

The Fairway Lounge at ALEXANDRA'S

american fusion

Signature Cocktails

FAIRWAY PUNCH

Spiced Rum / Coconut Rum / Pineapple Juice / Lime / Blue Curacao | 11

FLEUR DE LIS

Citron Vodka / St. Germain Elderflower / Lemon / Champagne Float | 12

CUCUMBER FUSION

Ketel One / St. Germain / Cucumber / Soda | 14

PASSION MARTINI

X-Rated Liqueur / Raspberry Vodka / Cranberry / Soda | 14

Mocktails

SUNSET BREEZE

Pineapple / Cranberry / Orange / Grenadine / Soda | 6

CRANBERRY SPARKLE

Cranberry / Ginger Beer / Splash of Orange / Cinnamon Sugar Rim | 6

Red Wine

PROVERB PINOT NOIR 8 | 28

MEIOMI PINOT NOIR 15 | 58

B.R. COHN SILVER LABEL CABERNET SAUVIGNON 12 | 46

PROVERB CABERNET SAUVIGNON 8 | 28

ALTA VISTA MALBEC 9 | 34

White Wine

INFAMOUS GOOSE SAUVIGNON BLANC 10 | 38

PROVERB SAUVIGNON BLANC 8 | 28

PROVERB CHARDONNAY 8 | 28

KENDALL JACKSON "VR" CHARDONNAY 10 | 38

BELLA SERA MOSCATO 8 | 28

PROVERB PINOT GRIGIO 8 | 28

Draft Beer

TURF VALLEY CLUBHAUS SEASONAL | 6

Union Craft Brewing / Baltimore, Maryland
(See Server for Details)

DIVINE IPA | 7

Union Craft Brewing / Baltimore, Maryland / 6.5%

SPEED WOBBLES | 7

Key Brewing / Dundalk, MD / 4.9%

SPECIAL LADY FRIEND HAZY IPA | 7

Jailbreak Brewery / Laurel, MD / 7.0%

JAILBREAK INFINITE AMBER | 6

Jailbreak Brewery / Laurel, Maryland / 5%

STELLA ARTOIS | 6

Anheuser-Busch Brewing Company / St. Louis, MO / 5.2%

GUINNESS | 7

St. James Gate Brewery / Dublin, Ireland / 4.2%

MILLER LITE | 6

Miller Brewing Company / Milwaukee, Wisconsin / 4.2%

Bottled Beer

COORS LIGHT | 5.50

MILLER LITE | 5.50

BUD LIGHT | 5.50

YUENGLING | 5.50

MICHELOB ULTRA | 5.50

HEINEKEN | 6.50

CORONA | 6.50

BLUE MOON | 6.50

SEASONAL HIGH NOON | 7

(Ask your server for available flavors)

HEINEKEN (N/A) | 5

Beginnings

BLACK ANGUS SLIDERS *

Grass Fed Angus Beef / Smoked Gouda / Bacon
Truffle Aioli | 15

SMOKED BRISKET NACHOS ^{GS} ^A

14-Hour House Smoked Brisket / Onion / Pimento Cheese /
Cherry Tomato / Fried Corn Tortilla / Jalapeño Ranch | 12

TUNA WONTON

Pan Seared Sesame Ahi Tuna / Fried Wonton /
Wasabi Guacamole | 14

FRIED TEMPURA CAULIFLOWER ^V

Battered and Fried Cauliflower Florets / Honey
Garlic Sauce | 12

Salads

CRAB CAPRESE

Jumbo Lump Crab / Mixed Greens / Vine Ripened
Tomatoes / Ovolini Mozzarella / Basil Pesto /
Balsamic Reduction | 18

GREEK SALAD ^{GS} ^V

Romaine / Kalamata Olives / Cucumber / Tomato / Red
Onion / Feta / Roasted Red Peppers /
Feta-Herb Vinaigrette | 14

WEDGE SALAD ^{GS}

Fresh Iceberg Lettuce / Grape Tomatoes / Housemade
Bacon Lardons / Hard Boiled Egg / Gorgonzola
Vinaigrette / Balsamic Reduction | 14

