

SMALL BITES

CRISPY CALAMARI ... 16

served with homemade marinara sauce & roasted jalapeño aioli

JUMBO LUMP CRAB BEIGNETS ... 19

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

pork dumplings, deep fried, dressed in a chili oil

TRUFFLE OIL MUSHROOM RISOTTO ... 19

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

CHIPOTLE MARINATED LAMB LOLLIPOPS ... 28

Served with Chimichurri sauce.

SOUPS & SALADS

BISOU FAMOUS LOBSTER BISQUE ... 12

With sherry Esence

TRADITIONAL CAESAR SALAD ... 12

topped with garlic croutons & fresh shaved parmesan

* add chicken +\$9, *add salmon+20, add Shrimp+\$16

BISOU SALAD ... 12

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

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

ORGANIC BABY KALE CAESAR SALAD ... 32

Served with Grilled Salmon steak.

ACCOMPANIMENTS

POMMES FRITES ... 7

PARMESAN TRUFFLE FRITES ... 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. 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, pickles, tomato, remoulade sauce & pommes frites

BLACKENED CHICKEN FETTUCCHINI PASTA ... 25

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

CHIPOTLE MARINATED AUSTRALIAN LAMB CHOPS ... 54

Served with roasted marbled potatoes, caramelized onion & port wine reduction

MIXED KEBAB ... 48

beef tenderloin, Jumbo shrimp, Lamb, Chicken, peppers, onions & mushrooms on a fiery skewer, served with Mash Potatoes & 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

RISOTTO DI MARE ... 45

Primavera Risotto, served with Fresh water prawns, calamari and mussels.

NORWEGIAN GRILLED SALMON ... 42

Served With Roasted Corn, Summer Vegetables topped with charred mango and peach salsa.

CHIMICHURRI ROASTED HALF CHICKEN ... 27

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

STEAKS

8 OZ FILET MIGNON ... 52

served with buttery mashed potatoes & Roasted Summer vegetables

SURF & TURF ... 59

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

16 OZ USDA PRIME RIBEYE ... 59

Served with mash potato, Roasted Summer Vegetables and Cognac Pepper Sauce

TOP YOUR STEAK ... MP

Lobster Tail, Crab Meat 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 FLORENTINE 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, cocktail sauce & mignonette

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, hamachi 8

HAMACHI MAKI ... 16

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

SPICY MAKI ... 14

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

SEARED YELLOW FIN TUNA ON WONTON CHIPS ... 18

Served with spicy wasabi and micro greens.

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 ... 16

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

SHANGHAI MAKI ... 20

spicy tuna, asparagus tempura, seared salmon, ponzu sauce, chili garlic oil, jalapeno

RAINBOW ROLL AND NIGIRI FLIGHT ... 30

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

FEATURED DESSERTS

CREME BRULEE ... 13

with fresh berries

WHITE CHOCOLATE BREAD PUDDING ... 13

served with banana ice cream & raspberry sauce

CREME BRULEE CHEESECAKE ... 13

DARK & WHITE CHOCOLATE MOUSSE CAKE ... 13

RED VELVET CAKE

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