

APPETIZERS

<u>Shrimp Cocktail</u>	\$9.95
Five Gulf shrimp poached with Old Bay and spice. Served chilled with lemon and cocktail sauce	
<u>Coconut Shrimp</u>	\$7.95
Five coconut battered shrimp skewers lightly fried and served with Thai ginger vinaigrette	
<u>Schroyer's Hot Crab Dip</u>	\$9.95
Jumbo lump crab tossed in a blend of melted cheeses and baked until golden brown and served with Old Bay crostinis	
<u>Steamed Mussels</u>	\$9.95
One pound of Prince Edward Island Mussels steamed with olive oil, white wine, tomatoes, garlic, and herbs. Accompanied by garlic Parmesan crostinis.	
<u>Sea Scallops</u>	\$10.95
Four pan seared sea scallops served atop chili rice noodles accompanied by a red wine Japanese Ponzu sauce complemented with chili and scallion oils	
<u>Cabernet Poached Portabella</u>	\$9.95
Portabella mushroom cap stuffed with tomato, onion and artichoke barigoule topped with melted sharp English cheddar cheese, then drizzled with a balsamic glaze	
<u>Eagle Fries</u>	\$6.95
Tavern fries topped with cheddar and Monterey Jack cheese, applewood bacon, and scallions. Served with our house ranch dipping sauce	
<u>Mozzarella Sticks</u>	\$5.95
Five ale battered mozzarella sticks fried and served with Marinara sauce	
<u>Southern Fried Chicken Tenders</u>	\$7.95
Served "naked" or Buffalo style with a choice of barbeque sauce, honey mustard, ranch, or bleu cheese	
<u>"Par 4" Chicken Wings</u>	\$7.95
Eight fried chicken wings coated with your choice of Old Bay, Buffalo, chipotle barbeque, or traditional barbecue sauce. Four of each flavor \$15.95	
<u>Traditional or "Irish" Nachos</u>	\$8.95
House made corn tortilla chips or potato chips topped with chili, cheddar Jack cheese, shredded romaine lettuce, chopped tomato, and salsa. Finished with jalapeno peppers, black olives, and sour cream	
<u>SOUPS</u>	
<u>French Onion Soup</u>	\$5.50
Caramelized sweet onions in rich beef stock with a hint of Sherry and topped with crouton, melted provolone, and grated parmesan cheese	
<u>Clubhouse Chili</u>	\$4.95
Our house recipe made with black beans and topped with shredded cheddar cheese. Served with sweet cornbread muffins	

SALADS

Oriental Chicken Salad

\$9.95

Teriyaki grilled chicken atop fresh mixed field greens and tossed with edamame, Mandarin orange wedges, sliced almonds, and scallions. Finished with Thai ginger dressing.

Steak Salad

\$12.95

Grilled slices of tender beef on a bed of field greens with roasted red peppers, sliced black olives, crumbled bleu cheese, and grape tomatoes. Served with balsamic vinaigrette

Southern Fried Chicken Salad

\$10.95

Crispy fried chicken strips atop field greens with scallions, ham, shredded cheddar cheese, and spiced pecans. Served with honey mustard dressing

Classic Caesar Salad

\$7.95

Hearts of romaine tossed with herbed croutons, Parmesan cheese, and classic Caesar dressing

Add Chicken \$3.00 or Shrimp \$5.00

Fairway "Bleus" Salad

\$7.95

Chopped romaine and green onion tossed with crumbled bleu cheese, spiced pecans, and crisp angel hair pasta. Drizzled with herb bleu cheese vinaigrette

Yellowfin Tuna Salad Nicoise

\$12.95

Yellowfin tuna pan seared rare served alongside seasonal vegetables, grape tomatoes, capers, black olives, red onion, hard-boiled egg, roasted red peppers, and anchovy. Served with lemoncello vinaigrette

The "Maryland National"

\$9.95

Grilled domestic mushrooms, bleu cheese crumbles, roasted apple, and spiced pecans tossed with seasonal field greens and Port vinaigrette

LIGHTER FARE & SANDWICHES

Santa Fe Wrap

\$5.95

Grilled vegetables, black beans, roasted corn, lettuce, and salsa rolled in a tortilla wrap

Sun-dried tomato chicken

\$6.95

Strips of chicken breast sautéed in a sun-dried tomato pesto. Served on a whole wheat sub roll

