

lite fare

*available in the bar and lounge from
5:00 ~ 11:00 pm daily*

snacks

fromage

trio of select cheeses with crostinis & seasonal fruit

charcuterie

alizée's fresh made sausage & pâté, served with toast points,
house-made pickles & mustard

shrimp cocktail

fresh poached jumbo shrimp with gingered cocktail sauce

glazed calamari

crispy tempura calamari with spicy, sweet, & savory sauce

oysters en fume

fresh oysters on the half shell, gently smoked to order under glass,
pink peppercorn mignonette sauce, lemon

potatoes au gratin

parisienne potatoes, cauliflower-truffle crème, gruyère & chives,
nutmeg bread crumbs

salads

radicchio caesar

fresh romaine & radicchio tossed in white truffle caesar dressing
with aged parmesan, anchovies & garlic croutons

simple salad

field greens, red onion, tomatoes, cucumber & shaved carrots,
& house vinaigrette (available with chicken, salmon, or crab cake)

classic cobb salad

mixed greens topped with grilled chicken, bacon, tomatoes, boiled eggs,
avocado, swiss cheese & crumbled gorgonzola & house vinaigrette

bigger plates

moules frites

fresh mussels steamed with vermouth & aromatics, finished with
herb beurre blanc, served with alizée hand-cut fries

maryland crab cake

old bay dusted crab cake on a kaiser roll served with lettuce, tomato,
fresh rémoulade & alizée hand-cut fries

smoked salmon b.l.t.

house-smoked salmon served on a plain bagel with applewood smoked
bacon, lettuce, tomato, onion, crème fraîche & our simple salad

bistro burger

8 oz. grilled grass-fed hereford beef served with caramelized onions,
mushroom bordelaise, alizée hand cut fries & roasted garlic aioli

omelette du jour

selection changes daily, served with house-made sausage & home fries

steak frites

grilled bistro filet served with sauce bordelaise & alizée hand-cut fries

wild mushroom risotto

vegetarian risotto served with wild mushrooms & roasted seasonal
vegetables in a balsamic reduction

soups

roasted crustacean bisque

lobster, shrimp & crab stock, a touch of cream, scented with cognac,
finished with blackened pumpkin, pulled shrimp

wild mushroom potage

purée of forest mushrooms garnished with fresh seasonal herbs,
finished with a splash of aged sherry

soup du jour

menu subject to change based on seasonality and availability