

## **APPETIZERS**

- Shrimp Cocktail** **\$9.95**  
Five Old Bay poached gulf shrimp served chilled with homemade cocktail sauce and lemon
- Calamari** **\$10.95**  
Lightly fried Tellicherry dusted served with Fra Diavolo sauce, Kalamata olives and fried capers
- Schroyer's Hot Crab Dip** **\$9.95**  
Jumbo lump crab tossed in a blend of melted cheeses and baked until golden brown and served with Old Bay crustinis
- Prince Edward Island Mussels** **\$11.95**  
One pound steamed mussels in olive oil, Chardonnay, garlic, tomato and parsley with a parmesan black pepper baguette
- Five Spice Seared Ahi Tuna** **\$9.95**  
Ahi Tuna pan seared rare served with spicy chili "udon" noodles, edamame, gingered Ponzu, scallion coulis and wasabi
- Scallop "Club"** **\$10.95**  
Seared layered with tomato confit, grilled romaine lettuce, hickory bacon, Balsamic glaze
- Eagle Fries** **\$6.95**  
Tavern fries topped with cheddar and Monterey Jack cheese, Applewood bacon crumbles and scallions. Served with ranch dressing on the side
- Southern Fried Chicken Tenders** **\$7.95**  
Served "naked" or Buffalo style with a choice of barbeque sauce, honey mustard, ranch, or bleu cheese
- "Par 4" Chicken Wings** **\$8.95**  
One pound fried chicken wings coated with your choice of Old Bay, Buffalo, chipotle or barbeque sauce
- Chicken wing Sampler** **\$15.95**  
Four of each flavor chicken wings accompanied by celery and your choice of bleu cheese or ranch dressing
- "Fore" Way Sampler** **\$12.95**  
Chicken wings in your choice of Old Bay, chipotle, barbeque or Buffalo sauce. Chicken fingers, onion rings, and Eagle Fries, topped with shredded cheese, scallions and bacon
- "Irish" or Traditional Nachos** **\$8.95**  
Our **house-made potato** or **tortilla chips** with cheddar jack cheese, diced tomatoes, black olive slices, shredded lettuce, chili and jalapeno peppers served with salsa and sour cream

## **SOUPS**

- French Onion Soup** **\$5.50**  
Caramelized sweet onions in rich beef stock with a hint of Sherry topped with a crouton, melted Provolone, Swiss, and grated Parmesan cheese
- Clubhouse Chili** **\$4.95**  
Our house recipe made with black turtle beans, topped with shredded cheddar cheese. Served with sweet cornbread muffins

## **SALADS**

### **Oriental Grilled Chicken Salad**

**\$10.95**

Teriyaki grilled chicken atop fresh mixed field greens tossed with edamame, Mandarin orange wedges, sliced almonds and scallions, topped with crispy fried angel hair pasta. Served with Thai ginger dressing

### **Steak Salad**

**\$12.95**

Grilled slices of tender beef atop fresh mixed 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 fresh mixed field greens with scallions, ham, shredded cheddar cheese, and spiced pecans. Served with choice of dressing

### **Classic Caesar Salad**

**\$7.95**

Crisp romaine lettuce tossed with croutons, parmesan cheese and Caesar dressing

**Add Chicken \$3.00, Filet of Beef or Shrimp \$5.00**

### **Fairway "Bleus" Salad**

**\$7.95**

Chopped romaine lettuce, green onion, crumbled bleu cheese, spiced pecans, and crunchy angel hair pasta tossed with an herb bleu cheese vinaigrette

### **Yellowfin Tuna Salad Nicoise**

**\$12.95**

Yellowfin tuna pan seared rare, served with seasonal vegetables, grape tomatoes, capers, black olive slices, red onion, hard-boiled egg, roasted red peppers and anchovies. Drizzled with Lemoncello vinaigrette

### **The "Maryland National"**

**\$9.95**

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

## **LIGHTER FARE & SANDWICHES**

### **Santa Fe Wrap**

**\$6.95**

Sauteed vegetables, white Shoepeg sweet corn, black turtle beans, salsa, and romaine lettuce. Served in a tortilla

### **Dijon Grilled Chicken Sandwich**

**\$7.95**

Wildflower honey glazed chicken breast with lettuce, tomato, and red onion. Served on a whole wheat Kaiser roll

### **Turkey Burger**

**\$6.95**

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

### **Blackened Tuna Sandwich**

**\$9.95**

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

### **Portabella Sandwich**

**\$7.95**

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

### **Tavern Burger**

**\$9.95**

8 oz. Black Angus burger grilled with your choice of American, Swiss, Cheddar, Provolone, or Bleu cheese

### **Quesadilla**

**\$5.95**

Grilled flour tortilla stuffed with sauteed peppers, onions, and melted cheddar Jack cheese. Served with sour cream and salsa.

