STARTERS

Northwestern Nachos $12
Ground Beef or Chicken, Tomatoes Jalapeños, Scallions, Guacamole, Three Cheese Blend, Salsa, Sour Cream

Chicken Wings $11
Korean BBQ, Honey Sriracha Buffalo or Lemon-Pepper Garlic Rub

Soup of the Day $4 / Bowl $5
Cup $4 / Bowl $5

Chili Cheese Crock $7
Cheddar Cheese, Sour Cream, Onions

French Onion Crock $6
Garlic Crouton, Gruyere

Half Sandwich and Soup $9
BLT, Tuna or Chicken Salad Cup of Soup du Jour French Onion or Chili-add $1

Blackened Shrimp Tacos $13
Jicama Slaw, Pineapple Salsa Salsa, Sour Cream, Guacamole Choice of Flour or Corn Tortilla

SALADS

Add Chicken $4.50, Salmon $6 Shrimp or 4oz Steak $7

Crunchy Chop $12
Pecans, Cheddar, Tomato, Sesame Crackers, Cucumber, Golden Raisins Sunflower Seeds, Champagne Vinaigrette

Derby Cobb $13
Blue Cheese, Avocado, Tomato, Boiled Egg, Applewood Smoked Bacon, Poached Chicken, Brown Derby Dressing

Caesar $10
Grape Tomatoes, Parmesan Crisps Garlic Croutons, Balsamic Reduction

SANDWICHES

Choice of Fries, Sweet Potato Fries, Fruit Cole Slaw, Cottage Cheese, or Green Bean Fries add $2

The Glen Club Burger $13
Aged Cheddar and Swiss, Lettuce, Tomato Onion, Imperial Sauce, Brioche Bun

Classic Club $11
Ham, Turkey, Swiss, American, Lettuce Tomato, Bacon, Toasted Multi-Grain Bread Mayonnaise

Chicago Style Hot Dog $9
Mustard, Onion, Sweet Relish, Pickle Tomato, Sport Pepper, Celery Salt Poppy Seed Bun

Reuben $11
Corned Beef or Turkey, Sauerkraut, Swiss Marble-Rye, 1000 Island

Chicken or Tuna Salad $9
Wheat Bread or Romaine Wraps, Lettuce Tomato

Bacon Lettuce Tomato $9
Toasted Multi-Grain Bread, Mayonnaise

CLASSICS

Served with Soup of the Day or House Salad. Choice of Green Beans and Mushrooms, or Steamed Vegetable Medley

Garlic Herb Roasted Chicken $18
Fingerling Potatoes, Side of Bourbon BBQ

Pesto Grilled Salmon $21
Tomato Risotto, Heart of Palm Relish Chardonnay Saffron Cream

The Glen Club Meatloaf Stack $17
House Mashed Potatoes, Garlic Greens Mushroom Ragout, Breaded Onions Texas Toast

Gluten Free Bread Available Upon Request add $1
Vegan Pasta Primavera with Marinara (no cheese) *ask your server*

-consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pricing reflects Cook County Sweetened Beverage Tax where applicable.

-gluten free
-heart friendly
-vegetarian
-vegan
OCTOBER FEATURES
The Glen Club Members Enjoy 50% Off All Features

APPETIZER

**Italian Stuffed Potato Skins**  
Pancetta, Sun Dried Tomatoes, Green Onions  
Asiago Cheese, Basil Sour Cream  
$12

SALAD

**Citrus Grilled Swordfish & Tortellini Salad**  
Chopped Romaine, Garbanzo Beans, Bell Peppers  
Grape Tomatoes, Cucumber, Red Onions, Feta Cheese  
Flat Bread & Roast Garlic Vinaigrette  
$18

SANDWICHES

**Crispy Buffalo Chicken Wrap**  
Iceberg Lettuce, Tomato, Onions, Crumbled Blue Cheese  
Carrot & Celery Sticks, Ranch Dressing, Spinach Tortilla  
$12

**BBQ Strip Loin Steak Sandwich**  
Sautéed Mushrooms, Fried Leeks, Smoked Gouda Cheese  
Garlic Buttered French Roll  
$16

ENTREES

**Beer Braised Shellfish & Sausage**  
Shrimp, Clams & Mussels, Peas & Carrots, Egg Noodles  
Herb Broth  
$21

**Crab Stuffed Chicken Roulades**  
Boursin Mashed Red Potatoes, Asparagus  
White Wine-Charred Tomato Sauce  
$21

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Pricing reflects Cook County Sweetened Beverage Tax where applicable.
BOTTLES, CANS AND CRAFTS
Amstel Light
Bass Ale
Bells Two Hearted Ale
Blue Moon
Brickstone Brewing Co. APA
Bud Light
Budweiser
Coors Light
Corona
Dogfish Head 90 Minute Imperial IPA
Finch Beer Seasonal Sungasm
Firestone Walker Pivo Pils
Guinness
Hacker Pschorr
Heineken
Heineken Light
Henry’s Hard Orange Soda
Kaliber N/A
Leinenkugel’s Summer Shandy
Michelob Ultra
Miller Genuine Draft
Miller Lite
Negra Modelo
Newcastle
New Belgium Fat Tire
Pilsner Urquell
Red’s Apple Ale
Revolution Anti Hero IPA
Revolution Bottom Up Wit
Revolution Fist City
Revolution Seasonal - Sun Crusher
Sam Adams
Smithwick’s Irish Ale
Stella Artois
Truly Spiked & Sparkling™ Colima Lime

