

## STARTERS

<b>CALAMARI</b> .....	16
fried calamari   hand breaded   marinara   jalapeños   lemon	
<b>STEAMED MUSSELS</b> .....	15
Chef's seasonal preparation   garlic bread	
<b>JUMBO SHRIMP COCKTAIL</b> .....	18
stone ground mustard sauce	
<b>TEX MEX EGGROLLS</b> .....	13
chicken   black beans   spinach   jack and cheddar avocado cream sauce	
<b>WINGS</b> .....	15
choice buffalo   honey Old Bay	
<b>SEASONAL HUMMUS</b> .....	13
pita bread   vegetables	
<b>PORK CARNITAS QUESADILLA</b> .....	15
braised pork carnitas   chipotle aioli   avocado pickled onions	

## FLATBREADS

Crab .....	15
Chicken Bacon Ranch .....	14
Tomato Basil Mozzarella .....	12
BBQ Chicken .....	14

## SOUP & SMALL SALADS

Blue Crab & Roasted Corn Soup .....	10
Chef's Daily Soup .....	9
Kale Salad (Peanut Vinaigrette) .....	8
Glyndon House Salad .....	9
Classic Caesar .....	8

### *add a protein:*

Grilled Chicken .....	7	Tenderloin Tips .....	11
Grilled Salmon .....	10	Grilled Shrimp .....	10

## ENTRÉES

*Add a Small Salad to Any Entrée ..... 6*

<b>BLACKENED PASTA</b> .....	15
penne pasta   peas   tomatoes   cream sauce with chicken 21   with grilled shrimp 24	
<b>FILET TIP RISOTTO</b> .....	32
wild mushroom bacon risotto   spinach   sun dried tomato red wine demi	
<b>MUSSELS &amp; SHRIMP</b> .....	25
blue bay mussels   shrimp   peppers   onion   spaghetti choice of marinara or white wine garlic butter sauce	
<b>HOOPER'S ISLAND CRABCAKES</b> .....	MKT
two jumbo lump crabcakes   French fries   coleslaw	
<b>GRILLED SALMON</b> .....	27
whole grain mustard sauce   featured vegetable	
<b>CENTER CUT FILET MIGNON 8oz</b> .....	36
red wine demi   featured vegetable	
<b>BRAISED PORK SHANK</b> .....	30
crispy braised pork   herb gravy   collard greens mashed potatoes	
<b>CHICKEN PICATTA</b> .....	21
pan seared chicken breast   lemon caper butter sauce baby spinach   capellini	
<b>FULL RACK OF RIBS</b> .....	28
slow cooked pork ribs   bbq sauce   French fries   coleslaw	
<b>BRAISED SHORT RIBS</b> .....	27
Mongolian BBQ sauce   onions straws   featured vegetable	
<b>MEATLOAF</b> .....	19
ground beef/pork   smoked cheddar   chipotle peppers spicy tomato demi   mashed potatoes	
<b>CHICKEN POT PIE</b> .....	17
house-made crust   carrots   peas   redskin potatoes	
<b>GRILLED RIBEYE 14oz</b> .....	36
Montreal seasoned ribeye   featured vegetable	

## BURGERS & SANDWICHES

*All Burgers & Sandwiches served with French Fries*

<b>FRENCH DIP SANDWICH</b> .....	18
thin-sliced prime rib   gruyere   mayo   au jus horseradish cream sauce   baguette	
<b>PRIME RIB BURGER</b> .....	17
black angus beef   shaved prime rib   gruyere   mayo   onion horseradish cream sauce   au jus   brioche bun	
<b>GLYNDON BURGER</b> .....	15
bacon jam   adobe dressing   smoked cheddar   lettuce tomato   brioche bun	
<b>APPLE BOURBON BBQ SANDWICH</b> .....	14
grilled chicken   apple bourbon bbq   smoked gouda bacon   lettuce   tomato   onion   brioche bun	

## BIG SALADS

<b>SOUTHWEST CHICKEN</b> .....	14
grilled chicken   black beans   red onion   corn   avocado cilantro   tomato   tortilla strips   southwest dressing	
<b>ROASTED BEET &amp; GOAT CHEESE</b> .....	14
grilled chicken   golden/red beets   goat cheese crumbles walnuts   Granny Smith apples   champagne vinaigrette	
<b>CRISPY CHICKEN COBB</b> .....	15
chicken tenders   tomatoes   avocado   egg   bacon Colby Jack cheese   honey mustard/bbq dressing	
<b>MANGO MANDARIN</b> .....	18
blackened shrimp   avocado   red onion   mixed fruit almonds   citrus vinaigrette	
<b>THAI NOODLE</b> .....	21
marinated filet tips   rice noodles   field greens   carrots red peppers   peanuts   citrus segments   Thai chili dressing	

## MARKET SIDES

Mac & Cheese .....	5	Featured Vegetable .....	5
French Fries .....	5	Coleslaw .....	5
Sweet Potato Fries .....	5	Mashed Potatoes .....	5