

starters

ROASTED BEET HUMMUS V GF
crudité, pita points - \$12

TUNA CARPACCIO GF
petit greens, red onions, capers, dill aioli - \$18

FRIED SHRIMP
petit greens, sweet thai aioli - \$16

BAKED SOFT PRETZEL V
swiss cheese sauce - \$9

BUFFALO WINGS OR TENDERS
blue cheese, hot sauce, celery sticks - \$13

TASSO HAM & STEAMED CLAMS GFO
white wine garlic butter sauce, toast points - \$18

CHILI & CHEESE NACHOS GFO
house-made chili, shredded lettuce, swiss cheese sauce, jalapeños, sour cream, salsa - \$16
add guacamole, \$2

MOZZARELLA FLATBREAD V
tomatoes, white wine cream sauce, balsamic reduction - \$13

CRISPY BRUSSELS SPROUTS GFO DF
bacon, hot honey - \$12

CHICKEN QUESADILLA
cheddar, onions, peppers, chili, cumin, sour cream, salsa - \$15
add guacamole, \$2

soup & salad

TOMATO BASIL SOUP V GF OR CHILI GF
(tomato basil \$6 / 9) | soup du jour (mp) | (chili \$7 / \$10)

FRUIT & SALAD PLATE V
choice of tuna or chicken salad, fresh fruit, petite greens - \$14

HOUSE SALAD V GF
mixed greens, cucumber, carrots, red onions, grape tomatoes, basil balsamic vinaigrette - \$8 / 11

COBB SALAD GF
romaine, hardboiled egg, bacon, tomato, avocado, crumbled blue cheese, blue cheese dressing - \$12 / 16

CAESAR SALAD GFO
romaine, dijon caesar dressing, parmesan tuile, croutons - \$10 / 14
add anchovies, \$2

ICEBURG WEDGE GF
roasted tomatoes, english cucumbers, applewood bacon, crumbled blue cheese, blue cheese dressing - \$10 / 14

ADD-ONS
chicken - \$8 | shrimp - \$9 | salmon filet - \$12 | crabcake - \$15

pizza

build your own:

tomato sauce or white garlic cream sauce, medium or large - \$13 / 15

+ caramelized onions, mushrooms, tomatoes, olives, bell peppers, broccoli, artichokes, jalapeños, pepperoncini, extra cheese - \$1 ea

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

GF gluten free as is

V vegetarian, or ask for the vegetarian option

GFO gluten free option available, please ask

V reduced calorie/sodium dish

DF dairy free as is

DFO dairy free option available, please ask

plates

TRUFFLED MUSHROOM GRILLED CHEESE

swiss, goat cheese, tomatoes, grilled sourdough - \$15
or make it a half sandwich and a bowl of tomato basil soup

ALL-AMERICAN BURGER*

american cheese, lettuce, tomatoes, red onion, toasted brioche - \$17
also available as a No Bull Burger, grilled chicken breast or grilled salmon filet (+\$3)  

TUNA OR CHICKEN SALAD CROISSANT

lettuce & tomatoes - \$15

PAN-SEARED CRABCAKE SANDWICH

lettuce, tomatoes, coleslaw, dill aioli, toasted brioche - \$20

CRISPY BBQ CHICKEN WRAP

bbq sauce, roasted tomatoes, blue cheese dressing, flour tortilla - \$16

GRILLED CHICKEN PARMESAN SANDWICH

house-made marinara, melted mozzarella, toasted hoagie roll - \$17

BLACKENED ROCKFISH TACOS

lettuce, avocado, coleslaw, cilantro crema, side of chips & salsa - \$18
a favorite of Club Champion Andrea Miller

GLENMORE CLUB

ham, turkey, bacon, lettuce, tomato, herb mayo, toasted white bread - \$19

CLASSIC ITALIAN GRINDER

ham, salami, pepperoni, lettuce, tomatoes, red onion, pepperoncini, provolone, oil & vinegar, herb aioli, toasted hoagie roll - \$17
a favorite of Club Champion Travis Fink

REUBEN / RACHEL

corned beef, sauerkraut, swiss, 1000 island, toasted rye - \$15
or turkey, coleslaw, swiss, 1000 island, toasted rye

sides

CHOOSE ONE:

ADD \$3:

french fries

onion rings

tater tots 

sweet potato fries

coleslaw 

small house salad 

potato chips 

fresh fruit 

ham	american	rye
turkey	swiss	sourdough
corned beef	provolone	wheat
BLT	cheddar	wrap

*add avocado, \$2 gluten free bun, \$2
half & half not available with wraps or gluten free buns*

deli board

BUILD YOUR OWN - \$14

OR MAKE IT HALF A SANDWICH & A CUP OF SOUP

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

please let us know about any dietary restrictions and we will do our best to accommodate

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