

lunch

11:00 am ~ 2:30 pm *monday ~ saturday*

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

salads & appetizers

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

oysters en fume

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

shrimp cocktail

fresh poached jumbo shrimp with gingered cocktail sauce

glazed calamari

crispy tempura calamari with spicy, sweet, & savory sauce

fromage

trio of select cheeses with crostinis & seasonal fruit

charcuterie

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

entrees & sandwiches

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

b.b.q. glazed chicken breast

grilled marinated chicken breast served on country wheat bread with avocado, lettuce, tomato, onion & 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

chicken caesar wrap

classic marinated grilled chicken & caesar wrapped in a tortilla with parmesan cheese & alizée hand-cut fries

triple decker club

ham, turkey, salami, swiss cheese, lettuce, tomato, and bacon on multigrain toast and served with alizée hand-cut fries

steak frites

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

wild salmon

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

wild mushroom risotto

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

*modern american, french forward cuisine
christian delutis, executive chef*

menu subject to change based on seasonality and availability