

4844 Butler Road



Lunch Menu

- BUFFALO CALAMARI** buffalo, bleu cheese crumbles 16
TENDERLOIN SKEWERS marinated filet tips, peanut sauce drizzle 14
TEX MEX EGGROLLS chicken, black beans, spinach, Jack and Cheddar, avocado cream sauce 16
CRISPY BRUSSEL SPROUTS seasonal preparation 13
SEASONAL HUMMUS pita bread, vegetables 14
WINGS choice of buffalo, honey Old Bay, garlic Parmesan 17

BLUE CRAB AND ROASTED CORN SOUP with Old Bay 10 | **CHEF'S DAILY SOUP** 9
KALE SALAD peanut vinaigrette 9 | **GLYNDON HOUSE SALAD** 9 | **CLASSIC CAESAR** 9
add grilled chicken 9 | add grilled shrimp 10 | add grilled salmon 12 | add grilled skirt steak 15

BIG SALADS

- HONEY LIME CHICKEN** carrots, corn, cilantro, peanut drizzle, crispy corn tortilla, honey lime vinaigrette 16
SUMMER STEAK skirt steak, grilled corn, red cabbage, sweet drop peppers, bleu cheese, white balsamic 19
CRISPY COBB chicken tenders, tomatoes, avocado, egg, bacon, Colby Jack cheese, honey mustard/bbq dressing 16
MANGO MANDARIN blackened shrimp, avocado, red onion, mixed fruit, almonds, citrus vinaigrette 17
STRAWBERRY FIELDS grilled chicken, strawberries, pecans, Parmesan, lemon poppyseed dressing 16

BURGERS + SANDWICHES *served with French fries*

- FRENCH DIP** thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette 19
BACON SWISS BURGER mushrooms, bacon, Swiss, brioche 17
GLYNDON BURGER bacon jam, adobe dressing, smoked Cheddar, lettuce, tomato, brioche 17
CHICKEN & KALE CLUB kale, tomato, red onion, avocado, Havarti, honey mustard, bacon, brioche 16
CORNED BEEF REUBEN Thousand Island, Swiss, sauerkraut, marble rye 16
CHICKEN CAPRESE SANDWICH grilled chicken, roasted tomatoes, fresh mozz, pesto, arugula, ciabatta 15
DAILY BLACKENED FISH SANDWICH market fish, lettuce, tomato, onion, remoulade, pickles, brioche 18

CHEF'S DAILY DUO

choose a salad or soup and allow our chef to pair an exciting
feature sandwich that changes with the availability and seasonality
of the freshest ingredients 15

make it a full sandwich 18

ENTRÉES *add a small salad to any entrée for 6*

- CAJUN PASTA** penne pasta, Tasso ham cream sauce 17 | *with chicken 19 | with grilled shrimp 22*
GRILLED SALMON hand-cut filet, whole grain mustard sauce, featured vegetable 21
JUMBO LUMP CRABCAKE single jumbo lump crabcake, coleslaw 24
HALF RACK OF RIBS baby back ribs, bbq sauce, French fries 19
BRAISED SHORT RIBS onion straws, Mongolian bbq sauce, featured vegetable 22
CHEF'S MARKET FISH market fish with daily topping, featured vegetable 24

FLATBREADS

- CRAB** jumbo lump crab, Old Bay aioli, mozzarella, scallions 17
CHICKEN BACON RANCH grilled chicken, applewood bacon, red onion, Ranch drizzle, scallions 15
TOMATO BASIL MOZZARELLA Roma tomatoes, olive oil, mozzarella 14
MEDITERRANEAN SHRIMP pesto, olives, onion, feta, roasted tomatoes, shrimp 16

Featured Vegetable 5 | Sweet Potato Fries 5 | Onion Straws 8 | Mac & Cheese 6 | French Fries 5 | Coleslaw 5

consuming raw or undercooked animal foods may increase your risk of a food borne illness
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