CRAFTED BOURBONS
Bakers
Basil Hayden
Blantons Single Barrel
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
Makers Mark Cask Strength
Rocks Hill Reserve
Wild Turkey 101
Wild Turkey Rare Breed
Woodford Reserve

SIPPING TEQUILAS
Casamigos Blanco
Casamigos Reposado
Casamigos Añejo
Cazadores Reposado
Corazon
Corzo Reposado
Don Julio 1942
Don Julio Blanco
Don Julio Añejo
Don Julio Reposado
Patrón Silver

COGNACS
Courvoisier VS
Hennessy XO
Remy V
Hennessey VSOP
Martell VSOP
Remy VSOP
Martell Cordon Bleu

SINGLE MALTS
Highlands
Clynelish 14yr
Dalmore 12yr
Dalwhinnie 15 yr
Glenmorangie 10 yr
Glenmorangie 18yr
Glenmorangie Lasanta
Glenmorangie Quinta
Ruban
Macallan 12 yr
Macallan 18 yr
Oban 14 yr - West
Lowlands
Auchentoshan Three Wood
Glenkinchie 12 yr
Islay
Ardbeg 10yr
Coa Ila 12 yr
Laphroig 10 yr
Lagavulin 16 yr
Talisker 10 yr
Talisker Storm
Speyside
Balvenie 12 yr
Doublewood
Cranganmore 12 yr
Glenfiddich 12 yr
Glenlivet 12 yr
Glenlivet 18yr

AFTER DINNER DRINKS
Chocolate Martini
Van Gogh Vanilla Vodka
Godiva Original Chocolate Liqueur
Splash of Baileys Original Irish Cream
Coffee
Espresso
Double Shot
Cappuccino

The Glen Club Irish Coffee
Bushmills Irish Whiskey or Jameson®
Baileys Original Irish Cream
Topped with Whipped Cream

WEEKLY SPECIALS
MONDAY - $3 Pints
WEDNESDAY – Half Price Bottles of Wine

Irish Whiskies
Bushmills
Bushmills Black Bush
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
Jack Daniels Sinatra

Canadian Whiskies
Canadian Club
Crown Royal
Crown Royal Black
Crown Royal Reserve

Scotch Whiskies
Chivas 12 yr
Chivas 18 yr
Chivas Royal Salute
Johnnie Walker Red
Johnnie Walker Double Black
Johnnie Walker Black
Johnnie Walker Gold
Johnnie Walker Platinum
Johnnie Walker Blue
## WINE LIST

### Champagne and Sparkling

<table>
<thead>
<tr>
<th>Wine Name</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>Lamarca, Prosecco Split</td>
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<tr>
<td>Marquis De La Tour, Brut, France</td>
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<td>Veuve Clicquot, Brut, France</td>
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### Pinot Grigio & Pinot Gris

<table>
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<tr>
<th>Year</th>
<th>Region</th>
<th>Glass</th>
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<tbody>
<tr>
<td>2014</td>
<td>Campanile, Friuli, Italy</td>
<td>9</td>
<td>32</td>
</tr>
<tr>
<td>2011</td>
<td>Bethel Heights, Willamette Valley, Oregon</td>
<td>8</td>
<td>28</td>
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<tr>
<td>2014</td>
<td>Maso Canali, Trentino, Italy</td>
<td>13</td>
<td>40</td>
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<tr>
<td>2010</td>
<td>Santa Margherita, Alto Aldige, Italy</td>
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### Sauvignon Blanc

<table>
<thead>
<tr>
<th>Year</th>
<th>Region</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>2015</td>
<td>Giesen, Marlborough, New Zealand</td>
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<tr>
<td>2014</td>
<td>Provenance, Rutherford, California</td>
<td>13.5</td>
<td>41</td>
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<tr>
<td>2014</td>
<td>Groth, Napa Valley, California</td>
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### Chardonnay

<table>
<thead>
<tr>
<th>Year</th>
<th>Region</th>
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<th>Bottle</th>
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<tbody>
<tr>
<td>2014</td>
<td>Wente, Morning Fog, California</td>
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<td>32</td>
</tr>
<tr>
<td>2014</td>
<td>Chateau St. Jean, Sonoma, California</td>
<td>10</td>
<td>35</td>
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<tr>
<td>2012</td>
<td>Cuvaaison, Napa, California</td>
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<td>40</td>
</tr>
<tr>
<td>2013</td>
<td>Bueno Vista, Caneros, California</td>
<td>9</td>
<td>31</td>
</tr>
<tr>
<td>2010</td>
<td>Morgan, Santa Lucia Highlands, California</td>
<td>12</td>
<td>40</td>
</tr>
<tr>
<td>2014</td>
<td>Sonoma Cutrer &quot;Russian River&quot;, Sonoma, California</td>
<td>13</td>
<td>40</td>
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<tr>
<td>2013</td>
<td>2D, Napa, California</td>
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<td>2011</td>
<td>Miner, Napa Valley, California</td>
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<td>2013</td>
<td>Hanzell, Sonoma, California</td>
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<tr>
<td>2014</td>
<td>Far Niente, Napa, California</td>
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### Other Interesting Whites

