**Starters**

**BRUSCHETTA (V) 10**
Toasted Garlic Bread
Diced Tomatoes and Balsamic

**QUESO FUNDIDO (V) 14**
Cheese Blend
Tortilla Chips, Celery, Carrots
(add Chicken or Chopped Steak 5)

**FRIED GREEN BEANS (V) 7**
Spicy Aioli Dipping Sauce

**BURGER SLIDERS 11**
(3) Sliders topped with Cheddar Cheese, Garlic Aioli, Pickle Garnish

**BONELESS BUFFALO WINGS 11**
Celery, Carrots
Blue Cheese Dressing

**PRETZEL DIPPERS (V) 11**
(3) Pretzels with Cheese and Honey Mustard Dipping Sauces

**Springs Edition**

**Greens**

ADD 6 OZ. GRILLED OR CRISPY CHICKEN 5
6 OZ. SALMON 7, SHRIMP 7

**THE WEDGE (GF) 12**
Bacon, Tomatoes, Blue Cheese, Chives, Hard Boiled Eggs
Ranch Dressing

**THE GLEN 14**
Romaine, Bacon, Cucumbers, Tomatoes, Corn, Avocado
Blue Cheese, Grilled Chicken Breast, Herb Dressing

**CAESAR (V) 12**
Romaine, Parmesan Cheese, Brioche Croutons
Caesar Dressing

**SUMMER BERRY (HH, V) 12**
Spinach, Strawberries, Toasted Pecans, Goat Cheese
Champagne Vinaigrette

**Seasonal**

**MEDITERRANEAN PITA 15**
Choice of Seasoned Ground Turkey or Grilled Chicken
Red Pepper Hummus, Tomatoes, Cucumber
Tzatziki Sauce, Quinoa Salad

**BLACKENED FISH OR SHRIMP TACOS (2) 15**
Red Snapper, Spicy Aioli, Napa Cabbage Slaw, Coriander Dressing
(choice of flour or corn tortillas)
Served with Tortilla Chips and House-Made Salsa

**CRAB CAKE 15**
Pan Seared Crab Cake with Spicy Aioli
Served with House Salad

**RICE BOWL (GF, V) 15**
Grilled Vegetables, Roasted Chickpeas, Avocado
Brown Rice, Salsa Roja
(add Chicken 5, Salmon 7, Steak 5, Shrimp 7)

**SKIRT STEAK 18**
6 oz. Skirt Steak, Grilled Vegetables

**GRILLED SALMON AND QUINOA SALAD (HH) 18**
Avocado, Arugula, Tomatoes, Red Wine Vinaigrette

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The Glen Club Members Enjoy 20% Off All Menu Options

GF | Gluten Free  V | Vegetarian  HH | Heart Healthy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**sides**

5 EACH

FRENCH FRIES
SWEET POTATO FRIES
ROASTED SEASONAL VEGETABLES
COLE SLAW
GARLIC MASHED POTATOES
HOUSE SIDE SALAD
CAESAR SIDE SALAD

**specials**

MONDAY
All You Can Enjoy Salad Bar (V) 15
Chef’s Selection of Fresh Ingredients

FRIDAY
Fish Fry 15
Choice of Cod or Catfish
Cole Slaw and French Fries

SATURDAY
(Available after 5:00 PM)
Prime Rib 26
Garlic Mashed Potatoes
Roasted Carrots, Au Jus

**on bread**

**Choice of:** FRENCH FRIES | SWEET POTATO FRIES | FRESH FRUIT
COLE SLAW | HOUSE SIDE SALAD | GARLIC MASHED POTATOES
GREEN BEAN FRIES & ADDITIONAL

THE GLEN BURGER 14
Aged Cheddar, Lettuce, Tomato, Onion, Brioche Bun

TURKEY BURGER (HH) 14
Provolone, Spinach, Tomato, Red Onion
Avocado, Sriracha Mayo, Wheat Bun

CHICAGO HOT DOG 8
Mustard, Onion, Relish, Pickles, Tomato, Sport Pepper
Celery Salt, Poppy Seed Bun

CAPRESE (V) 10
Fresh Mozzarella, Tomatoes, Fresh Basil, Vinaigrette, Focaccia Bread
(add Grilled Chicken 5, Grilled Mushrooms 3)

BBQ MEATLOAF 15
Cheddar Cheese, Mayo, Lettuce, Tomato, Red Onion, Wheat Bun

CLASSIC REUBEN 15
Housemade Corned Beef, Sauerkraut, Swiss Cheese
Thousand Island, Rye Bread

CHICKEN OR TUNA SALAD (GF, HH) 10
Served on Multi-Grain Bread or Lettuce Cups

SOUP AND HALF SANDWICH 11
Half Turkey, BLT, Tuna or Chicken Salad Sandwich
Served With Your Choice of Soup “does not include side”

