

To Begin...

- Soup du Jour** - hot and chilled specialties of the chef, changes daily 6
- Shrimp & Crab Bisque** - fresh from the sea with a touch of cream and Cognac 8
- Trilogy of Pate** - combination of homemade duck liver mousse with a white wine aspic, truffle mushroom terrine, and pork paté served with a petit salad and toasted baguette slices 14
- Gravlax** - house cured salmon, fresh dill and lemon, toast points, capers and crème fraiche 12
- Maple Leaf Farms Duck Leg Confit** - with fresh herb mushroom risotto and cabernet jus 14
- Shrimp Piri Piri** - very spicy, from Mozambique, sautéed with garlic, lemon, cayenne pepper 13
- Signature Crabcakes** - sautéed fresh jumbo lump crabmeat, Louisiana remoulade sauce, and petit salad 18
- Steamed Prince Edward Island Mussels** - with soffrito and dry vermouth 13
- Handmade Ravioli** - with fresh spinach, Parmesan and ricotta in a creamy tomato basil sauce 8
- Artisanal Cheese Platter** - the Chef's selection of finely crafted imported and domestic cheeses
Served with warm toasted baguette and fresh fruit 14

Salads

- Caesar Salad** our version of the classic, tossed with home baked croutons and aged Romano Parmesan 7
- Moroccan Salad** - fresh citrus, apples, dates and almonds, with silky Balsamic vinaigrette 8
- Fresh Mozzarella Stack** - layered slices of Buffalo Mozzarella with grilled eggplant, ripe tomato, fresh basil, candied walnuts and aged Balsamic reduction 10
- Salade Melange** - chopped lettuce, radicchio and spinach, sweet onion, mushroom, bacon, hard-boiled egg, hearts of palm, and Maytag Bleu cheese tossed in a creamy herb dressing 9
- Boursin Glazed Shrimp** - with fresh strawberries and baby arugula, toasted hazelnuts, sherried vinaigrette and herbed croutons 12
- Tuscan Salad** - with roasted artichoke and garlic confit, mesclun mix and radishes with a honey champagne vinaigrette 7
- Salade la Maison** - butter lettuce and braised tomato with polenta croutons and parsley-shallot vinaigrette 8

Side Dishes

- Our Famous Pommes Gratin Dauphinois** - No visit to the Bijou is complete without a taste of these delectable potatoes. Smothered in cream with a hint of garlic, baked to a bubbling golden brown with Gruyere cheese, there's more than enough for two 9
- Grilled Asparagus** - with Hollandaise sauce 7
- Baby Spinach** - sautéed with garlic, tomato and extra virgin olive oil 6
- Mushrooms** - wild and domestic, sautéed with sherry 6

Fowl

Maple Leaf Farms Roast Duckling - slow roasted, boned and served extra crispy with a fruit dressing and choice of two sauces: traditional orange cognac sauce or fresh raspberry framboise sauce 27

Chicken Supreme - herb adobo marinade free range grain fed breast of chicken with a fresh corn polenta, green chilies, and a red onion salsa 21

Chicken Paillard - a thin scaloppini of chicken breast quickly seared in a touch of virgin olive oil, with garlic and fresh lemon, served with spinach and grilled veggies 19

From the Sea

Fresh Fish du Jour - each night our chefs prepare the days catch in an exciting and different way (market price)

Salmon Pommery - grain mustard and dill encrusted filet with tomato tarragon sauce and sautéed spinach 24

Shrimp Montpelier - served with pappardelle in a light white wine sauce with leeks, capers, garlic, fresh tomato, and a touch of cream 26

Shrimp Piri-Piri - from Mozambique, spicy, hot, sautéed with garlic, lemon and cayenne 26

Signature Crabcakes - pan sautéed jumbo lump crabmeat, petit salad and our special Louisiana style rémoulade sauce 27

From the Land

Braised Lamb Shank - simmered gently with fresh rosemary and garlic in Burgundy until fork tender served with fresh vegetable du jour and its natural sauce 23

Veal Louisville - a thin cutlet of veal, lightly breaded with crushed pecans, sautéed and served with a unique sauce of Kentucky Bourbon, pears and a touch of cream 25

Maitre d' butter Roasted Veal Chop - with whole grain mustard gnocchi a la Parisienne and porcini cream sauce 38

Petite Veal Osso Buco - braised in chardonnay with roasted tomato and sweet pea risotto 24

New York Strip Steak - trimmed in house from a sirloin of Black Angus Beef, chargrilled to your liking and served with Bearnaise sauce. 30

Bijou Pepper Steak - the same cut of beef, encrusted in fresh cracked black pepper, then pan sizzled in an outrageous spicy hot sauce 30

Pan Roasted Filet Mignon - served with mushroom rissole potato and Marchand de vin sauce 32

White Marble Farms Pork Chop – pan seared and served with Armagnac laced prunes and cider tarragon sauce 24

From the Garden

Mushroom Crepes and Gnocchi - with braised endive and grilled asparagus 19

Handmade Ravioli - with fresh spinach, Parmesan and ricotta in a creamy tomato basil sauce 17