

🌀 LUNCH AT THE BIJOU 🌀

SOUPS, SALADS AND

SOUP DU JOUR • The Chef's hot and chilled specialties, change each day cup 4, bowl 5

SHRIMP & CRAB BISQUE • Fresh from the sea with a touch of cream and cognac 8

CHARCUTERIE PLATE• A classical European medley of sliced cold meats including salami, smoked ham, duck patés and chevre, served with cornichons and toasted baguette, petit salad 13

CHICKEN SALAD SONOMA• Roasted chicken tossed with water chestnuts, toasted almonds, in a light sour cream dressing with a petite salad dressed with an herb vinaigrette 12

BIJOU COBB SALAD • Chicken, tomatoes, onions, avocado, bacon, hard-boiled eggs, Maytag bleu cheese 11

CAESAR SALAD • Our version of the Classic recipe 7 with spicy grilled chicken 12 fish or shrimp 14

MOROCCAN SALAD • Florida citrus, dates, almonds and apples, balsamic vinaigrette 9

GRAVLAX • House cured salmon, garnished with cucumber salad, hard boiled egg, capers and sweet onion, toast points 11

BOURSIN-GLAZED SHRIMP • With fresh sliced strawberries and baby arugula, toasted hazelnuts, with sherry vinaigrette and herbed croutons 14

CHARGRILLED BLACK ANGUS BEEF STEAK SALAD on arugula, with crispy onions, braised tomatoes, and Maytag blue cheese dressing 15

FRESH MOZZARELLA 'STACK' • Layered slices of fresh Buffalo Mozzarella, grilled eggplant, ripe tomato, fresh basil leaves, candied walnuts, aged balsamic reduction 10

SALADE MELANGE • A chopped and formed salad of radicchio and spinach, sweet onion, mushroom, bacon, hard-cooked eggs, hearts of palm and Maytag bleu cheese, tossed in a creamy herb dressing 9

CHEF DYLAN'S' QUICHE DU JOUR • with haricot vert/ preserved lemon salad 12

ARTISANAL CHEESE PLATTER • the Chef's selection of finely crafted imported and domestic cheeses served with warm toasted baguette and fresh fruit 14

SANDWICHES

GRILLED RACK OF LAMB NOISETTES • Marinated with extra virgin olive oil and fresh rosemary, sprinkling of Feta cheese, tomato and Dijon aioli on a toasted garlic ciabatta 14

CHICKEN PANINI MIDI • grilled chicken breast, and creamed feta with a walnut pesto olivade and an artichoke salad 12

BISTRO SANDWICH • Shaved Boars Head smoked turkey, baked ham, Swiss cheese, lettuce, tomato and very thin sliced cucumbers on marble rye with an original Dijon aioli 9

BIJOU BURGER • Chargilled 8 oz. of fresh ground beef, fried potatoes, fresh fruit and choice of cheese 9

ENTREES

HANDMADE RAVIOLI • With spinach and ricotta in a tomato-basil cream sauce 10

JAMBALAYA • Our version of the spicy Louisiana classic with ham, sausage, chicken, and shrimp 13

CHICKEN LOUISVILLE • Sautéed breast of chicken, with pecan crust, Kentucky bourbon pear sauce 11

CHICKEN PAILLARD • Thinly pounded breast of chicken seared in virgin olive oil with fresh spinach, garlic and a squeeze of fresh lemon, served with chargrilled veggies 11

SHRIMP PIRI-PIRI • Spicy, hot, sautéed with garlic, lemon and cayenne pepper 16

SIGNATURE CRABCAKES • Fresh jumbo lump crab meat sautéed and served with remoulade sauce, petit salad 18

LAMB SHANK • Braised slowly until fork tender in a Burgundy lamb demi-glace sauce 16

SALMON POMMERY grain mustard and dill encrusted filet with tomato tarragon sauce and sautéed spinach 14

MAPLE LEAF FARMS DUCK LEG CONFIT with mushroom and fresh herb risotto with a cabernet jus 14

STEAMED PRINCE EDWARD ISLAND MUSSELS with dry vermouth and soffritto 14

BRAISED PETITE VEAL OSSO BUCO with roasted tomato sweet pea risotto 24

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

Our Chef will be happy to accommodate your special dietary requirements when ever possible

We accept Visa, MasterCard, American Express, Diners Club and Carte Blanche
With your approval, a gratuity of 20% will be added to the check for all parties of 8 or more people.
For the comfort and convenience of all our guests please limit cell phone usage to the lobby or outside

THE BIJOU CAFÉ

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