

Thursday, December 31ST, 2020

New Year's Eve

Dinner Menu

Starters

ROASTED BONE MARROW

Roasted Bone Marrow / Crostini / Maitre 'd Butter | 12

TUNA POKE

Ahi Tuna / Jalapeno / Green Onion / Sesame Seeds / Fried Wontons / Sesame Tamari Vinaigrette | 12

SMOKED BRISKET NACHOS - GS

14-Hour House Smoked Brisket / Onion / Pimento Cheese / Cherry Tomato / Fried Corn Tortilla / Jalapeño Ranch | 11

SEAFOOD TOAST

Scallop, Crab & Shrimp / Crostini / Jalapeños / Roasted Red Pepper / Parmesan Cheese | 14

ROASTED BRUSSELS SPROUTS

Pan Roasted Brussels Sprouts / Housemade Bacon / Gorgonzola Crumbles / Goat Cheese / Bacon Vinaigrette | 9

GULF SHRIMP COCKTAIL - GS

Chilled Jumbo Shrimp / Spicy Cocktail Sauce | 15

CREAM OF CRAB - GS

Jumbo Lump Crab / Old Bay® / Sherry | Bowl 9

HALF & HALF CRAB SOUP - GS

Maryland Crab / Cream of Crab | Bowl 10

MARYLAND CRAB SOUP - GS

Jumbo Lump Crab / Summer Vegetables / Old Bay® | Bowl 9

CLASSIC CAESAR

Chopped Romaine / Toasted Focaccia Croutons / Shaved Parmesan / Creamy Parmesan Dressing | 8

ROASTED BRUSSELS SPROUTS & FARRO SALAD

Kale / Roasted Butternut Squash / Housemade Bacon Lardons / Candied Pecans / Maple Bourbon Vinaigrette | 12

SURF SALAD* - GS

Sautéed Salmon, Shrimp & Scallop / Mixed Greens / Tomato / Cucumber / Roasted Red Peppers / Hard-Boiled Egg / Asparagus / Roasted Tomato Old Bay® Vinaigrette | 18

Entrées

MARYLAND CRAB CAKES

Hand-Cut Fries / Slaw / Housemade Tartar | Market Price (single portion available)

PAN SEARED SALMON

Brussels Sprout Hash / Red Peppers / Onion / Housemade Bacon / Yukon Gold Potatoes | 28

PAN SEARED SCALLOPS

Truffle Mascarpone Risotto / Wilted Kale / Tomato Confit | 32

SPICY HONEY GARLIC SHRIMP STIR FRY - GS

Peas / Broccoli / Pineapple / Rice Pilaf | 28

SESAME CRUSTED TUNA - GS

Warm Niçoise Salad / Siracha Honey Glaze | 30

Steakhouse Selections

7 OZ. FILET | 34

14 OZ. RIBEYE | 40

With choice of

STEAK FRITES - GS

Maitre d' Butter / Hand-Cut Truffle Fries OR Seasonal Vegetable

ROASTED BONE MARROW

Wilted Kale

Desserts

VANILLA PANNA COTTA | Strawberry Coulis / Mint | 8

NEW YORK CHEESECAKE | Raspberry Coulis / Whipped Cream | 8

MOLTEN CHOCOLATE CAKE | Vanilla Ice Cream / Chocolate Syrup | 9

Seatings From 5pm to 9:30pm
Reservations Required
Call 410.480.2400

ALEXANDRA'S

american fusion

AlexandrasRestaurant.com

2700 Turf Valley Road | Ellicott City, MD

GS - Gluten Sensitive

*Make it a
Package
and Stay
the Night!*

Check out
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For More Details!

