

Happy Hour

5:00 – 6:30pm Monday thru Friday

\$5.00 well martinis

\$5.00 well drinks

\$5.00 select red and white wines by the glass

(change weekly)

\$1.00 off craft and domestic beers

Bar Bite Menu

All \$5.00 each

Trilogy of Soups

Pepper Steak “Frikadelles

Pommes Frites

Duck Quesadilla

Boerewors “Stukkies

**Waffle chips with blue cheese and balsamic
glaze**

Burger slider

Empanadas

mmm

"I distrust camels, and anyone else who can go a week
without a drink. "--Joe E. Lewis

THE BIJOU CAFÉ
1287 First St Sarasota FL 34236
www.bijoucafe.net

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The Bijou Café is also committed to helping preserve the well being of our planet. We are proud to introduce a seasonal menu with an emphasis on fresh local produce and sustainable, abundant seafood. Your server will be happy to answer all your questions about these presentations.

STARTERS

DAILY SOUPS

Chef's daily creations, local and seasonal, hot and chilled 5, 6

SHRIMP & CRAB BISQUE

Cognac, sherry, cream, baby shrimp, blue crab 6, 8

TRIO OF SOUPS

A tasting of the hot and chilled soup du jour as well as Shrimp & Crab Bisque 8

DUCK LIVER MOUSSE

Fresh fruit garni and toasted baguette 13

BIJOU CRAB CAKES

Lump crab, pan-fried with Creole remoulade, small chopped salad 18 entrée available 28

SHRIMP PIRI PIRI

American-harvest shrimp, cayenne, garlic, lemon, served with creamy South-African style grits 15, also available as an entrée 27

BASIL CRUSTED GOAT CHEESE

Oven-baked, tomato marmalade, bread tuilles 14

GRAVLAX

Whipped dill cream cheese, rye croutons, cucumber, egg, capers, red onion 14

MUSSELS KNYSNA

Fresh PEI mussels simmered in dry Vermouth, garlic, shallots, tomato and parsley 14

TUNA TARTAR

On crispy wonton, wasabi cream drizzle 14

SALADS

BIJOU CAESAR

Romaine lettuce, herb croutons, parmesan crisps, creamy roasted garlic dressing, anchovy 9

MOROCCAN SALAD

Fresh Florida citrus, dates, almonds and apples on Romaine greens, silky balsamic vinaigrette 9

SALAD MELANGE

Chopped lettuce, radicchio, spinach, mushrooms, hearts of palm, Applewood-smoked bacon, egg, Point Reyes Blue, herb dressing 12

BEET & ARUGULA

With goat cheese red onions, croutons and white Balsamic vinaigrette 12

MAINS

“BRAAIVLEIS” SOUTH-AFRICAN MIXED GRILL

Grilled house made “Boerewors”, lamb chop and strip steak served with South African grits and grilled tomato, Major Grays chutney 30

CHICKEN PAILLARD

Organic chicken breast, sautéed in olive oil and garlic and served with roasted Mediterranean vegetables and sautéed spinach, finished with lemon and butter 20

MARKET FISH

We use only sustainable and abundant species. Presentation and price change daily

YELLOWFIN TUNA (RARE)

Chayote, carrot and lime salad, wonton crisps, orange-ginger emulsion, red chile oil 32

SEASONAL SALMON

Herb crusted, oven roasted, served with wilted spinach and Creole tomato-mustard glaze, mashed potato du jour. Selection changes upon availability...priced daily

BIJOU CRISP ROASTED DUCK

Savory bread pudding stuffing, sour cherry Merlot sauce or Orange Grand Marnier sauce 29

CHAR GRILLED NEW YORK SIRLOIN STRIP

Topped with Pt. Reyes bleu cheese butter and crisp Vidalia onion slivers 34

BIJOU’S FAMOUS PEPPER STEAK

N.Y. Strip crusted with black pepper, sautéed and finished with a secret sizzling hot sauce 34

FILET MIGNON

Pan seared with wild mushrooms and garlic, finished with Pinot Noir, rosemary and demi glace 38

AUSTRALIAN RACK OF LAMB

Crusted with Dijon mustard and Herbes de Provence, sauced with a Cabernet lamb reduction and topped with mint “gremolata,” 39

BRAISED LAMB SHANK

Braised in natural juice and red Zinfandel, with mashed potato du jour and braised veg 29

VEAL MILANESE

Panko crusted veal escallop, sautéed, topped with Arugula salad, EVOO and Pecorino slivers 29

SPINACH & ROASTED TOMATO CAPELLINI

Olive oil, roasted garlic and tomatoes, sautéed spinach, basil, Grana Padano 20 Add chicken 6, shrimp 9

MUSHROOM RAVIOLI

In light lemon cream broth with chopped Portabella, spinach and goat cheese, truffle oil 19

SIDE DISHES

GRILLED ASPARAGUS

truffle hollandaise 9

SEASONAL GRILLED VEGETABLES 8

BABY SPINACH

Sautéed with garlic, tomato and extra virgin olive oil 6

BIJOU’S FAMOUS POMMES GRATIN DAUPHINOIS

cream, garlic, Gruyère cheese, oven-baked and finished under the broiler 9, 11

POMMES FRITES

Roasted garlic aioli and herbs 5

DESSERTS

*"All I really need is love, but a little chocolate now and then doesn't hurt" —
Charles Schulz*

