



STARTERS

SEASONAL HUMMUS 15	TEX MEX EGGROLLS 15	BLUE CRAB & ROASTED CORN SOUP 11
BUFFALO CALAMARI 18	FEATURED FLATBREAD 17	CHEF'S DAILY SOUP 10
TENDERLOIN SKEWERS 17	SEARED SCALLOPS 19	GLYNDON HOUSE SALAD <i>pecans</i> 10
CRISPY BRUSSEL SPROUTS 14	WINGS 18	CLASSIC CAESAR 10
SHRIMP CARGOT 18	FRIED GREEN TOMATO 16	KALE SALAD <i>peanut vinaigrette</i> 10
STEAMED MUSSELS & CLAMS 17	TUNA POKE 17	<i>add chicken 10 shrimp 11 salmon* 12 filet tips* 15</i>

SIGNATURE SALADS

- STRAWBERRY FIELDS** grilled chicken, strawberries, pecans, Parmesan, lemon poppyseed dressing 18
- KALE CAULIFLOWER*** chopped kale, grilled salmon, dried cranberries, feta, walnuts, lemon-honey vinaigrette 20
- CRISPY COBB** crispy chicken, tomatoes, avocado, egg, bacon, Colby Jack, honey mustard/bbq dressing 19
- AHI TUNA*** sashimi grade tuna, red onion, mango, avocado, carrots, ginger cilantro vinaigrette 22
- HONEY LIME CHICKEN** grilled and chilled chicken breast, carrots, corn, cilantro, corn tortilla strips, peanut drizzle, red onion, black beans, chopped peanuts, honey lime vinaigrette 18

HANDHELDS *served with French fries*

- ANGRY BIRD** fried crispy chicken breast, ham, Swiss, LTP, chipotle aioli, ciabatta 18
- FRENCH DIP** thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette 23
- GLYNDON BURGER*** bacon jam, adobe dressing, Cheddar, lettuce, tomato, brioche 19
- CRISPY FISH TACOS** beer battered cod, shredded cabbage, mango salsa, sriracha sour cream, flour tortillas 21

GLYNDON FAVORITES

- GRILLED SALMON*** whole grain mustard sauce, featured vegetable 29
- BRAISED SHORT RIBS** sweet corn and roasted poblano puree, Mongolian glaze, pickled red onion, shaved Brussel sprouts 24
- FILET*** seasoned and grilled, red wine demi, featured vegetable 6oz 38 | 8oz 44
- SEAFOOD SCAMPI** mussels, shrimp and clams, linguini, white wine lemon sauce, garlic, roasted tomatoes, Parmesan, garlic bread 28

ENTRÉES *add a small salad to any entrée for 8*

- MEDITERRANEAN GRILLED CHICKEN** tomato, cucumber, olives, feta, risotto, balsamic drizzle 24
- PAN ROASTED COD** diced potatoes, bacon, thyme, heavy cream, chopped and whole clams 28
- BLACKENED PASTA** penne pasta, tomatoes, peas, cream sauce, Parmesan 23 | with chicken 27 | with shrimp 29
- MARYLAND CRABCAKES** two 5oz crabcakes, French fries 45
- FISH AND CHIPS** beer battered cod, remoulade, coleslaw, French fries 25
- CHICKEN PICATTA** lemon caper butter sauce, baby spinach, capellini 24
- SCALLOP RISOTTO** jumbo scallops, wild mushroom bacon risotto, spinach, beurré blanc 31
- AHI TUNA** edamame, mango salsa, cucumber, red onion, jalapeños, jasmine rice, togarashi blend, wasabi drizzle 32
- FULL RACK OF RIBS** bbq sauce, coleslaw, French fries 28
- ROASTED CAULIFLOWER RISOTTO** roasted cauliflower, Parmesan, creamy risotto, balsamic drizzle 22

MARKET SIDES

- Roasted Cauliflower 6 | Featured Vegetable 6 | Loaded Baked Potato 8
- Onion Straws 8 | Mac & Cheese 7 | French Fries 6 | Risotto 7

Please notify us of food allergies. While some items are or can be made gluten free, we do not operate a gluten free kitchen.
(*) Consuming raw or undercooked animal foods may increase your risk of a food borne illness.