

Starters

Spiced Ground Beef or Chicken Nachos

Tomatoes, Jalapeños, Scallions,
Three Cheese Blend, Guacamole, Salsa, Sour Cream
\$9.95

Slow Cooked Pot Roast Sliders

Blackberry-Onion Marmalade, Gruyere Cheese
Mini Pretzel Roll
\$10.95

Asian Crab Tostada

Kim Chi Salad, Green Onions, Crisp Wontons
Sriracha Cream
\$10.95

Basket of Onion Crusted Green Bean Fries

Honey Mustard and Spicy Thai Dip
\$8.95

Blackened Shrimp Tacos

Jicama Slaw, Pineapple Salsa, Sour Cream
Guacamole
\$12.95

Buffalo Chicken, Spinach Artichoke and Blue Cheese Dip

Carrot & Celery Sticks, Pita & Tortilla Chips
\$9.95

Breaded Chicken Wings

Dry Rubbed BBQ, Buffalo or Sweet Chili Glazed
\$10.95

Grandma's Fried Kreplach (Beef Dumpling)

Grainy Mustard-Horseradish Dipping Sauce
\$9.95

Steak and Mushroom Quesadilla

Flour Tortilla, Mushroom, Jalapeno Jack Cheese
Lettuce, Cilantro Cream, Pico de Gallo
Scallions, Side of Guacamole & Salsa
\$10.95

Soups & Salads

Add Chicken for \$4.50, Salmon for \$5.95, Shrimp or Steak for \$6.95

Half Sandwich and Soup

BLT, Tuna or Chicken Salad and
Cup of Soup du Jour
\$8.95
French Onion Soup or Chili add \$1.00

French Onion Soup Crock

Garlic Crouton
Gruyere Cheese
\$5.95

Chili Cheese Crock

Cheddar Cheese
Sour Cream, Onions
\$6.95

Soup of the Day

Cup \$3.95
Bowl \$4.95

Cobb Salad

Blue Cheese, Avocado, Tomato
Applewood Smoked Bacon, Smoked Turkey
Boiled Egg, Dijon Vinaigrette
\$12.95

Spinach and Roasted Cauliflower Salad

Toasted Pine Nuts, Blueberries, Quinoa
Charred Red Peppers, Goat Cheese Fritters
Lemon-Truffle Oil Vinaigrette
\$11.95

Caesar Salad

Garlic Croutons, Fried Capers
Prosciutto Chips, Traditional Dressing
\$9.95

Gourmet Iceberg Wedge Salad

Shaved Brussel Sprouts, Candied Bacon
Grape Tomatoes, Crispy Onions
Crumbled Blue Cheese, Deviled Egg
Toasted Shallot-Ranch Dressing
\$12.50

Crunchy Chop Salad

Pecans, Cheddar Cheese, Tomato
Sesame Crackers, Cucumber, Golden Raisins
Sunflower Seeds, Ranch Dressing
\$11.95

Chicken Fajita Salad

Chopped Romaine, Green & Red Bell Peppers
Tomatoes, Spanish Onions, Avocados
Corn Salsa, Mexican Cheese Blend
Spicy Tomato Vinaigrette, Crispy Tortilla Strips
\$13.95

Signature Sandwiches

All sandwiches are served with a choice of French Fries, Sweet Potato Fries, Fresh Fruit or Coleslaw. Green Bean Fries add \$2.00

New York Strip Au Poivre

Cognac Flambéed Mushrooms
Fried Leeks
Smoked Gouda Cheese
Herb Buttered French Roll
\$13.95

Coarse Mustard Barbecued Beef Brisket Panini

Aged Wisconsin Cheddar Cheese
Caramelized Onions
\$11.95

Home Made Chipotle Turkey Burger

Cowboy Caviar
Chihuahua Cheese
Avocado Aioli
\$11.95

Blackened Swordfish Sandwich

House Salsa
Crispy Spinach
Mardi Gras Sauce
Whole Grain Ciabatta
\$12.95

Muffelatta Wrap

Tomato Tortilla, Mortadella, Cappicola
Salami, Olive Tapenade, Roma Tomatoes
Romaine Lettuce, Provolone Cheese
Pepperoncini, Red Wine Dijon Spread
\$10.95

