

# Dinner

Alizée American Bistro (443) 449-6200

Sunday thru Thursday 7:00am-10:00pm Friday & Saturday until 11:00 pm

## SMALL PLATES

**Jumbo Wings** \$9.50  
Truffle, Buffalo, Old Bay, BBQ

**Chesapeake Crab Chips** \$10.95  
Chipotle Aioli, Melted Bleu Cheese, Pico de Gallo

**Chef's Selection of Artisanal Cheese** \$10  
Herb Crostini

**Charred Brussel Sprouts** \$7.95  
Parmesan, Crisp Chorizo

**Bacon n' Eggs** \$10.95  
Hand Crafted Deviled Eggs, House Smoked Pork Belly,  
Southern Pepper Jelly Glaze

**Flat Breads** \$9.95  
Chorizo – Pico de Gallo, Cheddar Cheese  
Margherita

## SALADS & SOUP

**Crab Bisque Soup, Soup of the Day**  
Cup \$5 | Bowl \$8

**Caprese Salad** \$9.95  
Fresh Mozzarella, Tomatoes,  
Basil, Balsamic Drizzle

**Caesar Wedge** \$9  
Crisp Romaine Grilled, Parmesan, Crostinis

**Garden Salad** \$8  
Crisp Baby Greens, Grape Tomatoes,  
Red Onion, Cucumber, Shredded Carrots

**Southwest Steak Salad** \$10.50  
Baby Greens, Fire Roasted Corn, Red Pepper,  
Red Onion, with a Chipotle Cumin Ranch

**Protein Add-Ons**  
Chicken \$4, Shrimp \$6, Crab Cake \$10, Steak \$8, Salmon \$6

## KIDS CORNER \$8

All items will be paired with French fries or a fruit cup  
Grilled Cheese  
Chicken Tenders  
Personal Pizza  
Two Mini Burgers

## ENTREES

**Stuffed Atlantic Cod** \$20.95  
Baked, Crab Stuffed, Herb Bread Crumbs,  
Lemon Garlic Butter Sauce, Seasonal Vegetable

**Rotisserie Chicken** \$18.95  
Herb Roasted Half Chicken, Mashed Potatoes,  
Seasonal Vegetable

**Grilled 8oz Filet** \$26.95  
Merlot Truffle Butter, Smashed Potatoes, Seasonal Vegetables

**Crab Cakes**  
Single \$22 or Double \$29.95  
Jumbo Lump, Smashed Potatoes, Seasonal Vegetables,  
Chipotle Aioli

**Yucatan 'Osso Bucco' Pork Pibil** \$20.95  
Traditional Mexican Slow Roasted Pork Shank,  
Lime, Sweet Potato Masa, Corn Tortillas 🌶️ 🍌

**Creole Pasta** \$21.95  
Mezzi Rigatoni, tossed with Gulf Shrimp, Andouille Sausage,  
Whole Crawfish, in a spiced Tomato Creole Sauce

**Grilled Vegetable Scampi Pasta** \$13.95  
Seasonal Grilled Vegetables tossed with Mezzi Rigatoni  
in a Garlic White Wine Butter Sauce

**Chimichurri Grilled Sirloin** \$18.95  
Truffle French Fries with Sardo

**Shrimp and Grits** \$21.95  
Gulf Shrimp, Andouille Sausage, Tomato, in a Garlic Cream  
served over Sweet Potato Cheddar Grits

**Classic Burger** \$9.95  
Angus Beef, Lettuce, Tomato,  
Onion, Pickle, served with French Fries

**Smokey "Bleu" Crab Burger** \$13.95  
Angus Beef, Smoked Hickory Bacon, Jumbo  
Lump Crab, Bleu Cheese

**Vegetable Napoleon** \$13.95  
Assortment of Grilled Vegetables, stacked between  
Portobello Mushroom Caps, served with Sweet Potato Grits

Consuming raw or undercooked meats, steaks, burgers, seafood, shellfish or eggs  
may increase your risk of foodborne illness.