CAFE BIZOU

3 COURSE PRIX FIXED MENU

Lunch $15 **Dinner $18**

SUNDAY thru THURSDAY

First Course Choices

LOBSTER BISQUE or FRENCH ONION SOUP

BAKED MUSHROOMS **ESCARGOTS PERSILLADE**

CAESAR SALAD

Second Course Choices

WILD KING SALMON NICOISE SALAD

sliced wild king salmon, tomato, halved boiled new potato, green beans, wedges of hard cooked eggs and native Nicoise olives in Dijon sherry wine vinaigrette

LOBSTER MAC & CHEESE

with Main lobster, parmesan cheese, fresh herbs, truffle oil

BEEF SHORT RIBS PANINI

braised beef short ribs, mashed potatoes, burgundy wine sauce served with mixed greens or french fries

CEDAR PLANKED SALMON

Spiced rubbed Salmon with vegetables and grilled tomato

PRIME RIB BURGER (6 oz)

prime rib ground beef with caramalized onions, swiss cheese, tomato, horseradish mayo on white brioche bun with cajun french fries or green salad

Third Course Choices

FLOURLESS CHOCOLATE CAKE **TIRAMISU** **DUO OF SORBET**

1ST OR 3RD COURSE MAY BE SUBSTITUTED WITH A GLASS OF HOUSE WINE

Pasadena RESTAURANT WEEK

Sunday April 27th thru Friday May 2nd