**Add Chicken \$8.95 Filet of beef \$11.95 Crab \$13.95**

### **Grilled Chicken Cordon Bleu**

**\$8.95**

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

### **Rockfish and "Chips"**

**\$7.95**

Ale battered rockfish tenderloins, fried and served with tavern fries and tartar sauce

## **DINNER ENTRÉES**

All entrées with the exception of pasta and grain dishes served with vegetable du jour, your choice of starch and a house salad. Add a side Caesar salad for **\$1.50**

**Salad Dressings Selections**- House Ranch, Honey Dijon Mustard, Balsamic Vinaigrette, Thousand Island, Bleu Cheese, Chili Vinaigrette. Ask your server about our Seasonal Dressing.

## **BEEF**

(All of our beef is 100% Certified Black Angus)

**“Country Fried Steak”** **\$15.95**

Panko encrusted, tenderloin, cast iron seared, Chorizo country gravy

**10 oz. “King Size” Filet Mignon** **\$26.95**

Served with Béarnaise sauce, slow roasted tomatoes and fine herbs

**5 oz. “Petite” Filet Mignon** **\$16.95**

Served with Béarnaise sauce, slow roasted tomatoes and fine herbs

**12 oz. Coriander Grilled New York Strip Steak** **\$22.95**

Smoked Bleu cheese demi-glace

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

*Rare – Red and juicy with cool center*

*Medium Rare - Red with 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**

**Black Sesame Yellowfin Tuna** **\$18.95**

Grilled, Red chili Hoisen Barbecue sauce, marinated Wakimi salad

**Gulf Shrimp Imperial** **\$21.95**

Six gulf shrimp topped with crab Imperial and finished with a Dijon Imperial sauce

**Filet of Coho Salmon** **\$15.95**

Pan roasted, Capered Chardonnay Vin Blanc sauce

**Black Pepper Dusted Sea Scallops** **\$19.95**

Six sea scallops encrusted with Tellicherry peppercorn and finished with a truffled parmigiano cream

**Schroyer’s Lump Crab Cakes** **\$24.95**

Two four ounce Panko crusted crab cakes accompanied by grape tomato, white Shoepeg corn and Applewood bacon “Hash”

## **PASTA AND GRAIN**

**Porcini Mushroom Raviolis** **\$13.95**

Served in a fire roasted red pepper cream sauce with basil coulis and a Parmesan baguette

**Fettuccini Alfredo** **\$11.95**

Add Chicken \$3.00 Filet of Beef \$5.00 Shrimp \$5.00

**Baked Penne** **\$10.95**

Red pepper infused vodka sauce, smoked Mozzarella cheese, Parmesan baguette

### **CHICKEN AND PORK**

#### **Whiskey Chicken**

**\$15.95**

8 oz. pan seared chicken breast finished with an Irish whiskey mushroom cream sauce

#### **Pan Seared Chicken**

**\$10.95**

Two legs, two thighs, white truffle Madeira demi-glace

#### **Pork “Filet Mignons”**

**\$15.95**

Grilled cinnamon brown sugar encrusted pork tenderloin served with pickled cranberries and Brandy poached Granny Smith apples

#### **Apple Cider Braised Pork Spareribs**

**\$14.95**

One pound, dry rubbed with garlic, ginger, then glazed with Sorghum molasses barbeque sauce

#### **Chicken Chesapeake**

**\$22.95**

Tenderized chicken breast topped with lump crabmeat broiled with a Dijon Imperial sauce

### **ADDITIONS**

Add a Crab Cake to Any Entree

**\$9.95**

Add a Shrimp Skewer to Any Entree

**\$6.95**

An 18% gratuity will be added for parties of six (6) or more

## **Today's Features**