



# Dinner Menu

## Starters



### \* Salt Shaker Oysters 6CT \$8 12CT \$13

Served with Your Choice of Tabasco & Lemon, Hogwash or Cocktail Sauce

### Shrimp Cocktail \$12

Served with Cocktail Sauce

### Caprese Salad \$7

Served with Balsamic Glaze & Basil Oil, Garnished with Growing for Good Microgreens (Local Grower)

### \* Boom Boom Shrimp \$12

4 Fried Shrimp Tossed in Our House Made Boom Boom Sauce Over Greens

### Fried Green Tomatoes \$12

Topped with Bacon, Tomato, Cucumber, Corn Relish & Cajun Remoulade

## Salads



### House Salad \$8

Lettuce, Tomatoes, Cucumbers and Cheddar Cheese

### Glendale Salad \$8

Grilled Romaine Wedge, Freshly Shaved Parmesan, House Croutons & Homemade Caesar Dressing

### Berry Salad \$12

Blueberries, Strawberries, Candy Pecans & Cotija Cheese, Over Bibb Lettuce & Balsamic Vinaigrette

### Chef's Seasonal Salad \$12

Watermelon, Cucumbers, Mozzarella, Mint & Walnuts Over Arugula, Drizzled with Tajin Vinaigrette

## For The Table



### Elderberry Flatbread \$15

Fresh Chopped Mint, Elderberry Jam, Brie Cheese & Mandarin Oranges

### Apple Brie Flatbread \$15

Granny Smith Apples, Smear of Mixed Berry Compote, Sliced Brie Cheese

### Potato Skins \$14

Baked with Cheese, Topped with Sour Cream, Bacon & Scallions

### \* Pot Stickers \$18

Fried then Tossed in House Made Sweet Chili Thai Sauce, Sprinkled with Sesame Seeds

### \* Bone-in Wings 6/12 - 12/20

Sauces: Herb Buffalo, Dr. Pepper Bourbon, Garlic Parmesan, Lemon Pepper Butter

### Loaded Fries \$12

Fries Topped with Cheese and Bacon

### \* Sampler Trio \$22

3 Wings, 3 Potato Skins, and 3 Pot Stickers

Consumption of Undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.

Gratuity is Added for Parties Of 6 People or More





## The Pasture



Comes with 2 Sides

* 6oz Sirloin.....	\$18
* 9oz Sirloin.....	\$24
* 8oz Filet Mignon.....	\$46
* 10oz Flat Iron Steak.....	\$24
* 10oz Skirt Steak.....	\$27
* 12oz Bone-In NY Strip.....	\$32
* 12oz T-Bone.....	\$25
* 14oz Ribeye.....	\$36
* 18oz Porterhouse.....	\$60
* 12oz Pork Chop.....	\$25
* Glendale Chicken.....	\$25
* Braised Short Ribs.....	\$20

## Surf n' Turf



Comes with 1 Side

* 6oz Sirloin & Lobster Tail.....	\$41
* 9oz Sirloin & Crab Cake.....	\$35
* 14oz T-Bone & Grilled Shrimp.....	\$35
* 14oz Ribeye & Crab Legs (Cluster).....	\$49
* Fried Flounder & Fried Chicken.....	\$30

## Sea to River



Comes with 2 Sides

* Blackened Honey Salmon.....	\$25
* Grilled Salmon.....	\$25
* Grilled Mahi Mahi.....	\$26
* Crusted Trout.....	\$23
* Grilled Shrimp.....	\$29

## Bistro



Comes with 1 Side

* Fried Flounder.....	\$20
* The Packer.....	\$18
* Glendale Burger.....	\$20
* Fish n' Chips.....	\$16
* Crab Cakes.....	\$22
Pasta of the Week.....	\$16

## Add to Any Meal



* Crab Legs (Cluster).....	\$19
* Lobster Tail.....	\$26
* Grilled Shrimp (4).....	\$14
* Crab Cake.....	\$14





## Enhancements



**GSIR Butter**  
**Chimmichuri**  
**Cowboy Butter**  
**Blue Cheese Butter**  
**Herb Butter**

## Salad Dressings



**Ranch**  
**Blue Cheese**  
**Honey Mustard**  
**1000 Island**  
**Caesar**  
**Balsamic Vinaigrette**  
**Poppy Seed**

## Sides



\$3.99 (if ordered Separately)

**Braised Carrots**  
**Grilled Corn**  
**Garlic Butter Mushroom**  
**Grilled Asparagus**  
**Roasted Brussel Sprouts**  
**Zucchini & Squash**  
**Braised Red Cabbage**  
**Baked Mac n' Cheese**  
**Mash Potatoes**

## Premium Sides



\$1.99 Upcharge if Ordered with Meal  
\$5.99 (if ordered Separately)

**Loaded Baked Mac n' Cheese**  
**Loaded Mash Potatoes**  
**Loaded Baked Potato**  
**Loaded Steak Fries**  
**Loaded Brussel Sprouts**  
**Loaded Corn**