Turkey Burger

\$6.95

5 oz. burger served on a multi-grain roll with lettuce, tomato, and onion

Blackened Tuna Sandwich

\$12.95

Yellowfin tuna blackened rare and served on a Kaiser roll with lettuce and tomato

Portabella Sandwich or Wrap

\$7.95

Grilled portabella topped with roasted red pepper strips, provolone, and balsamic mayonnaise

Tavern Burger

\$9.95

Grilled 8 oz. burger with your choice of American, Swiss, Cheddar, Provolone, or bleu cheese

Chicken Quesadilla

\$8.95

Grilled flour tortilla stuffed with sautéed peppers and onions, melted cheddar Jack. Served with sour cream and salsa. **Steak \$11.95 Crab \$13.95**

Chicken Cordon Bleu

\$8.95

Grilled chicken breast topped with ham and Swiss cheese, served on a Kaiser roll and complemented with honey mustard

Rockfish and "Chips"

\$7.95

Ale battered rockfish tenderloins, lightly fried and accompanied by our house French fries and tartar sauce

DINNER ENTRÉES

All entrées are served with vegetable du jour, your choice of potato or risotto (with the exception of the pasta dishes) and a house salad. Add a side Caesar salad for **1.50**

Salad Dressings Selections- House Ranch, Honey Dijon Mustard, Balsamic Vinaigrette, and Bleu Cheese. Ask your server about our Seasonal Dressings.

BEEF

8 oz. Center Cut Sirloin **\$17.95**
Seared to temperature and finished with red wine pan jus

“South Mountain” Meatloaf **\$11.95**
Slow roasted with brown sugar and topped with tomato peppercorn demi-glace

10 oz. “King Size” Filet Mignon **\$27.95**
Served with Béarnaise sauce and slow roasted tomatoes with fine herbs

5 oz. “Petite” Filet Mignon **\$16.95**
Served with Béarnaise sauce and slow roasted tomatoes with fine herbs

12 oz. New York Strip **\$22.95**
Presented with sweet caramelized onions and lemon herb butter

Please specify how you would like your steaks prepared using the guideline below

Rare - Red & juicy with cool center

Medium Rare - Red & slightly warm center

Medium - Pink with warm center

Medium well - Thin line of pink with warm center

Well - No pink, slightly dry and hot center

SEAFOOD

Gulf Shrimp Imperial **\$20.95**
Six Gulf shrimp topped with crab Imperial and finished with a Dijon Imperial sauce

Grilled Atlantic Salmon **\$15.95**
Topped with slow roasted tomatoes and herbs. Finished with lemon herb butter

Applewood Bacon Wrapped Sea Scallops **\$21.95**
Six bacon wrapped sea scallops caramelized and complemented with garlic parsley oil
Finished with a citrus glaze

Schroyer’s Lump Crab Cakes **\$24.95**
Two 4-ounce crab cakes broiled to golden brown and accompanied by a smoked tomato remoulade

PASTA AND GRAIN (Served with Garlic Parmesan Crostini)

Porcini Mushroom Raviolis **\$13.95**
Fricassee of fresh seasonal vegetables served with sherry mushroom butter sauce

Fettuccini Alfredo **\$11.95**
Add **Chicken \$3.00** **Steak \$5.00** **Shrimp \$5.00**

House Risotto **\$11.95**
Lump crab, applewood bacon, grape tomato, and grilled mushrooms, tossed with a traditional slow cooked risotto and finished with olive oil and Parmesan cheese

CHICKEN AND PORK

<u>Whiskey Chicken</u>	\$15.95
Pan seared 8 oz. chicken breast finished with an Irish whiskey mushroom cream sauce	
<u>Roasted Chicken</u>	\$14.95
Two chicken leg quarters roasted with herbs and lemon, served with rich chicken jus	
<u>Pork "Filet Mignons"</u>	\$15.95
Pork tenderloin grilled and cinnamon sugar encrusted then braised. Served with brandy poached apples	
<u>Pork Rib Chop</u>	\$14.95
10 oz bone-in pork chop pan seared and seasoned. Served with roasted tomato and sweet onions on the side. Add A Second Pork Chop \$4.00	
<u>Chicken Chesapeake</u>	\$22.95
Tenderized chicken breast topped with lump crab and baked until golden brown. Finished with Dijon Imperial sauce	

Thursday

Made to Order Pasta Station

Friday

Fresh Seafood Features

Saturday

Prime Rib

Homemade Soups Daily

