

Beginnings

BLACK ANGUS SLIDERS * ^ | 15

Grass Fed Angus Beef / Smoked Gouda Cheese / Bacon Truffle Aioli

CHEESESTEAK EGG ROLLS @ ^ | 14

Shaved Ribeye / Sautéed Onions / Deli Hots / Cotija Cheese

CHILLED SHRIMP COCKTAIL * GS | 16

Poached Gulf Shrimp / Spicy Cocktail Sauce / Lemon Wedge

GRILLED CITRUS CHICKEN STREET TACOS ^ | 14

Citrus Marinated Chicken / Spring Onion Slaw / Corn Salsa / Avocado Crema / Served with Cilantro Lime Rice

SMOKED BRISKET NACHOS GS ^ | 14

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

Shareables

CRAB TOAST @ ^ | 20

Crab Imperial / Cheddar Cheese / Housemade Focaccia Bread

CRISPY BRUSSELS SPROUTS GS | 14

Tossed in Apple Cider Gastrique / House Smoked Bacon Lardons

SPRING GARDEN TRIO OF DIPS GS V ^ | 15

Housemade Guacamole / Roasted Garlic Hummus / Sweet Pea-Feta Dip / Fried Corn Tortilla Chips

DEILED EGG FLIGHT * GS ^ | 14

Two of Each Traditional / Lump Crab / Smoked Salmon

STEAMED PEI MUSSELS ^ | 16

White Wine / Garlic / Fresh Herbs / Crostini

CHARCUTERIE BOARD ** ^ | 16

Chef's Selection of Cured Meats / Mixed Fruit and Nuts / Seasonal Accoutrements / Crackers

ADD TRIO OF ITALIAN CHEESES | 8

Entrées

GRILLED ATLANTIC SALMON @ * ^ | 32

Charred Frisée / Farro Risotto / Green Chile Adobo Sauce / Lime

MARYLAND CRAB CAKES @ ^ | 58

Two 5 oz. Crab Cakes / Classic Chesapeake Recipe / Hand-Cut Fries / Coleslaw / Tartar Sauce
(single portion available)

SPRING VEGETABLE PAPPARDELLE PASTA V ^ | 26

Asparagus / Charred Broccolini / Spring Onion / Sweet Peas / Pappardelle Pasta / Pesto Chèvre Cream Sauce

STEAK FRITES * GS | 26

8 oz. Sliced NY Strip Steak / Hand-Cut Fries / Demi Glace

Casual Selections

Served with Choice of Side

CHEF GG'S FRIED CHICKEN SANDWICH @ ^ | 18

Buttermilk Fried Chicken / Cheddar Cheese / Red Onion / Lettuce / Tomato / Pickle / Chipotle Aioli / Toasted Brioche

MARYLAND CRAB CAKE SANDWICH @ * | 32

Classic Chesapeake Recipe / Pickle / Lettuce / Tomato / Red Onion / Tartar Sauce / Toasted Brioche

SMOKED BRISKET CUBANO @ ^ | 20

House Smoked Brisket / Peppered Ham / Swiss Cheese / Mojo Mustard Sauce / Pickles / Ciabatta Roll

BISTRO STEAK SANDWICH * | 24

Sliced Marinated Tenderloin / Caramelized Onion / Dressed Arugula / Roasted Garlic Aioli / Ciabatta Roll

CALIFORNIA STYLE BLACK ANGUS BURGER * ^ | 18

Cheddar Cheese / Bacon / Avocado / Lettuce / Tomato / Tangy BBQ Sauce / Toasted Brioche

Pizza

BBQ BRISKET @ ^ | 18

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

BUFFALO CHICKEN ^ | 20

Crispy Chicken / Buffalo Sauce / Jalapeños / Red Onion / Mozzarella / Ranch Dressing

MARGHERITA V ^ | 16

Vine Ripened Tomatoes / Fresh Mozzarella / Basil

CHEESE PIZZA V ^ | 14

Pomodoro Sauce / Mozzarella

ADDITIONAL TOPPINGS | 1.50 each

Mushrooms / Pepperoni / Peppers / Italian Sausage / Prosciutto / Red Onion / Kalamata Olives / Jalapeños / Tomatoes

