

BEERS

IMPORTED

| | |
|-------------------------------|---|
| Corona <i>Mexico</i> | 6 |
| Guinness Stout <i>Ireland</i> | 6 |
| Heineken <i>Holland</i> | 6 |
| New Castle <i>England</i> | 6 |
| Stella Artois <i>England</i> | 6 |
| Kaliber NA <i>Ireland</i> | 4 |

DOMESTIC

| | |
|------------------------------|---|
| Blue Moon | 6 |
| Bud Light | 5 |
| Fat Tire Amber | 6 |
| Magic Hat #9 | 6 |
| Michelob Ultra | 5 |
| Miller Light | 5 |
| Sam Adams | 6 |
| Southern Tier IPA | 6 |
| Sweetwater | 6 |
| Sessions | 6 |
| Yuengling | 5 |
| Wild Heaven "Belgian Golden" | 6 |

COCKTAILS

"Glenn"tini 9

Cucumber, mint & green tea infused vodka, lime and sugar

Pineapple Ginger Mojito 10

Pineapple ginger infused rum, lime, sugar and mint

Pomegranate Martini 10

Kettle One Vodka and house made grenadine

Sangria 9

House made with pinot noir, Grand Marnier and fresh juice

Peach Crusta 10

House infused peach brandy, maraschino and lemon

St. Croix Rum Punch 9

Cruzan Coconut rum, pineapple and cranberry

Jalisco Old Fashion 10

Hornitos tequila, bitters and agave nectar

Bloody Glenn 10

Sky Vodka, house made bloody mix...kick it up with our pepper infused vodka.

Candied Apple Spice 11

Apple-Jalapeno infused amaretto, vodka and lemon luxardo

French 75 10

Bombay Gin, lemon, sugar and prosecco

English Smash 11

Bombay Gin, lemon luxardo, sugar and mint

Aviation 10

Blue Coat Gin, crème di violette and lemon

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION

WINES

WHITES

| | |
|---|-------|
| Pinot Grigio, Avanti <i>Italy</i> | 8/32 |
| Moscato, Martin & Weyrich <i>Paso Robles</i> | 10/40 |
| Reisling, Kung Fu Girl <i>Washington</i> | 10/40 |
| Sauvignon Blanc, Honig <i>Napa Valley</i> | 9/36 |
| Chardonnay, Estancia <i>Soledad</i> | 8/32 |
| Chardonnay, Four Vines Naked <i>Paso Robles</i> | 9/36 |
| Chardonnay, Hess <i>Monterey</i> | 12/48 |

REDS

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|--|-------|
| Shiraz, Razor's Edge, <i>Australia</i> | 10/40 |
| Pinot Noir, Steele Shooting Star <i>Sonoma</i> | 10/40 |
| Pinot Noir, Poppy <i>Monterey</i> | 12/48 |
| Malbec, Dona Paula <i>Argentina</i> | 9/36 |
| Cabernet, BR Cohn <i>Sonoma</i> | 12/48 |
| Cabernet, Justin <i>Paso Robles</i> | 15/60 |
| Zinfandel, Kunde <i>Sonoma</i> | 11/44 |
| Merlot, Villa San Juliette <i>Paso Robles</i> | 9/36 |
| Merlot, Semler <i>Malibu</i> | 11/44 |
| Merlot, Ferrari-Carano <i>Napa Valley</i> | 14/56 |

BLENDS

| | |
|--------------------------|-------|
| Calcu <i>Chile</i> | 10/40 |
| Anciano <i>Spain</i> | 10/40 |
| Maquis Lien <i>Chile</i> | 14/56 |

BUBBLES

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|---------------------------------------|-------|
| Prosecco, Terra Verus <i>Italy</i> | 9/36 |
| Cava, Casteller <i>Spain</i> | 9/36 |
| Brut, Roederer Estate <i>Menocino</i> | 10/40 |
| Charles De Fere Rose <i>France</i> | 10/40 |

RESERVE LIST BOTTLE ONLY

WHITES

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| Pinot Gris, King Estate <i>Oregon</i> | 48 |
| Gewurtztraminer, Hopler <i>Austria</i> | 60 |
| Chardonnay, St. Supery <i>Napa Valley</i> | 44 |
| Chardonnay, Jordan <i>Sonoma</i> | 75 |
| Chardonnay, Neyers "Carnaros" <i>Napa Valley</i> | 96 |

