

# BIZOU

## STARTERS

Jumbo Shrimp Cocktail 14

Sashimi Tuna, Salmon 13  
Wasabi, soy

Mushroom Pizzette 9  
Mushrooms, olive oil, mozzarella

Lobster Bisque 8/10  
Slipper lobster, dry sherry

Salmon Fish Sticks 11  
Tempura battered,  
artichoke Remoulade

Bacon Wrapped Dates 9

Escargot 10  
Garlic, white wine, butter, swiss

Caprese Pizzette 9  
Olive oil, tomato, basil, fresh mozzarella,  
balsamic glaze

Fried Cheese with Gremolata Dressing 9  
Capers, crostini

## ENTREES

All entrees served with choice of Seasonal House Salad, Caesar Salad, or Soup du Jour  
(Substitute lobster bisque \$3)

House Made Salad Dressing: Red Wine & Balsamic Vinaigrette, Creamy Blue Cheese, Ranch  
Also Available: French, Parmesan Peppercorn



**Suggested sides:** Roasted seasoned potatoes with white truffle oil and Sautéed green beans

- **Angus Delmonico Ribeye with House Made Steak Sauce & Balsamic Onions** 8oz-\$25 12oz-\$30
- **Angus Filet with Béarnaise Sauce** 8oz \$30
- **Beef Blackstone** \$25  
Twin 3oz Medallions with Madeira Wine Sauce and Fresh Mushroom Caps, served on top of Grilled Sourdough Baguettes



**Suggested sides:** Orzo with sundried tomato & basil and Asparagus

- **Grilled Salmon Filet with Maple Soy Garlic Sauce** \$24
- **Chilean Sea Bass with a White Wine Garlic Sauce** \$26
- **Lobster Tail (8-10 oz) with Drawn Butter** mp  
Add Delmonico (8 oz or 12 oz) Steak or Filet of Beef mp
- **Macadamia Crusted Halibut with a Mango Cream Sauce** \$24
- **Sesame Crusted Tuna seared Rare with Soy and Wasabi** \$27
- **Pan Seared Jumbo Scallops with a White Wine Tarragon Beurre Blanc** \$24
- **Bouillabaisse** \$24  
Shrimp, Clams, Mussels, Potato, Savory Saffron Broth



**Suggested sides:** White bean gratin and Wilted spinach

- **Pork Chop, French cut 14oz with Bourbon Maple Glaze** \$24
- **Braised Pork Osso Bucco with a Red Wine Demi-glaze** \$26



**Suggested sides:** Orzo with sundried tomato & basil and Sautéed green beans

- **Stuffed Chicken Cordon Bleu** \$24  
Italian Crusted Chicken Breast Stuffed with Ham, Swiss, served with a Mustard Cream Sauce
- **Chicken Parmesan** \$18  
Breaded Chicken Breast served on top of a bed of Fettuccine and Fresh Spinach topped with a Zesty Tomato Sauce and Fresh Parmesan



Served with House Salad (without Parmesan)

- **Spanakopita** \$17  
Filo Dough stuffed with Mushroom, Onion, Spinach with a Herbed Tomato Sauce
- **Vegan Burrito** \$17  
Black Beans, Peppers, Onions, Mushrooms, Jalapeño, Potato, Wilted Spinach

If you have food allergies or dietary requests we are happy to accommodate, please consult your server before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

\*\* All seafood is Wild Caught

\*\* All Beef is Grass Fed and 100% Natural

\*\* All Meat is 100% Natural Product  
(no hormones or antibiotics)

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