Soups

CREAM OF CRAB SOUP @ GS ^ | 12

Jumbo Lump Crab / Old Bay® / Sherry

MARYLAND CRAB SOUP GS | 12

Jumbo Lump Crab / Mixed Vegetables / Old Bay®

HALF & HALF CRAB SOUP @ GS ^ | 14

Maryland Crab / Cream of Crab

ALEXANDRA'S SOUP DU JOUR | 9

Salads

ANTIPASTO SALAD GS ** ^ | 14

Chopped Romaine / Italian Deli Meat & Provolone Cheese Pinwheels / Pepperoncini / Grape Tomato / Kalamata Olives / Red Onion / Parmesan Cheese / Red Wine Vinaigrette

CLASSIC CAESAR SALAD * V ^ | 14

Chopped Romaine / Housemade Croutons / Parmesan Cheese / Creamy Garlic Parmesan Dressing

CRAB CAPRESE GS ^ | 26

Jumbo Lump Crab / Mixed Greens / Vine Ripened Tomatoes / Burrata / Fresh Pesto / Balsamic Reduction

GREEK SALAD GS V ^ | 14

Chopped Romaine / Kalamata Olives / Cucumber / Red Onion / Grape Tomato / Fire Roasted Peppers / Feta Cheese / Feta-Herb Vinaigrette

STRAWBERRY FIELDS SALAD @ GS V ** ^ | 16

Chopped Romaine / Baby Arugula / Fresh Strawberries / Red Onion / Chèvre Candied Pecans / Balsamic Vinaigrette

WEDGE SALAD ^ | 16

Fresh Iceberg Lettuce / Bacon Bits / Hard Boiled Egg / Gorgonzola Dressing / Bleu Cheese Crumbles / Balsamic Reduction

SIDE HOUSE SALAD GS V | 6

SIDE CAESAR SALAD * V ^ | 6

PETITE GREEK SALAD GS V ^ | 8

PETITE WEDGE SALAD V ^ | 8

Protein Additions

CHARBROILED CHICKEN * GS | 8

GRILLED SHRIMP (4) * GS ^ | 12

GRILLED SALMON * GS | 14

MARYLAND CRAB CAKE | 28

Sides

HAND-CUT FRIES GS V | 5

HOUSEMADE COLESLAW GS V ^ | 5

FRESH FRUIT GS V | 5

ASPARAGUS GS V ^ | 5

BROCCOLI GS V ^ | 5

SAUTÉED SPINACH & GARLIC GS V ^ | 5

Premium Sides

TRUFFLE FRIES GS V | 6

OLD BAY® FRIES GS V | 6

SWEET POTATO WAFFLE FRIES GS V | 6

CHARRED BROCCOLINI GS V ^ | 6

With Parmesan Cheese & EVOO

CILANTRO LIME RICE GS V | 6

CREAMY PARMESAN RISOTTO GS V ^ | 7

Red Wine

PROVERB PINOT NOIR 8 | 28

Modesto, California

PROVERB CABERNET SAUVIGNON 8 | 28

Modesto, California

ALTA VISTA MALBEC 9 | 34

Mendoza, Argentina

BAROSSA VALLEY ESTATES GSM RED BLEND 11 | 42

Barossa Valley, Australia

BLACK STALLION NORTH COAST CABERNET SAUVIGNON 12 | 46

Paso Robles, California

CAVIT MERLOT 8 | 28

Trentino, Northern Italy

VITIANO ITALIAN RED 9 | 34

Montecchio, Italy

Sparkling Wine

MARTINI AND ROSSI PROSECCO 10 | 38

Veneto, Italy

FRANCIS COPPOLA PROSECCO ROSÉ 10 | 38

Prosecco DOC, Italy

Mocktails

SUNSET BREEZE | 6

Pineapple / Cranberry / Orange / Grenadine / Soda

CRANBERRY SPARKLE | 6

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

BLACK CHERRY LEMONADE | 7

Black Cherry Purée / Lemonade / Soda

VIRGIN MULE | 7

Fresh Lime / Lime Juice / Regatta Ginger Beer

Bottled Beer

COORS LIGHT | 5

MILLER LITE | 5

BUD LIGHT | 5

YUENGLING | 5

MICHELOB ULTRA | 5

HEINEKEN | 6

CORONA | 6

BLUE MOON | 6

SEASONAL HIGH NOON | 7

(Ask your server for available flavors)

