

STARTERS

CALAMARI	15
fried calamari hand breaded marinara jalapeños lemon	
STEAMED MUSSELS	14
Chef's seasonal preparation garlic bread	
JUMBO SHRIMP COCKTAIL	17
stone ground mustard sauce	
TEX MEX EGGROLLS	12
chicken black beans spinach jack and cheddar avocado cream sauce	
WINGS	14
choice: buffalo honey Old Bay	
SEASONAL HUMMUS	12
pita bread vegetables	
PORK CARNITAS QUESADILLA	14
braised pork carnitas chipotle aioli avocado pickled onions	

SOUP AND SALADS

Blue Crab & Roasted Corn Soup	9
Chef's Daily Soup	8
Kale Salad (Peanut Vinaigrette)	8
Glyndon House Salad	8
Classic Caesar	7

add a protein:

Grilled Chicken	6	Tenderloin Tips	10
Grilled Salmon	9	Grilled Shrimp	9

FLATBREADS

CRAB	15
CHICKEN BACON RANCH	14
TOMATO BASIL MOZZARELLA	12
BBQ CHICKEN	14

CHEF'S DUO 13

choose a salad or soup and allow our chef to pair an exciting special sandwich that changes with the availability and seasonality of the freshest ingredients
make it a full sandwich 18

BURGERS & SANDWICHES

All Burgers & Sandwiches served with French Fries

CRABCAKE SANDWICH	MKT
jumbo lump crabcake remoulade lettuce tomato brioche bun	
FRENCH DIP SANDWICH	17
thin-sliced prime rib gruyere mayo au jus horseradish cream sauce baguette	
PRIME RIB BURGER	16
black angus beef shaved prime rib gruyere mayo onion horseradish cream sauce au jus brioche bun	
CARNITAS PORK SANDWICH	13
pulled pork avocado pickled onions chipotle aioli brioche bun	
GLYNDON BURGER	14
bacon jam adobe dressing smoked cheddar lettuce tomato brioche bun	
SALMON BLT WRAP	13
flour tortilla wrap bacon lettuce tomato whole grain mustard sauce	
BLACKENED CHICKEN SANDWICH	13
Blackened grilled chicken avocado lettuce tomato southwest mayo brioche bun	
APPLE BOURBON BBQ SANDWICH	14
grilled chicken apple bourbon bbq smoked gouda bacon lettuce tomato onion brioche bun	

LUNCH MENU



WINTER 2022

BIG SALADS

SOUTHWEST CHICKEN	13
grilled chicken black beans red onion corn avocado cilantro tomato tortilla strips southwest dressing	
ROASTED BEET & GOAT CHEESE	13
grilled chicken golden/red beets goat cheese crumbles walnuts Granny Smith apples champagne vinaigrette	
CRISPY CHICKEN COBB	14
chicken tenders tomatoes avocado egg bacon Colby Jack cheese honey mustard/bbq dressing	
MANGO MANDARIN	17
blackened shrimp avocado red onion mixed fruit almonds citrus vinaigrette	
THAI NOODLE	20
marinated filet tips rice noodles field greens carrots red peppers peanuts citrus segments Thai chili dressing	

ENTRÉES Add a Small Salad to Any Entrée 6

GRILLED SALMON	21
whole grain mustard sauce featured vegetable	
CHICKEN POT PIE	16
house-made crust carrots peas redskin potatoes	
BRAISED SHORT RIBS	21
Mongolian BBQ sauce onions straws featured vegetable	
HALF RACK OF RIBS	17
slow cooked pork ribs bbq sauce French fries coleslaw	
MEATLOAF	15
ground beef/pork smoked cheddar chipotle peppers spicy tomato demi mashed potatoes	
BLACKENED PASTA	14
penne pasta peas tomatoes cream sauce with chicken 18 with grilled shrimp 21	

MARKET SIDES

Mac & Cheese	5	Featured Vegetable	5
French Fries	5	Coleslaw	5
Sweet Potato Fries	5		