Spa Menu

Alexandra's
american fusion

Entrée Salads

Santa Fe Salmon Caesar*
Chopped hearts of romaine / charbroiled salmon / 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

Roasted Beet Salad
Baby spinach / poached pear / cashews / Gorgonzola / honey-cider vinaigrette / jumbo chilled shrimp

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 / housemade tartar / choice of side house salad or seasonal fresh fruit

Creole Salmon
Cheddar grits / roasted Andouille-corn sauté / Cajun chili-Dijon cream sauce

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

Executive Chef Russell Svoboda

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.