Spa Menu

Alexandra's
american fusion

Entrée Salads

Santa Fe Chicken Caesar *
Chopped hearts of romaine / charbroiled chicken / shaved Manchego / green chili-brioche croutons / New Mexico red chili caesar dressing

Charbroiled Chicken Cobb *
Organic baby lettuce / charbroiled chicken / chopped bacon / sliced egg / tomato / roasted peppers / Gorgonzola / lemon-dijon vinaigrette

Spanish Octopus Salad
Mesclun salad / chorizo / roasted peppers / baby octopus sauteed in garlic butter with white beans and tomato / lemon-dijon vinaigrette

Autumn Pear Salad
Baby spinach / grilled salmon / candied walnuts / poached pears / pomegranate seeds / diced figs / rosemary-bleu cheese vinaigrette

Sandwiches and Entrées

Croissant Club
Roasted turkey breast / flaky croissant / bacon / lettuce / tomato / onion / dill havarti / peppercorn aioli / choice of side house salad or seasonal fresh fruit

Maryland Crab Cake Sandwich
Classic Chesapeake recipe / toasted Kaiser / lettuce / tomato / onion / house made tartar / choice of side house salad or seasonal fresh fruit

Roman-Style Salmon
Served over angel hair / pomodoro / forest mushrooms / Pecorino Romano / goat cheese

Santa Fe Shrimp & Grits GF
Chimayo chili seared shrimp / creamy grits / bacon / chorizo / black beans / green chilis / smoked tomato butter

Basil Pesto Penne
Sautéed with artichokes / roasted peppers / spinach / white beans / Kalamata olives / Parmesan

ALEXANDRA'S SUPPORTS LOCAL, NATURAL, SUSTAINABLE & ORGANIC PRACTICES WHENEVER POSSIBLE.

GF Gluten Free option available upon request

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially individuals with certain medical conditions.

Executive Chef Russell Svoboda