4844 Butler Road GLYNDON GRILL *Dinner Menu*

STARTERS

SEASONAL HUMMUS 15
BUFFALO CALAMARI 18
TENDERLOIN SKEWERS 17
CRISPY BRUSSEL SPROUTS 14
SHRIMP CARGOT 18
STEAMED MUSSELS 17

TEX MEX EGGROLLS 15
FEATURED FLATBREAD 17
SEARED SCALLOPS 19
WINGS 18
ROASTED PORK BELLY 15
GOAT CHEESE & FIGS 14

BLUE CRAB & ROASTED CORN SOUP 11
CHEF'S DAILY SOUP 10
GLYNDON HOUSE SALAD *pecans* 10
CLASSIC CAESAR 10
KALE SALAD *peanut vinaigrette* 10
add chicken 10 | *shrimp* 11 | *salmon** 12 | *filet tips** 15

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
POACHED PEAR grilled chicken, fried goat cheese, almonds, red onion, arugula, pear white balsamic vinaigrette 18
HARVEST KALE* grilled salmon, kale, roasted butternut squash, cranberries, pecans, feta, apple cider vinaigrette 20

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
GRILLED CHICKEN grilled chicken, mixed greens, fig jam, crumbled goat cheese, balsamic drizzle, ciabatta 18

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 28
FILET* seasoned and grilled, mashed potatoes, featured vegetable 6oz 38 | 8oz 44
add compound butter + 4
MUSSELS AND SHRIMP COCONUT CURRY red and green peppers, onions, tomato, lemon grass, Thai basil chiffonade, jasmine rice 26

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

MEDITERRANEAN GRILLED CHICKEN tomato, cucumber, olives, feta, risotto, balsamic drizzle 24
PAN ROASTED COD roasted tomatoes, spinach, rosé cream sauce 30
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
MEATLOAF ground beef and spicy pork, mixed cheese, chipotle peppers, tomato demi-glace, mashed potatoes 24
SCALLOP RISOTTO jumbo scallops, roasted butternut squash, spinach, cranberries, pomegranate beurre blanc 34
ROASTED PORK BELLY roasted butternut squash, cranberries, pan jus, apple cider glaze 28
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 | Mashed Potatoes 6

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.

STONEBRIDGE
RESTAURANT GROUP ◆ EST. 2011

FOOD YOU CRAVE. SERVICE YOU TRUST. © 10/25/2026