

APPETIZERS

Shrimp Cocktail **\$9.95**
Five Old Bay poached gulf shrimp served chilled with homemade cocktail sauce and lemon

Coconut Shrimp **\$7.95**
Five coconut battered shrimp skewers lightly fried and served with Thai ginger vinaigrette

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

Paella "Re-invented" **\$6.95**
Crispy Carnoroli risotto cake, fricassee of roasted onion, tomato, artichoke and red peppers finished in a saffron beurre blanc sauce

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

Two Pound Sampler **\$15.95**

"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 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 or Bleu Cheese. Ask your server about our Seasonal Dressings.

BEEF AND VEAL

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

Veal Meatloaf **\$12.95**

Slow roasted topped with grilled button mushrooms finished with a creamy Madeira demi-glace

10 oz. Pan Roasted Veal “Ribeye” Chop **\$16.95**

Accompanied by a truffled Dijon bordelaise

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**

Topped with roasted sweet onion and accompanied by a green peppercorn 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

Gulf Shrimp Imperial **\$20.95**

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

Filet of Coho Salmon **\$15.95**

Butter pan roasted accompanied by a caper brown butter 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

Creamy Parmesan Carnoroli Risotto **\$12.95**
Topped with four butter poached shrimp, roasted onion and grape tomato “Ragu” with a parmesan baguette

CHICKEN AND PORK

Whiskey Chicken **\$15.95**
8 oz. pan seared chicken breast finished with an Irish whiskey mushroom cream sauce

Braised Chicken **\$10.95**
Two chicken leg quarters slow braised finished in a Dijon brown butter sauce

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