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Glass</th>
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<tbody>
<tr>
<td>2015</td>
<td>Villa Grazziella, Bianco Toscano, Italy</td>
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<td>28</td>
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<tr>
<td>2013</td>
<td>Chateau St. Michelle, Riesling, Columbia Valley, Washington</td>
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<td>31</td>
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<tr>
<td>2011</td>
<td>Lo Nuevo, Verdejo, Rueda Spain</td>
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<td>40</td>
</tr>
<tr>
<td>2013</td>
<td>Conundrum, White Blend</td>
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</tr>
<tr>
<td></td>
<td>(Chardonnay, Sauvignon Blanc, Semillon, Viognier and Muscat)</td>
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<tr>
<td>2010</td>
<td>Grgich Hills, Fume Blanc, California</td>
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### Pinot Noir

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<thead>
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<th>Year</th>
<th>Region</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>2014</td>
<td>Bridlewood, Monterey County, California</td>
<td>9</td>
<td>32</td>
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<tr>
<td>2014</td>
<td>Elouan, Oregon</td>
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<td>40</td>
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<tr>
<td>2014</td>
<td>Acrobat, Eugene, Oregon</td>
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<td>42</td>
</tr>
<tr>
<td>2013</td>
<td>Erath, Willamette Valley, Oregon</td>
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<td>30</td>
</tr>
<tr>
<td>2013</td>
<td>Argyle Reserve, Willamette Valley, Oregon</td>
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</tr>
<tr>
<td>2011</td>
<td>Shea Estate, Willamette Valley, Oregon</td>
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### Shiraz and Syrah

<table>
<thead>
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<th>Year</th>
<th>Region</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>2013</td>
<td>Jim Barry, The Lodge Hill, Shiraz, Clare Valley, Australia</td>
<td>12</td>
<td>38</td>
</tr>
<tr>
<td>2013</td>
<td>Penfolds Bin 128 Shiraz, Coonawarra, Australia</td>
<td>12</td>
<td>38</td>
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### Merlot

<table>
<thead>
<tr>
<th>Year</th>
<th>Region</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>2012</td>
<td>Chateau St. Michelle, Indian Wells, Columbia Valley, Washington</td>
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<td>38</td>
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<tr>
<td>2009</td>
<td>Clos du Val, Napa Valley, California</td>
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<td>47</td>
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### Red Zinfandel

<table>
<thead>
<tr>
<th>Year</th>
<th>Region</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>2014</td>
<td>Poizin, Sonoma County, California</td>
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<td>30</td>
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<tr>
<td>2011</td>
<td>St. Francis “Old Vines”, Sonoma, California</td>
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### Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Year</th>
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<tbody>
<tr>
<td>2014</td>
<td>Guenoc, Lake County, California</td>
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<td>32</td>
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<tr>
<td>2013</td>
<td>Sebastiani, Sonoma County, California</td>
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<tr>
<td>2013</td>
<td>Conn Creek, Napa Valley, California</td>
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<td>38</td>
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<tr>
<td>2012</td>
<td>Mount Veeder, Napa Valley, California</td>
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<tr>
<td>2010</td>
<td>Silverado, Napa Valley, California</td>
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<tr>
<td>2009</td>
<td>Round Pond, Napa Valley, California</td>
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<tr>
<td>2012</td>
<td>Jordan, Alexander Valley, California</td>
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<td>38</td>
</tr>
<tr>
<td>2012</td>
<td>Stag's Leap, Napa Valley, California</td>
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</tr>
<tr>
<td>2011</td>
<td>Chateau Montelena, California</td>
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### Other Interesting Reds

<table>
<thead>
<tr>
<th>Year</th>
<th>Region</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>2015</td>
<td>Villa Grazziella, Chianti DOCG Toscano, Italy</td>
<td>10</td>
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<tr>
<td>2015</td>
<td>Villa Grazziella, Chianti DOCG Reserva, Toscano, Italy</td>
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<td>Decerо Malbec, Mendoza Argentina</td>
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<tr>
<td>2014</td>
<td>Conundrum Red Blend</td>
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<tr>
<td>2013</td>
<td>Ferrari Carano, Siena, California</td>
<td>14</td>
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<tr>
<td>2011</td>
<td>Stag's Leap Wine Cellars, Hands of Time, Napa Valley, California</td>
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<tr>
<td>2011</td>
<td>Justin, Isosceles, California</td>
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</tbody>
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*Vintages subject to availability, please confirm with your server*