

bisou

CONTINENTAL CUISINE

SMALL BITES

CRISPY CALIMARI ... 16

Served with Homemade Marinara Sauce & Roasted Jalapeño Aioli

JUMBO LUMP CRAB BEIGNETS ... 19

Beer Battered, Dressed in a Chipotle Aioli

BAKED OYSTERS W/ SEAFOOD GRATIN ... 19

Stuffed with Shrimp, Crab Mix, Topped With Fresh Breadcrumbs

BRUSSEL SPROUTS & CALIFLOWER ... 16

Spiced Peanuts, French Feta, Pomegranate Seeds & Pomegranate Molasses

RED CHILI OIL DUMPLINGS ... 15

Crispy Pork and Vegetable Wrapped Wontons Dressed in a Ponzu Sauce

TRUFFLE OIL MUSHROOM RISOTTO ... 19

Wild Mushroom, Spring Peas, Dressed in Truffle Oil, Topped with Parmesan

SMOKED CRISPY OYSTER NACHOS ... 22

Served with an Avocado Salad, Dressed in an Ancho Chilli Mayo

CHEESE & CHARCUTERIE ... 45

Selection of Local & Imported Cheeses, Cornichon, Marinated Olives and Cured Meats

SOUPS & SALADS

LOBSTER BISQUE ... 12

White Wine Creole Lobster Béchamel Sauce, Lobster Claw Bits & Garlic Crostini

TRADITIONAL CAESAR SALAD ... 12

Topped with Garlic Croutons & Fresh Shaved Parmesan

* Add Chicken \$20*

*Add Salmon \$28 *

BISOU SALAD ... 12

Organic Greens, Green Apples, Candied Almonds, Gorgonzola Dolce, Lemon Vinaigrette

ACCOMPANIMENTS

POMMES FRITES ... 7

PARMESAN TRUFFLE FRITES ... 9

ROOT VEGETABLE TAGINE ... 9

SAUTÉED SPINACH ... 9

GARLIC MASHED POTATOES ... 10

GRILLED ASPARAGUS ... 14

CRAB FRIED RICE ... 14

WHITE CHEDDAR MAC & CHEESE ... 14

BISOU FAVORITES.....

A customary gratuity of 20% will be added to all checks.

* We require business casual or upscale fashionable attire for all of our guests. *

LAND & SEA

WAGYU BURGER ... 21

8 oz Wagyu Beef Burger, Brioche Bun, Smoked Applewood Bacon, Gruyere Cheese, Caramelized Onions, Remoulade Sauce & Pomme Frites

BLACKENED CHICKEN FETTUCCINI PASTA ... 25

Blackened Chicken Breast, Dressed in a Garlic & Parmesan Cream Sauce

SHRIMP LINGUINI ... 31

Jumbo Shrimp, Linguini Pasta, with Spicy Pomodoro Sauce

HARISSA MARINATED LAMB CHOPS ... 54

Served With Moroccan Style Couscous & Root Vegetable Tajine

SMOKED KOREAN SPICED SHORT RIB ... 54

Served with Buttery Mash, House Made Kimchi & Baby Choy

MIXED KEBAB ... 48

Beef Tenderloin, Bacon Wrapped Shrimp, Sausage, and Quail with Peppers, Onions, & Mushrooms on a Fiery Skewer. Served with Fried Rice & Haricot Verts

BLACKENED FILET OF REDFISH ... 39

Served over Cilantro-Lime Risotto, with a Shrimp & Avocado Cream Sauce, topped with Toasted Pumpkin Seeds and Shredded Mozzarella

BLACKENED WILD CAUGHT SALMON ... 38

Served Brussel Sprouts, Roasted Butternut Squash & Champagne -Horseradish Beurre Blanc

ROASTED VEGETABLE KEBAB ... 27

Served with Fried Rice and Ponzu Sauce

CHIMICHURRI ROASTED HALF CHICKEN ... 27

Smoked Mushrooms, Pearl Onions, Roasted Marble Potatoes, Bacon Lardons, Fresh Thyme Garlic Jus & Crispy Bacon Bits

