

# bisou

CONTINENTAL CUISINE

## SMALL BITES

### CRISPY CALAMARI ... 16

served with homemade marinara sauce & roasted jalapeño aioli

### JUMBO LUMP CRAB BEIGNETS ... 21

beer battered, dressed in a chipotle aioli

### BAKED OYSTERS WITH SEAFOOD GRATIN ... 19

stuffed with shrimp, crab mix, topped with fresh breadcrumbs

### BRUSSELS SPROUTS & CAULIFLOWER ... 16

spiced peanuts, french feta, pomegranate seeds & pomegranate molasses

### RED CHILI OIL DUMPLINGS ... 15

crispy pork wrapped & vegetable wontons, dressed in a ponzu sauce

### TRUFFLE OIL MUSHROOM RISOTTO ... 19

wild mushrooms, spring peas, dressed in truffle oil, topped with parmesan

## 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 +\$8\*

\* add salmon +\$16\*

### BISOU SALAD ... 12

organic greens, green apples, candied almonds, gorgonzola dolce, lemon vinaigrette

\* add chicken +\$8\* \* add salmon +\$16\*

## ACCOMPANIMENTS

### POMMES FRITES ... 7

### PARMESAN TRUFFLE FRITES ... 9

### SAUTÉED SPINACH ... 9

### GARLIC MASHED POTATOES ... 10

### GRILLED ASPARAGUS ... 14

### CRAB FRIED RICE ... 14

### WHITE CHEDDAR MAC & CHEESE ... 14

### BISOU FAVORITES...

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A customary gratuity of 20% will be added to all checks. If you feel the service did not warrant the gratuity, please notify a manager to have it reduced. no substitutions. no split checks.

\*\* DRESS CODE STRICTLY ENFORCED \*\*

## LAND & SEA

### WAGYU BURGER ... 21

wagyu beef burger, brioche bun, smoked applewood bacon, gruyère cheese, caramelized onions, remoulade sauce & pommes frites

### BLACKENED CHICKEN FETTUCCINI PASTA ... 25

blackened chicken breast, dressed in a garlic & parmesan cream sauce

### CHIPOTLE MARINATED AUSTRALIAN LAMB CHOPS ... 54

Served with marble roasted potato, caramelized onion and port wine reduction

### SMOKED KOREAN SPICED SHORT RIB ... 54

served with buttery mash, house made kimchi & baby bok choy

### MIXED KEBAB ... 48

beef tenderloin, bacon wrapped shrimp, sausage, quail, peppers, onions & mushrooms on a fiery skewer, served with fried rice & haricot verts

### GRILLED LOUISIANA REDFISH ON THE HALF SHELL ... 39

served with roasted asparagus, topped with pico de gallo, dressed in a tequila lime butter

### BLACKENED WILD CAUGHT SALMON ... 38

served with brussels sprouts, roasted butternut squash, dressed in a champagne - horseradish beurre blanc

### CHIMICHURRI ROASTED HALF CHICKEN ... 27

smoked mushrooms, pearl onions, roasted marble potatoes, bacon lardons, fresh thyme garlic jus & crispy bacon bits

### ROASTED VEGETABLE KEBAB ... 27

served with fried rice, side of ponzu sauce

## STEAKS

### 8 OZ FILET MIGNON ... 52

served with buttery mashed potatoes & sautéed mixed vegetables

### SURF & TURF ... 59

petit filet mignon & warm water lobster tail dressed in drawn butter, served with buttery mashed potatoes & sautéed mixed vegetables

### 16 OZ USDA PRIME RIBEYE ... 59

served with buttery mashed potatoes & sautéed mixed vegetables

### TOP YOUR STEAK ... MP

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

### \* 52 OZ TOMAHAWK RIBEYE ALLA FIORENTINA\*

rosemary, garlic, olive oil, lemon zest, maldon salt

\* single serving - 148\* \* double - 285\*

## TOMAHAWK SPECIAL

### 52 OZ TOMAHAWK RIBEYE ALLA FIORENTINE WITH A BOTTLE OF MOET & CHANDON IMPERIAL BRUT CHAMPAGNE ... 175

\* offered only on Tuesday, Wednesday & Thursday \*

## SUSHI & RAW BAR

### SEAFOOD TOWER ... MP

jumbo shrimp, raw oysters, snow crab claws, gulf flounder ceviche, tuna tartare, lobster, king crab legs, cocktail sauce & 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 cocktail sauce, fresh garnishes

### TUNA TARTARE ... 22

marinated tuna, avocado mix, cilantro, crispy shallots

### NIGIRI

by the piece: salmon 6, shrimp 6, tuna 7, unagi 7, hamachi 8

### HAMACHI MAKI ... 16

spicy hamachi, avocado, jalapeno, ponzu, cilantro & siracha

### SPICY MAKI ... 14

avocado, cucumber, jalapeno, yamagobo, topped with spicy motoyaki & unagi sauce. choice of salmon, tuna, or veggie

### LOBSTER MAKI ... 27

daikon radish, tempura crunch, spring mix, tempura lobster claw, lobster aioli

### TIGER MAKI ... 20

tempura shrimp, avocado, cucumber, jalapeno, yamagobo, boiled shrimp, ponzu sauce, sesame seeds & spicy motoyaki

### DRAGON MAKI ... 18

shrimp tempura, avocado, cucumber, jalapeno, topped with tuna, unagi sauce, crispy wontons, scallions

### SHAGGY DOG MAKI

spicy shrimp tempura, avocado, cucumber, jalapeno, topped with crabmeat, spicy motoyaki, unagi sauce & sriracha

### SPIDER MAKI ... 17

tempura fried soft shell crab, tempura crunch, avocado, jalapeno, unagi sauce & spicy motoyaki

### HOUSTON MAKI ... 19

shrimp tempura, jalapeno, cucumber, avocado, topped with unagi, avocado, unagi sauce, tobiko & sesame seeds

### RAINBOW ROLL AND NIGIRI FLIGHT ... 30

tuna, salmon, hamachi, soy paper, sushi rice, avocado, cucumber, jalapeno, unagi sauce & spicy japanese aioli

## DESSERT

### CHEESECAKE ... 12

fresh berries & whipped cream

### CREME BRULEE ... 12

cookie, fresh berries

### BREAD PUDDING ... 12

served with vanilla ice cream & caramel sauce

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