CLASSIC CAESAR SALAD

Chopped Romaine / Toasted Focaccia Croutons / Shaved
Parmesan / Creamy Parmesan Dressing | 12

CHICKEN COBB SALAD ^{GS} ^A

Charbroiled Chicken / Organic Baby Lettuce / Cherry
Tomatoes / Housemade Bacon Lardons / Avocado / Hard
Boiled Egg / Gorgonzola / White Balsamic Vinaigrette | 18

SALAD ADDITIONS

Charbroiled Chicken | 8

Grilled Salmon* | 10

Grilled Shrimp | 9

Pan Seared Tuna | 12

Maryland Crab Cake | **Market Price**

Entrées

MARYLAND CRAB CAKE ^A

Classic Chesapeake Recipe / Hand-Cut Fries / Housemade
Coleslaw / Housemade Tartar | **Market Price**

MAPLE BOURBON GLAZED SALMON * ^{GS} ^A

Brussels Sprout Hash / Onion / Housemade Bacon
Lardons / Red Peppers / Yukon Gold Potatoes | 30

COUSCOUS BOWL ^V

Sautéed Couscous / Chickpeas / Tomatoes / Arugula /
Tempura Cauliflower / Chimichurri | 22

Soups

CREAM OF CRAB SOUP ^{GS} ^A

Jumbo Lump Crab / Old Bay® / Sherry | 10

MARYLAND CRAB SOUP ^{GS}

Jumbo Lump Crab / Summer Vegetables / Old Bay® | 10

HALF & HALF CRAB SOUP ^{GS} ^A

Maryland Crab / Cream of Crab | 12

SOUP OF THE DAY | 9

Casual Selections

Served with Hand-Cut Fries

CRAB CAKE SANDWICH

Classic Chesapeake Recipe / Lettuce / Tomato /
Onion / Pickle / Housemade Tartar /
Toasted Brioche | **Market Price**

SMOKED PIT TURKEY SANDWICH ^A

House Smoked Pit Turkey / Housemade Coleslaw /
Carolina BBQ Sauce / Pimento Cheese /
Toasted Brioche | 16

SMOKED BRISKET SANDWICH ^A

14-Hour House Smoked Brisket / Jalapeño Aioli /
Old Bay® Barbecue Sauce / Smoked Cheddar / Crispy
Onion / Arugula / Ciabatta | 18

SMOKEHOUSE CHICKEN SANDWICH ^A

Applewood House Smoked Chicken / Jalapeño Aioli /
Arugula / Pimento Cheese / Crispy Onion /
Housemade Bacon / Toasted Brioche | 16

SIGNATURE ANGUS BURGER * ^A

8 oz. Grass Fed Angus Beef / Arugula / Smoked Gouda /
Crispy Onion / Bacon Truffle Aioli / Jalapeño Bacon
Apple Jam / Toasted Brioche | 18

Pizza

BBQ BRISKET ^A

House Smoked Brisket / Old Bay® BBQ Sauce / Jalapeños /
Red Onion / Cheddar / Mozzarella | 16

THE SICILIANO

Pomodoro Sauce / Mozzarella / Fresh Ovolini Mozzarella /
Prosciutto / Vine Tomatoes / Basil / Red Onions | 16

THE FLORENCE ^V

Pomodoro Sauce / Fresh Ovolini Mozzarella / Tomatoes /
Roasted Garlic Ricotta / Parmesan / Basil / Kalamata Olives /
Balsamic Reduction | 16

BUFFALO CHICKEN

Crispy Chicken / House Buffalo Sauce / Jalapeños / Red
Onions / Mozzarella / Ranch Dressing | 16

CHEESE PIZZA ^V

Pomodoro Sauce / Mozzarella | 14

ADDITIONAL TOPPINGS | 1.50 each

Mushrooms / Pepperoni / Prosciutto / Peppers / Onions /
Jalapenos / Kalamata Olives / Italian Sausage / Tomatoes