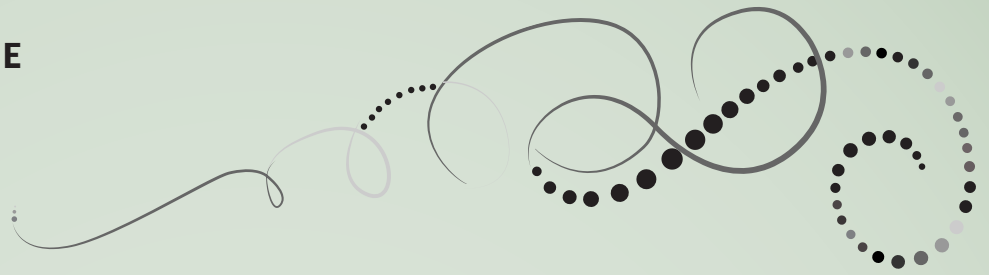


## EVENINGS ON THE TERRACE

Available 5p - 10p

### Beginnings



Baby spinach tossed with candied walnuts, gorgonzola, roasted peppers, and balsamic vinaigrette, topped with cipollini onion rings<sup>††</sup> **8**

With 5 oz. Tenderloin **19**

Organic baby mixed greens with grape tomato, red onion, cucumber, carrot, shaved pecorino, and buttermilk ranch dressing<sup>†</sup> **8**

Classic Caesar with romaine, parmesan, and garlic croutons tossed in lemon-herb Caesar dressing **7**  
Chicken Caesar<sup>††</sup> **14**

Daily seasonal soup selection – cup **4** bowl **7**

Colossal shrimp scampi sautéed in garlic, butter, and parsley, served with crostini<sup>††</sup> **12**

Sesame grilled yellow fin tuna over seaweed salad with siracha aioli and crispy rice noodles<sup>††\*</sup> **11**

House made jumbo Chesapeake crab pretzel, baked with mild cheddar and crab spice **13**

### Casual Fare

**Sandwiches come with choice of fries, chips or cole slaw.**

Pretzel turkey club with smoked gouda, bacon, and spicy honey mustard on a pretzel roll **11**

Crab cake sandwich on a toasted knot roll with house-made tartar sauce **15**

Charbroiled burger on a toasted kaiser with a variety of fixings **12**

Smokey Texas chili with cheddar and jalapeno cornbread **12**

Buffalo Wings, fried crispy, served with blue cheese and celery sticks **9**

#### HAPPY HOUR

Monday - Friday, 5 -7pm

2.50 draft beer

3.00 domestic bottles

3.50 imports and micro brews

5.00 rail drinks

5.00 house wine

#### THURSDAY NIGHT

is Members Night! Happy Hour pricing for members only and half off desserts from 5-10pm.

#### WEDNESDAY NIGHT

half price off bottles of wine

#### NFL PLAYOFF GAMES

Join us for Food Specials and Happy Hour drink prices during Ravens Games.

18% gratuity will be added to all parties of six (6) or more persons, as well as all discounted checks prior to discount.

<sup>†</sup>gluten free

<sup>††</sup>ask server about gluten free option

\*contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially individuals with certain medical conditions.

# Main Courses



Steak Frites grilled New York strip steak with Maitre D' butter and truffle fries<sup>††\*</sup> **24**

Charbroiled salmon with miso-ginger sauce, sautéed spinach, and citrus shrimp risotto<sup>†</sup> **21**

Country fried chicken breast with braised kale, buttermilk cheddar biscuits, whipped potatoes and pan gravy **17**

Seared sea scallops drizzled with peppercorn pesto sauce over lemon scented risotto and wilted spinach<sup>†</sup> **24**

Broiled Maryland crab cakes with our signature tartar, parmesan broiled tomato, and garlic whipped potatoes **26**

Pan seared tenderloin medallions over homemade fettuccini with garlic, tomato, mushrooms, and chives, finished with a Cabernet pan sauce **19**

# Desserts

White chocolate cheesecake with oreo crust, topped with caramel sauce **7**

Tahitian Vanilla Crème brulee with fresh berries<sup>†</sup> **7**

Ganache coated peanut butter pie with whipped cream and caramel **7**

Flourless chocolate torte with raspberry coulis and whipped cream<sup>†</sup> **7**

Warm bread pudding with crème anglaise and chocolate sauce **7**

# ALEXANDRA'S

## American Fusion



Turf Valley is excited to announce that Alexandra's is currently undergoing a major renovation to include Alexandra's as well as the private dining areas. Look forward to a very handsome look with masculine colors to include blues, greens, and browns. New tables, chairs, lighting and even hardwood floors will contribute to this theme. Please be sure to visit us online to see our progress at [www.turfvalley.com](http://www.turfvalley.com) and come see the new restaurant this Spring!