Mayan Chocolate Cake

With dulce de leche and coffee cloud

10

Warm Granny Smith Apple and Wild Oregon Blueberry Cobbler

Cinnamon ice cream and crème caramel

9

Fresh Berry Gratine

Fresh seasonal berries, Tahitian vanilla crème anglaise, whipped cream

Chilled or broiled

8

Crème Brulee

Baked custard, under a crunchy caramelized topping, seasonal flavors

Ask your server

8

Dark Chocolate and Banana Croissant Bread Pudding

Callebaut chocolate sauce, crushed pretzels

9

Bijou's Assorted Ice Creams

Flavors of the month (ask your server)

6

THE BIJOU CAFÉ

LUNCH MENU

SOUPS, SALADS AND STARTERS

- SOUP DU JOUR** The Chef's hot and chilled specialties, change each day cup 5, bowl 6
- SHRIMP & CRAB BISQUE** Fresh from the sea with a touch of cream and cognac 6, 8
- TRIO OF SOUP** A tasting of the hot and chilled soup du jour as well as Shrimp & Crab Bisque 8
- CAESAR SALAD** Our version of the Classic recipe 9 add grilled chicken 15, shrimp 16, fish MP
- MOROCCAN SALAD** Fresh Florida citrus, dates, almonds and apples, balsamic vinaigrette 9
- BEET & ARUGULA** with goat cheese, red onions, croutons and white Balsamic vinaigrette 9
- MOLLY'S COBB SALAD** • Chicken, tomatoes, onions, avocado, bacon, hard-boiled eggs Point Reyes bleu, Dijon vinaigrette 16
- CHOPPED MEDITERRANEAN SALAD** Grilled lamb, romaine, feta, olives, artichokes, onion, cucumber, croutons, sun-dried tomato, herb vinaigrette 16
- SALADE MELANGE** A chopped and formed salad of radicchio and spinach, sweet onion, mushroom, bacon, hard-cooked eggs, hearts of palm and Point Reyes Blue cheese, tossed in a creamy herb dressing 13
- BASIL CRUSTED GOAT CHEESE** Oven-baked, tomato marmalade, bread tuilles 14
- GRAVLAX** Whipped dill cream cheese, cucumber, hardboiled egg, rye croutons, capers, red onion 14
- DUCK LIVER MOUSSE** Fresh fruit garni and toasted baguette 13
- MUSSELS KNYSNA** Fresh PEI mussels simmered in dry Vermouth, garlic, shallots, tomato and parsley 14

SANDWICHES

- CURRIED CHICKEN SALAD** Roasted chicken with raisins, water chestnuts and almonds in a tangy curry dressing, on a croissant 12
- WILD MUSHROOM AND GRUYÈRE GRILLED CHEESE** Shitakes and creminis, creamy Gruyère, semolina bread, petite Caesar salad or pommes frites 12
- BIJOU BURGER** Our special blend of Prime ground sirloin and chuck, char-grilled and topped with your choice of cheese, served with petite Caesar salad or pommes frites 12
- PULLED ROAST DUCK** Maple Farms® roasted duck on Ciabatta bread with melted Brie and apple butter. Served with petite Caesar salad or pommes frites 13
- TURKEY BREAST WRAP** Boars Head® Roasted turkey breast, avocado, sprouts, tomato, Swiss cheese and pesto aioli in a flat bread wrap. Served with petite Caesar salad or pommes frites 12

ENTREES

- SPINACH AND ROASTED TOMATO CAPELLINI** Olive oil, sautéed spinach, roasted garlic and tomatoes, basil, Grana Padana 14
- CHICKEN PAILLARD** Organic chicken breast, sautéed in olive oil and garlic with roasted Mediterranean vegetables and sautéed spinach, finished with lemon and butter 14
- SEASONAL SALMON** Herb crusted, oven roasted, served with wilted spinach and Creole tomato-mustard glaze....market
- “BRAAIVLEIS” SOUTH-AFRICAN SAUSAGE** Grilled house made “Boerewors” or Farmer’s sausage, served with South African style grits, chutney and grilled tomato 17
- YELLOWFIN TUNA (RARE)** Chayote and carrot salad, lime, wonton crisps, ginger orange emulsion, red chile oil 18
- BIJOU CRAB CAKES** Lump crab, pan fried and served with Creole remoulade and petite Caesar salad or pommes frites 18
- MARKET FISH** Seasonal and sustainable species; presentation and price change daily
- SHRIMP PIRI PIRI** American-harvested shrimp with a spicy sauce of lemon, garlic, cayenne, with South African style grits 18
- POMMES FRITES** Roasted garlic aioli and herbs 5

POMMES GRATIN DAUPHINOIS

No visit to the Bijou is complete without a taste of these delectable potatoes. Smothered in cream with a hint of garlic, baked to a bubbling golden brown with Gruyere cheese, there's more than enough for two 9, 11

Our Chef will be happy to accommodate your special dietary requirements whenever possible

With your approval, a gratuity of 20% will be added to the check for all parties of 8 or more people.
For the comfort and convenience of all our guests please limit cell phone usage to the lobby or outside.

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