Apricot Glazed Chicken Panini

Munster Cheese, Kale
Shitake Mushrooms
\$11.50

Grilled Thai Chicken Wrap

Spinach Tortilla, Mixed Greens
Baby Bok Choy, Daikon
Sesame Sticks, Pickled Napa Cabbage
Peanut Cilantro Dressing
\$11.95

Classic Sandwiches

All sandwiches are served with a choice of French Fries, Sweet Potato Fries, Fresh Fruit or Coleslaw. Green Bean Fries add \$2.00

Classic Club

Ham, Turkey, Swiss, American
Lettuce, Tomato, Bacon
Toasted Multi-Grain Bread, Mayonnaise
\$10.95

Chicago Style Hot Dog

Mustard, Onion, Sweet Relish, Pickle, Tomato
Sport Pepper, Celery Salt, Poppy Seed Bun
\$6.95

Steve's Tuna Sandwich

Lettuce, Tomato
Toasted Multi-Grain Bread
\$8.95

Chicken Salad Sandwich

Lettuce, Tomato, Toasted Multi-Grain Bread
\$8.95

BLT

Toasted Multi-Grain Bread, Mayonnaise
\$8.95

Reuben

Corned Beef or Turkey,
Sauerkraut, Marble-Rye, Thousand Island
\$10.95

Gourmet Hamburgers

Half Pound Certified Angus Beef Grilled to Order with Lettuce, Tomato & Onion

All Hamburgers are served with a choice of French Fries, Sweet Potato Fries, Fresh Fruit or Coleslaw. Green Bean Fries add \$2.00

Cheese

Choice of Gorgonzola, Swiss
Cheddar, Pepperjack, Provolone
or American
\$10.95

Pesto Rubbed

Boursin Cheese, Roasted Pimentos
Sun Dried Tomato Mayo
Herb Focaccia
\$11.95

Tropical Surf n Turf

Caribbean Spiced
Pineapple-Shrimp Relish
Dark Rum Glaze
\$13.95

Taco

Blackened, Guacamole
Shredded Lettuce, Cheddar
Black Olives, Pablano Cream
Tortilla Crisps, Side of Salsa
\$11.95

Entrées

Served with Soup of the Day or House Salad

Garlic & Herb Roasted Half Chicken

Baked Potato Hash
Mustard Seed French Green Beans
Chardonnay-Artichoke Jus
\$16.95

Pan Seared Atlantic Salmon Romesco

Saffron-Asiago Risotto, Balsamic Grilled Asparagus
Red Pepper-Almond Coulis
\$23.95

Cajun Sea Scallop Brochette

Zucchini, Yellow Squash, Bell Peppers, Red Onion
Southern Style Grits, Candied Pecans, Bourbon Cream
\$23.95

Roast Duck Burrito

Mole Stewed Vegetables, Brown Rice & Beans
Queso Fresco, On a Bed of Shredded Lettuce
Tomato Relish, Ancho Chili Cream
Avocado Mash
\$17.95

The Glen Club Meatloaf Stack

House Mashed Potatoes, Garlic Greens
Mushroom Ragout, Breaded Onions
Texas Toast
\$16.95

8oz Char Grilled Filet of Beef

Horseradish Whipped Yukon Gold Potatoes
Caramelized Brussel Sprouts
Onion Confit, Duxelle Demi-Glace
\$31.95

Korean Shrimp & Noodle Bowl

Stir Fried Vegetables, Garlic-Shellfish Broth
Crispy Wontons
\$19.95

BBQ Baby Back Ribs

Cauliflower & Broccoli Au Gratin
Dry Rub Seasoned Tator Tots
\$23.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 18% Service Charge will be added to checks with groups of six or more.

The Glen Club | 2901 West Lake Avenue | Glenview, IL 60026 | 847/724-7272 | www.theglenclub.com

Bottles, Cans and Crafts

Amstel Light	Kaliber N/A
Angry Orchard Crisp Apple	Michelob Ultra
Bass Ale	Miller Genuine Draft
Boulevard Wheat Ale	Miller Lite
Bud Light	Negra Modelo
Budweiser	New Belgium Slow Ride IPA
Coors Light	Newcastle
Corona	Pilsner Urquell
Dogfish Head 90 Minute Imperial IPA	Revolution Anti Hero IPA
Firestone Walker Pivo Pils	Revolution Bottom Up Wit
Guinness	Sam Adams
Hacker Pschorr	Sam Adams Porch Rocker Radler
Heineken	Smitwick's Irish Ale
Heineken Light	Stella Artois
Seasonal Draft Beers	

