



## SPRING EDITION

### 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

### soups

CUP 4 | BOWL 6

#### LEMON CHICKEN ORZO

Creamy Broth with Orzo Pasta

#### FRENCH ONION

Served with Croutons  
Gratinéed Gruyere Cheese

#### SOUP OF THE DAY

Chef's Selection

### 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

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 2 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 GROUPER (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

### American Whiskies

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

### 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

## malts

### Highlands

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

### Lowlands

Glenkinchie 12 yr

### 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

## cognac

Courvoisier VS  
Hennessy VSOP  
Hennessy XO  
Martell VSOP  
Martell Cordon Bleu  
Remy VSOP

## featured cocktails

**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

**Citrónge Margarita**  
Patrón Citrónge, Sour Mix  
Splash of Orange Juice

# wines

	Glass	Bottle
<b>Champagne and Sparkling</b>		
Korbel, Brut, California, Champagne Split		11
Lamarca, Prosecco Split		11
Marquis De La Tour, Brut, France		30
Veuve Cliquot, Brut, France		95
<b>Pinot Grigio &amp; Pinot Gris</b>		
2017 Luna Nuda, Italy	9	32
2016 Maso Canali, Trentino, Italy	13	40
<b>Sauvignon Blanc</b>		
2017 Giesen, Marlborough, New Zealand	8	28
2016 Provenance, Rutherford, California	14	45
2016 Groth, Napa Valley, California		48
<b>Chardonnay</b>		
2017 Wente, Morning Fog, California	9	32
2015 Cambria, Santa Maria Valley, California	10	35
2014 Cuvaision, Napa, California		37
2016 La Crema, Monterey, California	12	38
2010 Morgan, Santa Lucia Highlands, California		46
2014 ZD, Napa, California		49
2013 Hanzell, Sonoma, California		58
2017 Far Niente, Napa, California		90
<b>Other Interesting Whites</b>		
2017 Kendall Jackson, Riesling, Monterey, California	8	28
2017 Kendall Jackson, Rose, California	9	32
2015 Conundrum, White Blend (Chardonnay, Sauvignon Blanc, Semillon, Viognier and Muscat)	11	36
2013 Grgich Hills, Fume Blanc, California		48
<b>Pinot Noir</b>		
2016 Bridlewood, Monterey County, California	9	32
2016 La Crema, Monterey, California	11	37
2016 Acrobat, Eugene, Oregon	13	42
2015 Erath, Willamette Valley, Oregon		68
2013 Argyle Reserve, Willamette Valley, Oregon		70
2014 Shea Estate, Willamette Valley, Oregon		74
<b>Shiraz and Syrah</b>		
2015 Jim Barry, The Lodge Hill, Shiraz, Clare Valley, Australia	12	38
2014 Penfolds Bin 128 Shiraz, Coonawarra, Australia		55
<b>Merlot</b>		
2015 Murphy Goode, California	9	32
2012 Northstar, Columbia Valley, Washington		55
<b>Red Zinfandel</b>		
2016 Poizin, Sonoma County, California	8	30
2011 St. Francis "Old Vines", Sonoma, California		44
<b>Cabernet Sauvignon</b>		
2015 Guenoc, Lake County, California	9	32
2016 Sebastiani, Sonoma County, California	12	38
2015 Conn Creek, Napa Valley, California		42
2016 Mount Veeder, Napa Valley, California		65
2012 Silverado, Napa Valley, California		68
2016 Kith and Kin, Napa Valley, California		70
2014 Jordan, Alexander Valley, California		75
2016 Stag's Leap, Napa Valley, California		78
2015 Chateau Montelena, California		82
<b>Other Interesting Reds</b>		
2016 Villa Graziella, Chianti Reserve DOCG Toscano, Italy	10	35
2016 Decero Malbec, Mendoza, Argentina	11	37
2016 Conundrum Red Blend	12	38
2015 Ferrari Carano, Siena, California	14	45
2016 Stag's Leap Wine Cellars, Hands of Time, Napa Valley, California		63
2015 Justin, Isosceles, California		80

Vintages subject to availability, please confirm with your server