

## starters

### CRISPY FRIED CALAMARI\*

field greens, cucumber, red onions, tzatziki - \$ 14

### BAKED SOFT PRETZEL

pepper jack cheese sauce - \$ 9

### STEAMED MUSSELS

pesto, sundried tomatoes - \$ 12

### TRUFFLE FRIES

truffle oil, grated parmesan, roasted garlic aioli - \$ 9

### BUFFALO WINGS OR TENDERS

blue cheese sauce, hot sauce, celery sticks - \$ 12

### SOUTHWESTERN FRESH SPRING ROLLS

black beans, cucumber, shaved cabbage, avocado, roasted red peppers, chipotle ranch - \$ 12

### BRAISED BEEF NACHOS

black beans, jalapenos, shaved cabbage, pepper jack cheese sauce, sour cream - \$ 13  
*add guacamole, \$ 2*

### CHICKEN QUESADILLA

cheddar, onions, peppers, cilantro, cumin, sour cream, pico de gallo - \$ 14  
*add guacamole, \$ 2*

## soup / salad

### MUSHROOM SOUP

basil oil, sautéed mushrooms - \$ 5 / 8

### CHILI

cup / bowl - \$ 5 / 8

### HOUSE

mixed greens, cucumber, carrots, red onion, grape tomatoes, vinaigrette - \$ 7 / 10

### CAESAR

romaine hearts, dijon caesar dressing, parmesan tuile, croutons - \$ 9 / 13  
*add anchovies, \$ 2*

### COBB

romaine hearts, hardboiled egg, bacon, tomatoes, cucumber, avocado, crumbled blue cheese, blue cheese dressing - \$ 11 / 15

### ICEBERG WEDGE

roasted tomatoes, cucumber, applewood bacon, crumbled blue cheese, blue cheese dressing - \$ 13

### WEEKLY SALAD SPECIAL

a changing creation based on the freshest ingredients available, ask your server - \$ mp

### ADD-ONS

chicken - \$ 8 | shrimp - \$ 9 | fried calamari - \$ 10 | salmon filet - \$ 12 |

*Ask your server about our daily specials*

*Split plates are charged \$7 and are not offered on specials or any item available as a small size*

*\* Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness*

## entrees

### BUTTERNUT SQUASH CURRY BOWL **V** **GF** **♥**

sharondale mushrooms, zucchini, spinach, rice, yellow curry sauce - \$ 17

### HARVEST PASTA **V** **GF**

red onions, carrots, butternut squash, spinach, goat cheese, white wine butter sauce, angel hair - \$ 16 / 21  
add-ons: chicken - \$ 8 | shrimp - \$ 9 | fried calamari - \$ 10 | salmon filet - \$ 12

### GLENMORE GRILL ALL-AMERICAN BURGER\* **GF**

american cheese, lettuce, tomato, onion, toasted brioche - \$ 15  
also available as a No Bull Burger

### HERB MARINATED CHICKEN BREAST **GF** **♥**

brown rice, roasted broccoli, caper picatta sauce - \$ 18

### SEAFOOD CIOPPINO **GF** **♥**

mirepoix lobster broth, shrimp, mussels, salmon, rice pilaf, red chili aioli crostini - \$ 31

### GRILLED SALMON\* **GF** **♥**

sundried tomatoes, crab pesto angel hair, lemon white wine sauce - \$ 22 / 33

### GRILLED PORK CHOP\* **GF**

squash and potato hash, braised greens, bourbon vanilla demi glace - \$ 28

### BRAISED BEEF SHORT RIBS **GF**

creamy goat cheese herb risotto, julienned vegetables - \$ 35

### HOUSE-MADE MEATLOAF **GF**

mashed potatoes, french beans, brown gravy - \$ 22

### GRILLED 6OZ. FILET MIGNON\* **GF**

garlic mashed potatoes, brussels sprouts, sherry demi glace - \$ 42

## pizza

choose: white garlic cream or traditional tomato sauce,  
medium or large - \$ 11 / 13

+ caramelized onions, mushrooms, tomatoes, kalamata olives,  
sweet peppers, broccoli, artichokes, extra cheese - \$ 1 ea

+ bacon, pepperoni, sausage, grilled chicken, bbq chicken,  
anchovies, spinach, asparagus, avocado, feta - \$ 2 ea

pizzas do not include a starter soup or salad

## sides

\$ 5 ea

roasted brussels sprouts

french beans

parmesan risotto

roasted garlic mashed potatoes

steamed broccoli

truffled fries with parmesan

**V** vegetarian option available

**GF** gluten free option available

**♥** reduced calorie/sodium option available