



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

APPETIZERS

CHARCUTERIE PLATTER - \$23

Chef's selection of cured meats and cheeses



CHEESE PLATTER

5 Cheeses – Domestic & Imported – \$18

3 Cheeses – Domestic & Imported – \$15

ESCARGOT - \$15

Herb garlic butter, puff pastry

MAPLE FARM SHREDDED DUCK - \$14

Flat crisp topped with radicchio and a red wine balsamic reduction

SMOKED SHRIMP FONDUE - \$14

In house smoked shrimp, slow cooked with house blend of parmesan, gouda, mozzarella, cheddar with cajun flare, served with fresh focaccia crisps



SPANAKOPITA TART - \$13

Gruyere & parmesan cheese and spinach topped with sundried tomato jam, served with house greens



BIZOU CEVICHE - \$11

Market seafood marinated with cilantro onion, lime juice



ZUCCHINI RIBBONS - \$8

Ribbon sliced fresh zucchini, hand breaded in our signature house flour, fried to golden perfection, served with marinara

MAIN DISH



PARMESAN TRUFFLE CRUSTED FILET MIGNON - \$35

Herbed mashed potatoes, forged mushrooms

PRIME RIB DINNER - \$30

(Available Tuesday & Wednesday night only)

12oz. Slow roasted prime rib crusted with Chef Cody's special blend of spices, served with baked potato and choice of vegetable

LOCAL CATCH - \$28

Paired with chef's selection of accompaniments



CHIMICHURRI STEAK FRITES - \$27

Grilled chimichurri steak served over truffle scented fries and a house salad

VODKA CALAMARI FETTUCCHINE - \$25

Sautéed calamari, mushroom, tomatoes & basil tossed in a vodka sauce

TRUFFLE GNOCCHI & SAUSAGE - \$24

House-made gnocchi, grilled sausage, diced tomato, zucchini squash, cremini mushroom, truffle cream sauce



DIJON HERB GRILLED PORK TENDERLOIN - \$24

Grilled loin served with Cajun scented fries and a house salad

SHRIMP GEMELLI - \$23

Sautéed shrimp, tomato, roasted corn & spinach tossed in a limoncello reduction



CEDAR GRILLED SALMON - \$23

Sweet peppers & marble potatoes, served with a mahogany glaze

BOURSIN STUFFED CHICKEN BREAST - \$23

Herb mashed potatoes and sautéed garlic spinach, finished with a sweet mushroom demi



PORCINI MUSHROOM RAVIOLI - \$23

Tuscan kale, tomato and herbs



VEGAN SAFFRON KAMUT RISOTTO - \$19

Garbanzo beans, tart cherries, pine nuts, asparagus, basil and mint with a cashew cream

BIZOU BURGER - \$16

Grilled 1/2 lb. Black Angus short rib and chuck blend topped with smoked apricot whiskey jam, fried onion and potato fontina cheese served on a brioche bun. Choice of fries or salad

ALL AMERICAN BURGER - \$15

Grilled 1/2 lb. Black Angus short rib and chuck blend cheddar cheese lettuce & tomato served on a brioche bun. Choice of fries or salad
Add bacon for \$2.00

SOUP & SALADS

SOUP DU JOUR - \$8

Chef's daily creation

CAESAR SALAD - \$10

Anchovies, Gruyere & house made croutons

GRILLED PEACH SALAD - \$13

Spinach, feta, candied pecans, red onion, and blueberry's tossed in a sweet peach dressing



BIZOU CHOPPED SALAD - \$13

Arugula, radicchio, spinach, red onion, crispy capicola & mustard ale cheddar tossed in sherry dressing"



BOSTON BIBB - \$12

Tomato, cucumber, yellow raisins & pumpkin seeds, tossed in a sherry vinaigrette

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

HERBED MASHED POTATOES - \$6

HOUSE PARMESAN FRIES - \$6



@bizoutampa



GLUTEN FREE



VEGETARIAN

20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE

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