarian peppers, stuffed with our blend of cheeses & herbs, spicy purple slaw

Chef's Daily Flat Bread \$18

Chef's Daily Creation

Caesar Salad \$15

Romaine lettuce, house made Caesar dressing, croutons, shaved parmesan

🌿 Chopped Salad \$15

Diced red & yellow peppers, mozzarella, garbanzo beans, salami, California vinaigrette

🌿🌿 Spinach Salad \$15

Baby spinach, strawberries, feta cheese & pecans, red onion, Balsamic vinaigrette

— Add to Any Salad

Grilled Salmon 9 Grilled Shrimp 9 Grilled Chicken 6 —

🌿 Vegetarian Offering

🌿 Gluten Free

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Large Plates

🍷 8 oz Sirloin Filet \$42

Gorgonzola crust, rosemary Cabernet demi, Chef's daily choice potato and grilled to your liking

🍷 Salmon Crust \$29

Roasted Faroe Island salmon, horseradish crust, Chef's daily choice rice, crispy spinach

Swordfish \$32

Grilled swordfish steak, mango salsa, Chef's choice rice, crispy arugula

🍷 Tomahawk Pork Chop \$35

Basted with our peach BBQ sauce, Chef's daily choice potato

Gorgonzola Chicken \$27

Penne pasta tossed with grilled chicken, sweet peas, spinach and gorgonzola cream

Piccata alla Greco \$27

Pan sautéed chicken breast, artichoke hearts, capers, spinach, lemon, white wine butter, spaghetti

🍷 Pan Seared Duck Breast \$36

Duck breast, pan seared, orange glaze, chef's daily potato

Lobster Ravioli \$28

Buffalo's own Gondola's lobster ravioli, roasted tomato & lobster sauce

Shrimp & Chorizo Pasta \$28

Sautéed shrimp & chorizo sausage, roasted tomatoes, arugula, white wine, butter, garganelli pasta

🍷 Asparagus Ravioli \$26

Asparagus & ricotta filled ravioli finished with a lemon cream

Signature Burger \$19

Cheddar cheese, applewood smoked bacon jam, crispy onions, lettuce, tomato

Buttermilk Chicken Sandwich \$19

Hand-breaded buttermilk fried chicken on a brioche bun with hot pepper cheese, lettuce, hot honey mayo & spicy purple slaw

Please No Separate Checks on Shea's Show Nights • 20% Gratuity Added on Tables of 10 or More

Chef & Owner Michael Greco - Sous Chef Emory Bailey June 2026