



Served from 5:00pm - 10:00pm Sunday - Thursday  
Open until 11:00pm on Friday & Saturday

APPETIZERS

**CRAB DEVILED EGGS - \$12**  
*deviled egg filling topped with crab meat*

**GF BIZOU CEVICHE - \$11**  
*market seafood marinated with cilantro, tomato, onion, lime juice*

**GF JUMBO SHRIMP - \$18**  
*house made cocktail sauce*

**ESCARGOT - \$15**  
*herb garlic butter, puff pastry*

**GLAZED HEIRLOOM TOMATO TART - \$14**  
*Gruyere and goat cheese, thyme and dressed greens*

**MAPLE FARM SHREDDED DUCK - \$14**  
*flat crisp topped with radicchio and a red wine balsamic reduction*

**GF V CHEESE PLATTER**  
*3 Cheeses – Domestic & Imported – \$15  
5 Cheeses – Domestic & Imported – \$18*

**CHARCUTERIE PLATTER - \$23**  
*Chef's selection of cured meats and cheeses*

MAIN DISH

**GRILLED SCOTTISH SALMON - \$23**  
*sweet mini peppers, marble potatoes served with a mahogany glaze*

**LOCAL CATCH - \$28**  
*paired with chef's selection of accompaniments*

**TRUFFLE GNOCCHI & SAUSAGE - \$24**  
*house-made gnocchi, grilled sausage, diced tomato, zucchini, cremini mushroom, truffle cream sauce*

**SHRIMP ORRECHIETTE - \$24**  
*sautéed shrimp, plum tomato, corn, asparagus, kale, garlic and white wine*

**BIZOU BURGER - \$18**  
*Pat LaFrieda 1/2 lb. Black Angus short rib and chuck burger, brioche bun, caramelized onion, goat and brie cheese*

**ALL AMERICAN BURGER - \$16**  
*brioche bun, cheddar cheese, Pat LaFrieda 1/2 lb. Black Angus short rib and chuck burger, lettuce, tomato, choice of fries or salad*

**GF FILET MIGNON - \$38**  
*herbed mashed potatoes, foraged mushrooms and sage demi*

**AIRLINE CHICKEN BREAST - \$23**  
*served with root vegetables and natural thyme infused au jus*

**DOROC PORK LOIN FRITES - \$25**  
*grilled loin served with garlic and blue cheese studded home fries and house salad*

**STEAK FRITES - \$27**  
*grilled steak with hotel butter, fries and mixed greens*

**V PORCINI MUSHROOM RAVIOLI - \$23**  
*Tuscan kale, tomato and herbs*

**V VEGAN SAFFRON KAMUT RISOTTO - \$19**  
*garbanzo beans, tart cherries, pine nuts, asparagus, basil and mint with a cashew cream*

SOUP & SALADS

**SOUP DU JOUR - \$8**  
*chef's daily creation*

**CAESAR SALAD - \$11**  
*anchovies, Gruyere & house made croutons*

**STRAWBERRY AND PROSCIUTTO SALAD - \$13**  
*spinach, toasted pumpkin seed, tossed in sherry vinaigrette topped with warm Brie*

**V BIZOU CHOPPED SALAD - \$13**  
*arugula, radicchio, spinach, red onion, crispy capicola & mustard ale cheddar tossed in citrus dressing*

**V BUTTER LETTUCE - \$10**  
*white balsamic vinaigrette, heirloom tomatoes, feta cheese and savory granola*

*add: Salmon \$9, Shrimp \$9, Chicken \$7 to any salad*

SIDES

*All sides are vegetarian and Gluten free*

**WILD MUSHROOM MEDLEY - \$6**

**SAUTEED GARLIC BABY SPINACH - \$6**

**ROASTED BRUSSEL SPROUTS  
W/ SHALLOTS - \$9**

**GRILLED BALSAMIC ASPARAGUS - \$8**

**BUTTERED GREEN BEANS - \$7**

**SWEET POTATO HASH - \$7**

**POMME FRITES - \$6**



**GF** GLUTEN FREE  
**V** VEGETERIAN

20% GRATUITY INCLUDED FOR PARTIES OF 8 OR MORE

CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.