



This Evenings Specials

Smith & Hook Cabernet Sauvignon Reserve Paso Robles California 2023
Glass 16 Bottle 50

Hahn Pinot Noir California 2024
Glass 14: Bottle 45

Classic Non-Alcohol Spritz \$14
Lo-Fi Aperitifs Gentian & Amaro, Ginger Beer

Alice Paul
Pink Whitney Lemonade Vodka & Seven up
\$14

Carrie Chapman Catt \$14
Iron Smoke Bourbon, muddled lime and ginger beer

Soup of the Day
Chilled Gazpacho

Flat Bread of the Day \$18
Spinach, roasted garlic oil, pine nuts & gorgonzola

Pan Seared Cod \$28
Roasted cod fillet, medley of mushrooms, scallions & soy, Chef's Daily choice rice

Roasted Garlic & Spinach Ravioli \$27
Served in a pool of arugula pesto cream sauce

🍷 10 oz Flat Iron \$36
10 oz grilled steak basted with our own house BBQ, Chef's daily choice potato

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After Dinner Drinks

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| Dublin Coffee \$9
<i>Bailey's Irish Cream</i> | | Irish Coffee \$9
<i>Irish Whiskey</i> |
| Honey Dew Coffee \$9
<i>Tullamore D.E.W Honey</i> | | Spanish Coffee \$9
<i>Kahlua and Brandy</i> |
| Nutty Irish Coffee \$9
<i>Bailey's Irish Cream and Frangelico</i> | | |
| Croft Port 10 Year Old Tawny Porto \$12 | | |
| Taylor Fladgate Late Vintage Port \$10 | | |
| Osborne Sherry Fino \$9 | | |
| Fonseca Bin 27 Reserve Porto \$9 | | |

Dessert Selection

- Apple Crisp \$8
- Chef's Crème Brulé \$8
- Wild Blueberry Lemon Cake \$8
- Chocolate Decadence \$8
- Cheese Cake \$8
- Lemon Merigue Pie \$8