



JANUARY DINNER MENU

STARTER COURESE:

SPICY SHRIMP WONTONS
LIGHTLY FRIED AND SERVED WITH A SWEET CHILI SAUCE
9-

THE CUTTING BOARD
A RUSTIC DISPLAY OF IMPORTED CHEESE AND CURED MEATS WITH GRILLED BREADS AND OTHER
ASSORTED TASTING ITEMS
16-

SPINACH AND GARLIC STUFFED MUSRHOOMS
SPINACH AND GARLIC STUFFED MUSHROOMS, TOPPED WITH A CHARDONNAY CREAM SAUCE AND
SMOKED PROVOLONE CHEESE
10-

CLASSIC STYLE RUMAKI
A TRIO OF BACON WRAPPED WATER CHESTNUTS, CHICKEN AND SHRIMP LIGHTGLY FRIED AND
SERVED IN A LIGHT TERIYAKI SAUCE
14-

MAIN COURSE ENTREES:

ALL DINNERS COME WITH GARDEN SALAD AND CHOICE OF DRESSING WITH FRESH BAKED BREAD, YOU CAN ALSO
UPGRADE TO A SIGNATURE BIJOU SALAD –ORGANIC GREENS IN A ZINFANDEL VINAIGRETTE, TOPPED WITH BLUE
CHEESE CRUMBLES, TOASTED PECANS AND RED WINE POACHED PEARS OR ADD A CLASSIC CEASAR SALAD 6-

CHICKEN MARSALA
A BREAST OF CHICKEN SAUTEED IN A SWEET MARSALA WINE SAUCE WITH
MUSHROOMS AND ROSEMARY SERVED ON GOLDEN FETTUCCINI AND FRENCH GREEN
BEANS
22-

EGGPLANT PARMESAN
HAND BREADED EGGPLANT LIGHTHLY FRIED AND TOPPED WITH ROASTED TOMATO
SAUCE, MELTED MOZZARELLA CHEESE SERVED WITH CAPPPELLINI
16-

PAN ROASTED SALMON
PAN ROASTED NORWEIGAN SALMON TOPPED WITH AN ARTICHOKE TAPENADE
SERVED WITH SPINACH AND PARMESAN RISSOTTO, ROASTED ASPARAGUS
28-

SHRIMP LOVERS RAVIOLI
SHRIMP FILLED RAVIOLI SIMMERED IN OUR CHARDONNAY CREAM SAUCE WITH
WILTED SPINACH, TOMATOES AND TOPPED WITH GRILLED SHRIMP
24-

ESPRESSO RUBBED NEW YORK STRIP
TOPPED WITH A MUSRHOOM DEMI-GLACE, GARLIC MASHED POATEOS AND ROASTED
ASPARAGUS
34-
ADD GRILLED SHRIMP 6-

TORTELLINI ROCAKFELLER
CHEESE FILLED TORTELLINI, SAUTEED WITH BACON, ASPARGAGUS AND
MUSRHOOMS, SIMMERED IN LIGHT GARLIC CREAM SAUCE
23-

PORK TENDERLOIN OSSO BUCCO
HERB ENCRUSTED PORK TENDERLOIN SIMMERED IN RED WINE TOMATO SAUCE WITH
ROOT VEGETABLES AND FRESH HERBS, SERVED WITH ROASTED POATOES AND
FRENCH GREEN BEANS
28-

EXECUTIVE CHEF: ANTHONY DRAGANOWSKI