BLT 12
Smoked Bacon, Lettuce and Tomato, Toasted White Bread

BLACKENED CHICKEN WRAP 14
Provolone, Lettuce, Tomato, Red Onion, Avocado, Ranch Dressing

**mains**

AVAILABLE AFTER 5:00 PM

Includes your choice Of: Cup of Soup or House Salad

FARMERS MARKET PASTA (V) 17
Penne Pasta, Sun-dried Tomatoes, Spinach, Mozzarella Cheese
Roasted Garlic Cream Sauce (add Chicken 5, Shrimp 7)

FILET MIGNON (GF) 27
6 oz. Filet Mignon, Mashed Potatoes, Sautéed Carrots
Broccolini, Roasted Garlic Mushroom Demi Glaze

FRENCH CHICKEN (GF) 22
Bone-In Chicken Breast, Herb Jasmine Rice, Grilled Asparagus
Tomatoes, Chardonnay Beurre Blanc

GRILLED GROOPER (HH) 23
Served with Grilled Vegetables Mixed with Quinoa

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Please inquire with your server for vegan options.
beer
Amstel Light
Angry Orchard Cider
Bass Ale
Bells Two Hearted Ale
Brickstone Brewing Co. APA
Bud Light
Budweiser
Coors Light
Corona
Firestone Walker Pivo Pils
Guinness
Hacker Pschorr
Heineken
Heineken Light
Kaliber N/A
Lagunitas IPA
Leinenkugel Summer Shandy
Michelob Ultra
Miller Genuine Draft
Miller Lite
Modelo Especial
Negra Modelo
New Belgium Fat Tire
Newcastle
Revolution Anti Hero IPA
Revolution Bottom Up Wit
Sam Adams
Smithwick’s Irish Ale
Stiegl Radler - Grapefruit
Stella Artois
Draft Beers (inquire with your server)

bourbon
Bakers
Basil Hayden
Blanton’s
Bookers
Buffalo Trace Kentucky Straight
Bulleit Bourbon
Bulleit Rye
F.E.W.
F.E.W. Rye
High West American Prairie
High West Double Rye
High West Rendezvous Rye
Jefferson Very Small Batch
Knob Creek
Knob Creek Rye
Knob Creek Single Barrel
Maker’s Mark
Maker’s Mark 46
Rock Hill Reserve
Wild Turkey 101
Wild Turkey Rare Breed
Woodford Reserve

whiskey
Irish Whiskies
Bushmills
Jameson®
Midleton Rare
Redbreast 12 yr
Tullamore Dew
Canadian Whiskies
Canadian Club
Crown Royal
Crown Royal Reserve
Scotch Whiskies
Chivas 12 yr
Chivas 18 yr
Johnnie Walker Green
Johnnie Walker Red
Johnnie Walker Black
Johnnie Walker Gold
Johnnie Walker Platinum
Johnnie Walker Blue

Irish
George Dickel No 1
George Dickel No 8
George Dickel No 12
George Dickel Rye
George Dickel Barrel Select
Jack Daniels Gentleman Jack
Jack Daniels Single Barrel

Islay
Ardbeg 10yr
Coal Ila 12 yr
Laphroaig 10 yr
Lagavulin 16 yr
Talisker 10 yr

Speyside
Balvenie 12 yr Doublewood
Cragganmore 12 yr
Glenfiddich 12 yr
Glenlivet 12 yr
Glenlivet 18yr

Stoli Cucumber Vodka
Soda, Cucumber Garnish

Absolut Mandarin Punch
Mandarin Vodka, Ginger Ale, Pineapple
Cranberry, Lime Garnish

Pyrat Booty
Pyrat Rum, Ginger Beer, Lemonade
Lemon Garnish

Cîroc Margarita
Patrón Citróne, Sour Mix
Splash of Orange Juice

Highlands
Dalmore 12yr
Dalwhinnie 15 yr
Glenmorangie 10 yr
Glenmorangie 18yr
Macallan 12 yr
Macallan 18 yr
Oban 14 yr - West

Lowlands
Glenkinch 12 yr

Island

Malts

Highlands
Dalmore 12yr
Dalwhinnie 15 yr
Glenmorangie 10 yr
Glenmorangie 18yr
Macallan 12 yr
Macallan 18 yr
Oban 14 yr - West

Lowlands
Glenkinch 12 yr

Cognac
Courvoisier VS
Hennessy VSOP
Hennessy VSOP
Martell VSOP
Martell Cordon Bleu
Remy VSOP
## Wines