REDS

| | |
|---|-----|
| Malbec, Rock & Vine <i>Napa Valley</i> | 44 |
| Pinot Noir, Acrobat by King Estate <i>Oregon</i> | 48 |
| Zinfandel, Frog's Leap <i>Napa Valley</i> | 70 |
| Merlot, Franciscan Oakville Est. <i>Napa Valley</i> | 84 |
| Cabernet, Jordan Alexander Valley <i>Sonoma</i> | 120 |
| Cabernet, Neyers AME <i>Napa Valley</i> | 135 |
| Cabernet, Jarvis <i>Napa Valley</i> | 150 |

BLENDS

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|--|-----|
| Anka Parque 2 (Organic) <i>Chile</i> | 60 |
| Orin Swift "Prisoner" <i>Napa Valley</i> | 84 |
| Mark Ryan "Long Haul" <i>Washington</i> | 105 |
| Brancaia "IL Blu" <i>Italy</i> | 170 |

BUBBLES

| | |
|---|-----|
| Champagne, Veuve Clicquot <i>France</i> | 100 |
| Champagne, Dom Perignon <i>France</i> | 300 |

STARTERS

GRILLED ARTICHOKE 11

With lemon garlic butter

CRISP PORK BELLY* 10

Blood orange glaze, cucumber salad and cauliflower puree

SMOKED SALMON* 9

Served on a crispy potato cake with red onion, capers and lemon creme fraiche

LAMB RIBS* 14

Chargrilled with Kansas City BBQ sauce and rosemary-garlic shoestring fries

CHARCUTTERIE 11

Artisan style meat and cheese plate

SALADS

CAESAR SALAD 8

Crisp romaine, aged parmesan and cayenne croutons

MIXED GREEN SALAD 8

Spring greens, dried cherries, toasted pepitas, parmesan and shallot vinaigrette *w/ Chicken 12, Salmon 15*

AHI TUNA SALAD* 14

Peppercorn seared ahi, tomato-basil salad, spring greens and shallot vinaigrette

THAI STEAK SALAD** 12

Chopped romaine, mint, basil, roasted peanuts, carrots and blood orange ginger dressing

GRILLED CHICKEN SALAD** 12

Asian style with citrus vinaigrette and Thai peanut sauce

BURGERS AND SANDWICHES

SOUP & SANDWICH 11

Featured sandwich, served with a bowl of our tomato bisque or soup of the day

CRISPY CHICKEN CUBAN 11

Fried chicken, black forest ham, Swiss cheese, jalapeno mustard, grilled onions on ciabatta with side of fries

VEGGIE BURGER 11

Black bean with pepper jack cheese and arugula on an onion Kaiser roll with side of fries

CHEESEBURGER* 11

Classic style with aged cheddar cheese on an onion Kaiser roll with side of fries

FISH TACOS* 14

Blackened, cotija cheese, pico de gallo and jalapeno tartar sauce. Served with greens and cucumber slaw

FRESH FISH & SEAFOOD

SIMPLY GRILLED TROUT* 23

With roasted fingerling potatoes, seasonal vegetable and pecan honey butter

SEA SCALLOPS* 26

With arugula, roasted plum tomato, candied pecans and warm pancetta dressing

FISH OF THE DAY* Market Price

STEAKS AND SPECIALTIES

PORK TENDERLOIN* 21

Cruzan rum marinated, goat cheese potato fritter, sautéed green beans and onion jus

LAMB PORTERHOUSE* 27

With Israeli couscous risotto, sautéed French beans and cranberry demi glace

CENTER CUT FILET* 28

Served with potato au gratin, wilted greens and red wine shallot demi glace

NEW YORK STRIP* 26

Served with potato au gratin, seasonal vegetable and blue cheese butter

GRILLED CHICKEN 20

Served with mushroom spinach ravioli, tomatoes, goat cheese and a lemon butter sauce

AVAILABLE SIDES: FRENCH FRIES, SWEET FRIES, GRILLED ASPARAGUS, WILTED GREENS, FRENCH BEANS, FINGERLING POTATOES, SMASHED POTATOES AND POTATO AU GRATIN

SOUPS 5 EACH

TOMATO BISQUE

Bowl of our signature homemade roasted tomato bisque

SOUP OF THE DAY

Bowl of homemade soup

DESSERT 7 EACH

CREME BRULEE

Finished with fresh berries

BREAD PUDDING

Jack Daniels sauce and fresh whipped cream

DOUBLE CHOCOLATE-NUT BROWNIE**

Served a la mode with champagne custard

18% GRATUITY ADDED TO PARTIES OF FIVE OR MORE

NO SEPARATE CHECKS ON PARTIES OVER EIGHT

PLEASE NOTIFY US OF ANY FOOD ALLERGIES

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**THIS ITEM CONTAINS NUTS