STEAKS

FILET MIGNON ... 52

8 oz Filet Mignon Served With Buttery Mashed Potatoes & Sautéed Mixed Vegetables

SURF & TURF ... 59

Petit Filet Mignon & 5 oz Warm Water Lobster Tail w/ Drawn Butter, Served With Buttery Mashed Potatoes & Sautéed Mixed Vegetables

16 OZ USD PRIME RIBEYE ... 59

Served With Buttery Mashed Potatoes & Sautéed Mixed Vegetables

TOP YOUR STEAK ... MP

Lobster Tail, Crab, Foie Gras, King Crab Legs or Shrimp

TOMAHAWK RIBEYE ALLA FIORENTINA

Rosemary, Garlic, Olive Oil, Lemon Zest, Maldon Salt

* Single \$148 *Double \$285 *

All Steaks served with Buttery Mash, Sautéed Mixed Vegetables, & Peppercorn Sauce

TOMAHAWK SPECIAL

52OZ TOMAHAWK RIBEYE ALL FLORENTINE WITH A BOTTLE OF CHAMPAGNE MOET & CHANDON IMPERIAL BRUT ... 175

Pure Steak Royalty Served with Sautéed Vegetables and Buttery Mash Potatoes.

* Offered only on Tuesday, Wednesday & Thursday *

SUSHI & RAW BAR

SEAFOOD TOWER ... MP

Jumbo Shrimp, East Coast Oysters, Snow Crab Claws, Gulf Flounder Ceviche, Tuna Tartare, Lobster, King Crab Legs Cocktail Sauce and Mignonette

SEARED FOIE GRAS NIGIRI ... MP

GULF FLOUNDER CEVICHE ... 17

Mango, Coconut, Cilantro, Lime, Red Jalapeno

SHRIMP COCKTAIL ... 19

Chilled Jumbo Gulf Shrimp, House Made Kimchi Cocktail Sauce, Fresh Garnishes

TUNA TARTARE ... 22

Marinated Tuna, Avocado, Cilantro, Crispy Shallots

NIGIRI

By The Piece Salmon 6, Shrimp 6, Tuna 7, Unagi 7, Hamachi 8

HAMACHI MAKI ... 16

Avocado, Jalapeno, Ponzu, Cilantro & Siracha

SPICY MAKI ... 14

Avocado, Cucumber, Yamagobo, Spicy Motoyaki, Unagi and Jalapeno. Choice of Salmon, Tuna, or Veggie

LOBSTER MAKI ... 27

Radish, Fines Herbs, Tempura Lobster Claw

TIGER MAKI ... 20

Tempura Shrimp, Cucumber, Avocado, Jalapeno, Yamagogo, Ponzu sauce Sesame Seeds & Spicy Mayo

DRAGON MAKI ... 18

Shrimp Tempura, Tuna, Avocado, Cucumber, Crispy Wontons, Wasabi Tobiko, Scallions

SHAGGY DOG MAKI ... 16

Spicy Shrimp Tempura And Avocado, Topped With Crabmeat, Spicy Mayo, Eel Sauce & Siracha Sauce

SPIDER MAKI ... 17

Tempura Fried Soft Shell Crab, Tempura Flake, Avocado, Unagi & Spicy Motoyaki

HOUSTON MAKI ... 19

Shrimp Tempura, Jalapenos, Cucumber & Avocado topped with Unagi, Avocado, Unagi Sauce & Tobiko

RAINBOW ROLL AND NIGIRI FLIGHT ... 30

Tuna, Salmon, Soy Paper, Sushi Rice, Avocado, Cucumber, Jalapeno, Unagi & Spicy Japanese Aoili

* Salmon, Tuna, Hamachi Nigiri *

DESSERT

FRENCH OPERA CAKE ... 12

Almond Bread, Chocolate Ganache, Coffee Butter & Chocolate glaze

CHEESECAKE ... 12

Fresh berries & Whipped Cream

BREAD PUDDING ... 12

Topped with Vanilla Ice Cream & Caramel Sauce

CREME BRULEE ... 12

Cookie, Fresh Berries

CUPCAKE FERRIS WHEEL ... 29

A True Celebration. Vanilla, Strawberry & Chocolate

Raw or uncooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses. Please consume at your own discretion.

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