

WINES

BUBBLES

Brut 'Etoile', Domaine Chandon <i>California</i>	8/40
Prosecco, Oriel '365' <i>Italy</i>	10/50

WHITES

Pinot Grigio, Banfi 'San Angelo' 2009 <i>Italy</i>	10/40
Sauvignon Blanc, Fire Road 2008 <i>New Zealand</i>	8/32
Chardonnay, Saddlerock 2008 <i>California</i>	9/36
Chardonnay, Hess 'Su'skol Vineyard' <i>California</i>	12/48
Moscato, Martin & Weyrich 2008 <i>California</i>	9/36
Riesling, Kung Fu Girl 2009 <i>Germany</i>	10/40

ROSE

Rose, Domaine de Nizas 2009 <i>France</i>	9/36
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REDS

Pinot Noir (organic), Cooper Hill 2008 <i>Oregon</i>	11/44
Malbec, Dona Paula 2008 <i>Argentina</i>	9/36
Merlot, Semler 2005 <i>California</i>	11/44
Cabernet Sauvignon, Silver Palm 2007 <i>California</i>	9/36

BEERS

IMPORTED

Corona <i>Mexico</i>	6
Guinness Stout <i>Ireland</i>	6
Heineken <i>Holland</i>	6
New Castle <i>England</i>	6
Stellas Artois <i>England</i>	6
Kaliber NA <i>Ireland</i>	4

DOMESTIC

Bud Light	5
Miller Light	5
Bud Light	5
Yuengling	5
Sweetwater	5

COCKTAILS

HOUSE

The Glenn Cocktail* 9
Gin, Brian's cherry brandy, lemon meringue

Stephanie's Kiss 10
Jalepeño, orange and pineapple infused vodka, Chambord, lemon, sugar and pineapple juice

Pineapple-Ginger Mojito 10
Pineapple-ginger infused rum, lime sugar and mint

Glenntini 9
Cucumber infused vodka, mint, lime, sugar

SOUTHERN STYLE

Purple Rain* 10
Gin, elderflower liqueur, blackberry and lemon meringue

Peach Crusta 10
House-infused peach brandy, maraschino and lemon

Elderflower Sparkle 10
Elderflower liqueur, rose champagne, peach and flamed orange

Mexican Mule 10
Blanco tequila, lime, agave nectar, ginger beer and mint

CLASSIC CONSUMPTIONS

Jack Rose 10
Applejack, lemon, sugar and house grenadine

Aviation 10
Gin, crème di violette and lemon

French 75 10
Gin, lemon and "Cava" brut champagne

STARTERS

GRILLED ARTICHOKE 11

With lemon garlic butter

BEEF CARPACCIO* 14

Seared Filet Mignon, with aged parmesan, capers, arugula and horseradish-mustard vinaigrette

CRISP PORK BELLY* 10

Blood orange glaze, cucumber salad and cauliflower puree

SMOKED SALMON* 12

Served on a crispy potato cake with red onion, capers, chevre and lemon creme fraiche

LAMB RIBS* 12

Chargrilled with Carolina BBQ sauce and rosemary-garlic shoestring fries

CHARCUTTERIE 11

Artisan style meat and cheese plate

SALADS

CAESAR SALAD* 8

Crisp romaine, aged parmesan and cayenne croutons
Add chicken 12, with salmon 15

GRILLED CHICKEN SALAD** 12

Asian style with citrus vinaigrette and Thai peanut sauce

MIXED GREEN SALAD 8

Spring greens, dried cherries, toasted pepitas, parmesan, dry blue cheese and shallot vinaigrette

THAI STEAK SALAD** 12

Chopped romaine, mint, basil, roasted peanuts, carrots and blood orange ginger dressing

AHI TUNA SALAD* 14

Peppercorn seared ahi, heirloom tomato-basil salad, spring greens and charred lemon vinaigrette

BURGERS AND SANDWICHES

CRISPY CHICKEN CUBAN 11

Fried chicken, black forest ham, Swiss cheese, jalapeño mustard and grilled onions on ciabatta

FISH SANDWICH* 14

Fish of the day blackened, with lettuce, tomato and jalapeño tartar sauce

VEGGIE BURGER 12

House made with pepper jack cheese and arugula on an onion Kaiser roll

CHEESEBURGER* 11

Classic style with aged cheddar cheese on an onion Kaiser roll

TEXAS BURGER* 12

BBQ sauce, cheddar, mushrooms and fried onions on an onion Kaiser roll

FISH TACOS* 14

Blackened, cucumber slaw, cotija cheese, pico de gallo and jalapeño tartar sauce

**PLEASE CHECK WITH YOUR
SERVER OR BARTENDER,
FOR TODAY'S SPECIALS**

FRESH FISH & SEAFOOD

SIMPLY GRILLED TROUT* 23

With roasted fingerling potatoes, seasonal vegetable and pecan honey butter

GRILLED SALMON* 20

With smashed potatoes, seasonal vegetable and lemon-caper beurre blanc

SEA SCALLOPS* 26

With arugula, roasted plum tomato, candied pecans and warm pancetta dressing

FISH OF THE DAY* Market Price

Grilled or blackened and served with fingerling potatoes and seasonal vegetable

STEAKS AND SPECIALTIES

BBQ PORK RIBS* 24

Served with French fries and southern slaw

PORK TENDERLOIN* 21

Cruzan rum marinated, goat cheese potato fritter, sautéed green beans and onion jus

LAMB PORTERHOUSE* 27

With Israeli couscous risotto, sautéed French beans and cranberry demi glace

CENTER CUT FILET* 28

Served with potato gratin, wilted greens and a red wine shallot demi glace

NEW YORK STRIP* 26

Served with potato gratin, seasonal vegetable and blue cheese butter

GRILLED CHICKEN 20

Served with mushroom spinach ravioli, tomatoes, goat cheese and a lemon butter sauce

SOUPS 5 EACH

TOMATO BISQUE

Cup of our signature homemade roasted tomato bisque

SOUP OF THE DAY

Cup of homemade soup

SIDES 6 EACH

FRENCH FRIES

SEASONAL VEGETABLE

SCALLOPED POTATOES

CUCUMBER SALAD

WILTED GREENS

ISRAELI COUSCOUS

CREAMED CORN

SWEET POTATO FRIES

DESSERT 7 EACH

CREME BRULEE

Finished with mascarpone cheese and fresh fruit

BREAD PUDDING

Jack Daniels sauce and fresh whipped cream

DOUBLE CHOCOLATE-PISTACHIO BROWNIE**

Served a la mode with champagne custard

**18% GRATUITY ADDED TO PARTIES OVER FIVE
PLEASE NOTIFY US OF ANY FOOD ALLERGIES**

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.**

****THIS ITEM CONTAINS NUTS**