Single Malts

Highlands	Islay
Balvenie 12 yr Doublewood	Ardbeg 10yr
Clynelish 14yr	Coal Ila 12 yr
Dalmore 12yr	Laphroaig 10 yr
Dalwhinnie 15 yr	Lagavulin 16 yr
Glenfiddich 12 yr	Talisker 10 yr
Glenmorangie 10 yr	Talisker Storm
Glenmorangie 18yr	
Glenmorangie Lasanta	Speyside
Glenmorangie Quinta Ruban	Cragganmore 12 yr
Macallan 12 yr	Glenlivet 12 yr
Macallan 18 yr	Glenlivet 18yr
Oban 14 yr - West	
Lowlands	Japanese
Auchentoshan Three Wood	Hibiki 17yr
Glenkinchie 12 yr	The Yamazaki 12yr
	The Yamazaki 18yr

Whiskies

Irish Whiskies	Scotch Whiskies
Bushmills	Chivas 12 yr
Bushmills Black Bush	Chivas 18 yr
Jameson®	Chivas Royal Salute
Midleton Rare	George Dickel No 1
Red Breast 12 yr	George Dickel No 8
Tullamore Dew	George Dickel No 12
	George Dickel Rye
Canadian Whiskies	George Dickel Barrel Select
Canadian Club	Johnnie Walker Red Label
Crown Royal	Johnnie Walker Black Label
Crown Royal Black	Johnnie Walker Green Label
Crown Royal Reserve	Johnnie Walker Gold Label
	Johnnie Walker Blue Label

Crafted Bourbons

Bakers	Knob Creek Rye
Basil Hayden	Knob Creek Single Barrel
Blantons Single Barrel	Maker's Mark
Bookers	Maker's Mark 46
Buffalo Trace Kentucky Straight	Makers Mark Cask Strength
Bulleit Bourbon	Rock Hill Reserve
Bulleit Rye	Wild Turkey 101
Jefferson Very Small Batch	Wild Turkey Rare Breed
Knob Creek	Woodford Reserve

Cognacs

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

Sipping Tequilas

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

Signature Drinks

Seasonally "Infused" Casamigos Cocktail

CEO	Bogie	Sandtrap	The Birdie
Chopin "Gluten Free" Potato Vodka	Belvedere Vodka	Jameson®	Ketel One Citroen Vodka
Extra Olives	Grand Marnier Splash	Ginger Ale	Splash of Cointreau
	Cranberry Splash	Lime Squeeze	Cranberry Juice
The Clubhouse Margarita	Generous Lime Squeeze		Lemon Twist
Casamigos Blanco Tequila		Dark N Stormy	
Margarita Mix, Grand Marnier	15th Club	Gosling's Black Seal Rum	Dangerfield
Lime Wedge	Stoli Gold or Ketel One Citroen Vodka	Ginger Beer, Fresh Lime	Ketel One Oranje Vodka
	Zing Zang Bloody Mary Mix		Lemonade
Kemper Dirty Martini	Pickle	The Masters	Iced Tea
The Perfect Dirty Martini	Celery & Olive	Ketel One Vodka	Lemon Wedge
with Bleu Cheese Olives		Splash of Chambord	
		Pineapple Juice	

After Dinner Drinks

Chocolate Martini
VanGogh Vanilla Vodka
Godiva Original Chocolate Liqueur
Splash of Baileys Original
Irish Cream

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

Coffee
Espresso
Double Shot
Cappuccino

Dessert

Brownie Blast
Warm Brownie, Vanilla Ice Cream
Chocolate Sauce
Whipped Cream, Cherry
\$6.00

Ice Cream Sundae
Vanilla Ice Cream
Chocolate & Caramel Sauce
Walnuts, Whipped Cream
Cherry, Chocolate Waffle Cup
\$6.00

Fresh Berry Sundae
Vanilla Ice Cream
Macerated Seasonal Berries
Angel Food Cake, Whipped Cream
\$6.50

Warm Apple Pie
Vanilla Ice Cream
Caramel Sauce
\$6.00

Eli's Turtle Cheesecake
Chocolate & Caramel Sauce
Candied Pecans
\$7.50

Blackberry Mousse Torte
Made with Greek Yogurt
Sweet Cabernet
\$7.25

Homer's Raspberry Sorbet
Raspberry Coulis
\$6.00