

CAFE BIZOU  
DINNER MENU

Wednesday / Sunday  
4:30pm to 9pm  
Inside & Outside Patio

SOUPS

POTATO LEEK SOUP . . . . .	5
FRENCH ONION SOUP. . . . .	8
LOBSTER BISQUE. . . . .	8

FOR THE TABLE

SWEET POTATO FRIES . . . . .	6	FRIED CALAMARI. . . . .	8
POPCORN SHRIMP. . . . .	7	PATÉ DU JOUR . . . . .	9
WOOD OVEN BRUSSELS SPROUTS. .8		GARLIC GREEN BEANS . . .	7

DOUBLE TRUFFLE POMMES FRITES. . . 10  
with aged white cheddar, white truffle oil  
shaved black truffles & fleur de sel

SALADS

HOUSE SALADS

CAESAR SALAD. . . . .	5
baby romaine leaves, shaved parmesan, croutons	
GREEN SALAD. . . . .	6
with candied walnuts, blue cheese, tomatoes in a honey mustard dressing	
BABY MIXED LEAF. . . . .	6
lettuce with goat cheese and tomatoes in a balsamic vinaigrette	

APPETIZER SALADS

FRESH BERRY, FIG, GOAT CHEESE. . . . .	7
baby green & arugula, fresh seasonal berries, dried figs, almonds	
CAPRICE SALAD. . . . .	7
with buffalo mozzarella, tomatoes, basil in a balsamic vinaigrette	
ASIAN PEAR SALAD. . . . .	7
mixed baby lettuce, gorgonzola cheese in a raspberry wine vinaigrette	

APPETIZERS

BAKED MUSHROOMS . . . . .	8
stuffed with chicken and spinach mousse in a balsamic sauce	
ESCARGOTS PERSILLADE. . . . .	12
half a dozen burgandy snails, garlic butter, parsley	
TUNA TARTARE. . . . .	12
with shallots, capers, chives and lemon dressing on smoked salmon	

7  
FROZEN  
LEMON  
MARGARITA

Two Dollar Romaine Salad with a Dijon honey mustard dressing  
or our Three Dollar Caesar Salad  
or our Two Dollar Soup of the day with any Entree

8  
FROZEN  
PEAR PUREE  
MARGARITA

ENTREES

FISH &  
SEAFOOD

PARMESAN ALASKAN SANDABS	sauteed with caper butter sauce, mashed potatoes and steamed vegetables. . . . .	19
LOBSTER, SEA SCALLOPS & SHRIMP	black tagallini pasta. mushrooms and tomato in a lobster sauce . . . . .	22
SESAME COATED SALMON	served on a bed of potato pancakes and mushrooms in a red wine sauce . . . . .	19
BLACKENED SALMON	in a citrus sauce with mashed potatoes and vegetables . . . . .	21
MACADAMIA WILD PACIFIC HALIBUT	mashed potatoes, steamed vegetables, light citrus sauce. . . . .	22
WILD PACIFIC WHITE SEA BASS	saffron shrimp risotto, vegetables, lobster sauce. . . . .	22
SHRIMP & LOBSTER RISOTTO	saffron shrimp risotto, fricassee of Maine lobster on top . . . . .	24
CEDAR PLANKED WILD KING SALMON	Spiced rubbed Salmon, mashed potatoes, vegetables . . . . .	23
AHI TUNA	peppered, shiitake ravioli, sauteed spinach, soy vinaigrette . . . . .	24

FROM  
THE GRILL

SPICY CHICKEN FETTUCCINE PASTA	with mushrooms and tomato in a cajun wine sauce. . . . .	18
CHICKEN BALSAMIC	sauteed chicken breast with mashed potatoes, asparagus and pearl onions in a balsamic sauce. . . . .	18
STEAK SALAD	endive, watercress, tomato, blue cheese crumble, grilled red onion . . . . .	19
NEW YORK STEAK	au poivre with a brandy cream sauce, french fries and asparagus . . . . .	21
STEAK AU POIVRE	thinly sliced and served with mashed potatoes and vegetables in a brandy cream sauce. . . . .	24
ROASTED LAMB CHOPS	with mashed potatoes and vegetables in a rosemary lamb sauce . . . . .	24
RACK OF LAMB	with gratin potatoes and green beans in a minted lamb sauce . . . . .	24
STEAK FRITES	with grilled tomatoes, asparagus, french fries in a burgundy wine sauce. . . . . 8 oz. 28 . . . . . 6 oz 24	
TRIO OF MEAT	petit filet mignon, lamb chop, braised short ribs, garlic green beans, gratin potatoes, burgundy wine sause . . . . .	28

PRIX FIXED  
THREE COURSE MENU  
Inside & Outside Patio Dining

\$25

First Course Choices

SOUP OF THE DAY	BERRY FIG SALAD
HOUSE GREEN SALAD	BAKED MUSHROOMS
CAESAR SALAD	LOBSTER & SALMON RAVIOLI
LOBSTER BISQUE ADD \$5	ESCARGOTS ADD \$8

Second Course Choices

BEEF BOURGUIGNON  
Pearl onions, mushrooms, potatoes, carrots

VEGETABLE PENNE PASTA  
fresh vegetable, extra virgin olive oil, basil, garlic

PARMESAN CRUSTED WILD ALASKAN SANDABS  
Mashed potatoes, vegetables, lemon butter sauce

CEDAR PLANKED NORTH ATLANTIC SALMON  
Spiced rubbed, mashed potatoes, vegetables, grilled tomato

LOBSTER, SEA SCALLOPS & SHRIMP PASTA  
Black tagallini pasta, lobster meat  
sea scallops & shrimp, tomatoes, mushrooms, lobster sauce

MACADAMIA WILD PACIFIC HALIBUT  
Mashed potatoes, steamed vegetable, citrus sauce

FILET MIGNON BURGER  
Caramelized onions, swiss cheese, tomato, horseradish mayo  
on a brioche bun with cajun french fries or green salad

UPGRADE DISH

TRIO OF MEAT Add \$10  
Petit filet mignon, Lamb Chop, Braised short ribs  
garlic green beans, gratin potatoes, burgundy wine sause

Third Course Choices

FLOURLESS CHOCOLATE CAKE / TIRAMISU / BREAD PUDDING

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