



## 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