HEINEKEN (N/A) | 6

White Wine

INFAMOUS GOOSE SAUVIGNON BLANC 10 | 38

Marlborough, New Zealand

PROVERB SAUVIGNON BLANC 8 | 28

Modesto, California

PROVERB CHARDONNAY 8 | 28

Modesto, California

KENDALL JACKSON "VR" CHARDONNAY 10 | 38

Sonoma County, California

PROVERB PINOT GRIGIO 8 | 28

Modesto, California

SEVEN DAUGHTERS MOSCATO 9 | 34

Veneto, Italy

BONANZA CHARDONNAY 10 | 38

Fairfield, California

Signature Cocktails

TEQUILA-CITRUS SPRITZ | 15

Don Julio Blanco Tequila / Fresh Lemon Juice / Simple Syrup / Prosecco Float

MAPLE MULE | 14

Bourbon / Maple Simple Syrup / Fresh Lemon / Ginger Beer

PEAR-ED UP | 16

Ketel One / Pear Syrup / Fresh Lemon / Prosecco

SUNSHINE AND WHISKEY | 15

Bourbon / Elderflower Liqueur / Bitters / Cherry / Lemon Twist

BLUSHING BIRDIE | 15

St. Germaine / Peach Schnapps / Cucumber / Lime / Rosé Prosecco

Draft Beer

VALLEY HAZE NEW ENGLAND IPA | 6

Cushwa Brewing / Williamsport, Maryland / 6.5%

DIVINE IPA | 7

Union Craft Brewing / Baltimore, Maryland / 6.5%

MOUNTAIN GIRL HEFEWEIZEN | 6

Union Craft Brewing / Baltimore, Maryland / 5%

TESTUDO LAGER | 7

Union Craft Brewing / Baltimore, Maryland / 5%

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%

Late Night Menu

Friday & Saturday, 10PM - 10:45PM

CLASSIC CAESAR SALAD *^V ^ | 14

Chopped Romaine / Housemade Croutons / Parmesan Cheese / Creamy Garlic Parmesan Dressing

SPRING GARDEN TRIO OF DIPS ^{GS} ^V ^ | 15

Housemade Guacamole / Roasted Garlic Hummus / Sweet Pea-Feta Dip / Fried Corn Tortilla Chips

CHEESESTEAK EGG ROLLS ^A ^ | 14

Shaved Ribeye / Sautéed Onions / Provolone Cheese / Deli Hots / Cotija Cheese Sauce

CRISPY BRUSSELS SPROUTS ^{GS} | 14

Tossed in Apple Cider Gastrique / House Smoked Bacon Lardons

CHICKEN TENDERS ^ | 10

Hand-Cut Fries

CHICKEN WINGS BY THE POUND

1 lb | 18, 1/2 lb | 10

Tossed in Buffalo, BBQ, or Old Bay® / Celery / Bleu Cheese or Ranch

HAND-CUT FRIES ^{GS} ^V | 5

SWEET POTATO WAFFLE FRIES ^{GS} ^V | 6

BUFFALO CHICKEN PIZZA ^ | 20

Crispy Chicken / Buffalo Sauce / Jalapeños / Red Onion / Mozzarella / Ranch Dressing

MARGHERITA ^V ^ | 16

Vine Ripened Tomatoes / Fresh Mozzarella / Basil

CHEESE PIZZA ^V ^ | 14

Pomodoro Sauce / Mozzarella

^{GS} Gluten Sensitive ^V Vegetarian ^A Contains Dairy ^{**} Contains Nuts

* Contains (or may contain) raw or undercooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially individuals with certain medical conditions.

^A ALEXANDRA'S SIGNATURE DISH

Alexandra's will present one check per table and can process up to four payment methods per check. A 20% Service Charge is applied to all parties of six or more.