

## STARTERS

<b>COCONUT SHRIMP</b> .....	11
gulf shrimp   hand breaded   citrus mustard sauce	
<b>BACON WRAPPED SCALLOPS</b> .....	13
sautéed spinach   citrus beurre blanc	
<b>SHORT RIB QUESADILLA</b> .....	11
beef short rib   Colby Jack cheese   Spanish onion avocado cream sauce	
<b>STEAMED MUSSELS</b> .....	14
white wine   garlic   lemon butter   fresh basil	
<b>CRAB FLATBREAD</b> .....	13
jumbo lump   havarti   herb aioli   scallions   old bay	
<b>BUFFALO CALAMARI</b> .....	13
buffalo sauce   cherry peppers   bleu cheese crumbles bleu cheese dressing	

## SOUP & SMALL SALADS

Blue Crab & Roasted Corn Soup .....	8
Chef's Daily Soup .....	7
Kale Salad .....	7
Glyndon House Salad .....	8
Classic Caesar .....	7
Wedge Salad .....	7

### *add a protein:*

Grilled Chicken .....	7	Ahi Tuna .....	10
Grilled Salmon .....	8	Grilled Shrimp .....	8
Tenderloin Tips .....	10		

## MARKET SIDES

Featured Vegetable .....	4	Sweet Potato Fries .....	4
Shoestring French Fries .....	3	Broccoli .....	3
Mac & Cheese .....	4	Loaded Baked Potato .....	5

## GLYNDON FAVORITES

<b>SHRIMP &amp; GRITS</b> .....	21
cheddar cheese grits   Andouille sausage   tomatoes green onions   shrimp   beurre blanc   bbq sauce	
<b>SCALLOPS RISOTTO</b> .....	26
jumbo scallops   smoked bacon wild mushroom risotto   sautéed spinach   beurre blanc	
<b>CHICKEN POT PIE</b> .....	16
homemade crust   oven roasted chicken   carrots peas   redskin potatoes	

## ENTRÉES

*Add a Small Salad to Any Entrée ..... 5*

<b>BRAISED SHORT RIBS</b> .....	24
Mongolian bbq sauce   onion straws   featured vegetable	
<b>AHI TUNA</b> .....	26
pan seared rare   black and white sesame crusted sweet wasabi   soy glaze   Asian slaw	
<b>EGGPLANT PARMESAN</b> .....	18
crispy eggplant   marinara   havarti   angel hair pasta	
<b>PUMPKIN SPICED RISOTTO</b> .....	23
grilled chicken   honey roasted pumpkin and butternut squash   cranberries   toasted walnuts   apples   goat cheese	
<b>HOOPER'S ISLAND CRABCAKES</b> .....	30
over a half pound of jumbo lump crabcakes   French fries	
<b>GRILLED SALMON</b> .....	24
whole grain mustard sauce   featured vegetable	
<b>FISH &amp; TOTS</b> .....	18
Atlantic cod   beer batter   crispy potato tots   coleslaw	
<b>FILET MIGNON</b> .....	6oz ..... 27
featured vegetable	
<b>BLACKENED CHICKEN PASTA</b> .....	16
cavatapi   tomatoes   peas   cream sauce   parmesan	

DINNER MENU



FALL 2019

## BURGERS & SANDWICHES

*All Burgers & Sandwiches served with French Fries*

<b>APPLE BOURBON BBQ CHICKEN SANDWICH</b> ...	14
grilled chicken   apple bourbon bbq glaze   gouda   lettuce tomato   onion   thick cut Texas toast	
<b>FRENCH DIP SANDWICH</b> .....	16
thin-sliced prime rib   gruyere   mayo   au jus horseradish cream sauce   baguette	
<b>ALL AMERICAN BURGER</b> .....	13
egg   bacon   mayo   American cheese   lettuce   tomato sautéed onions   brioche bun	
<b>GLYNDON BURGER</b> .....	14
bacon jam   adobe dressing   smoked cheddar   lettuce tomato   brioche bun	
<b>LOBSTER ROLL</b> .....	21
lobster   herb mayo   New England roll	

## BIG SALADS

<b>TENDERLOIN BEEF TIP SALAD</b> .....	15
tenderloin beef tips   croutons   red onion   tomatoes granny smith apples   Gouda   honey-sesame vinaigrette	
<b>MANGO &amp; MANDARIN</b> .....	15
blackened shrimp   mixed fruit   red onion citrus vinaigrette	
<b>ROASTED BEET &amp; GOAT CHEESE</b> .....	12
golden/red beets   warm goat cheese   dried cranberries pistachio vinaigrette	
<b>CRISPY CHICKEN COBB</b> .....	14
chicken tenders   turkey   tomatoes   avocado   egg   bacon Colby Jack cheese   honey mustard/bbq dressing	
<b>STRAWBERRY FIELDS SALAD</b> .....	13
grilled chicken   strawberries   pecans   parmesan   lemon poppysseed dressing	