<table>
<thead>
<tr>
<th>Champagne and Sparkling</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Korbel, Brut, California, Champagne Split</td>
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<tr>
<td>Lamarché, Prosecco Split</td>
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<tr>
<td>Marquis De La Tour, Brut, France</td>
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<tr>
<td>Veuve Clicquot, Brut, France</td>
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<thead>
<tr>
<th>Pinot Grigio &amp; Pinot Gris</th>
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<tbody>
<tr>
<td>2017 Luna Nuda, Italy</td>
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<tr>
<td>2016 Maso Canali, Trentino, Italy</td>
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<table>
<thead>
<tr>
<th>Sauvignon Blanc</th>
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<tbody>
<tr>
<td>2017 Giesen, Marlborough, New Zealand</td>
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<tr>
<td>2016 Provenance, Rutherford, California</td>
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<tr>
<td>2016 Groth, Napa Valley, California</td>
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<table>
<thead>
<tr>
<th>Chardonnay</th>
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<tr>
<td>2017 Wente, Morning Fog, California</td>
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<tr>
<td>2015 Cambria, Santa Maria Valley, California</td>
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<tr>
<td>2014 Cuvee, Napa, California</td>
<td>37</td>
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<tr>
<td>2016 La Crema, Monterey, California</td>
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<tr>
<td>2010 Morgan, Santa Lucia Highlands, California</td>
<td>46</td>
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<tr>
<td>2014 ZD, Napa, California</td>
<td>49</td>
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<tr>
<td>2013 Hanzell, Sonoma, California</td>
<td>58</td>
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<tr>
<td>2017 Far Niente, Napa, California</td>
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<table>
<thead>
<tr>
<th>Other Interesting Whites</th>
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<tbody>
<tr>
<td>2017 Kendall Jackson, Riesling, Monterey, California</td>
<td>8</td>
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<tr>
<td>2017 Kendall Jackson, Rose, California</td>
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<tr>
<td>2015 Conundrum, White Blend</td>
<td>11</td>
</tr>
<tr>
<td>(Chardonnay, Sauvignon Blanc, Semillon, Viognier and Muscat)</td>
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<tr>
<td>2013 Grgich Hills, Fume Blanc, California</td>
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<thead>
<tr>
<th>Pinot Noir</th>
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<tbody>
<tr>
<td>2016 Bridlewood, Monterey County, California</td>
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<tr>
<td>2016 La Crema, Monterey, California</td>
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<tr>
<td>2016 Acrobat, Eugene, Oregon</td>
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<tr>
<td>2015 Erath, Willamette Valley, Oregon</td>
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<tr>
<td>2013 Argyle Reserve, Willamette Valley, Oregon</td>
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<tr>
<td>2014 Shea Estate, Willamette Valley, Oregon</td>
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<table>
<thead>
<tr>
<th>Shiraz and Syrah</th>
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<tbody>
<tr>
<td>2015 Jim Barry, The Lodge Hill, Shiraz, Clare Valley, Australia</td>
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<tr>
<td>2014 Penfolds Bin 128 Shiraz, Coonawarra, Australia</td>
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<tr>
<th>Merlot</th>
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<tr>
<td>2015 Murphy Goode, California</td>
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<tr>
<td>2012 Northstar, Columbia Valley, Washington</td>
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<thead>
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<th>Red Zinfandel</th>
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<tr>
<td>2016 Poizin, Sonoma County, California</td>
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<tr>
<td>2011 St. Francis “Old Vines”, Sonoma, California</td>
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<table>
<thead>
<tr>
<th>Cabernet Sauvignon</th>
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<tbody>
<tr>
<td>2015 Guenoc, Lake County, California</td>
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<tr>
<td>2016 Sebastiano, Sonoma County, California</td>
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<tr>
<td>2015 Conn Creek, Napa Valley, California</td>
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<tr>
<td>2016 Mount Veeder, Napa Valley, California</td>
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<tr>
<td>2012 Silverado, Napa Valley, California</td>
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<tr>
<td>2016 Kith and Kin, Napa Valley, California</td>
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<tr>
<td>2014 Jordan, Alexander Valley, California</td>
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<tr>
<td>2016 Stag’s Leap, Napa Valley, California</td>
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<tr>
<td>2015 Chateau Montelena, California</td>
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<table>
<thead>
<tr>
<th>Other Interesting Reds</th>
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<tbody>
<tr>
<td>2016 Villa Grazia, Chianti Reserve DOCG Toscano, Italy</td>
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<tr>
<td>2016 Decero Malbec, Mendoza, Argentina</td>
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<tr>
<td>2016 Conundrum Red Blend</td>
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<tr>
<td>2015 Ferrari Carano, Siena, California</td>
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<tr>
<td>2016 Stag’s Leap Wine Cellars, Hands of Time, Napa Valley, California</td>
<td>63</td>
</tr>
<tr>
<td>2015 Justin, Napa, California</td>
<td>80</td>
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Vintages subject to availability, please confirm with your server