

4844 Butler Road



Lunch Menu

STARTERS

SEASONAL HUMMUS 14	TEX MEX EGGROLLS 14	BLUE CRAB & ROASTED CORN SOUP 11
BUFFALO CALAMARI 17	FEATURED FLATBREAD 16	CHEF'S DAILY SOUP 10
TENDERLOIN SKEWERS 16	SEARED SCALLOPS 18	GLYNDON HOUSE SALAD <i>pecans</i> 10
CRISPY BRUSSEL SPROUTS 13	WINGS 17	CLASSIC CAESAR 10
SHRIMP CARGOT 17	FRIED GREEN TOMATO 15	KALE SALAD <i>peanut vinaigrette</i> 10
STEAMED MUSSELS & CLAMS 16	TUNA POKE 16	<i>add chicken 10 shrimp 11 salmon* 12 filet tips* 15</i>

SIGNATURE SALADS

- STRAWBERRY FIELDS *grilled chicken, strawberries, pecans, Parmesan, lemon poppyseed dressing* 17
- KALE CAULIFLOWER* *chopped kale, grilled salmon, dried cranberries, feta, walnuts, lemon-honey vinaigrette* 19
- CRISPY COBB *crispy chicken, tomatoes, avocado, egg, bacon, Colby Jack, honey mustard/bbq dressing* 18
- AHI TUNA* *sashimi grade tuna, red onion, mango, avocado, carrots, ginger cilantro vinaigrette* 20
- 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* 17

HANDHELDS *served with French fries*

- GLYNDON BURGER* *bacon jam, adobe dressing, Cheddar, lettuce, tomato, brioche* 18
- FRENCH DIP *thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette* 22
- ANGRY BIRD *fried crispy chicken breast, ham, Swiss, LTP, chipotle aioli, ciabatta* 17
- FRIED GREEN TOMATO BLT *bacon, mixed greens, fried green tomato, mayonnaise, challah* 16
- BUFFALO CHICKEN WRAP *diced crispy chicken, mixed greens, tomato, jack Cheddar blend, ranch, flour tortilla* 17
- MONTEREY CHICKEN *grilled chicken, Cheddar, bbq sauce, bacon, onion straws, brioche* 19
- SALMON BLT WRAP* *grilled salmon, bacon, mixed greens, tomato, whole grain mustard sauce, flour tortilla* 18
- CRABCAKE SANDWICH *5oz crabcake, brioche* 24
- CRISPY FISH TACOS *beer battered cod, shredded cabbage, mango salsa, sriracha sour cream, flour tortillas* 19

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 16; make it a full daily sandwich 19

ENTRÉES *add a small salad to any entrée for 7*

- BLACKENED PASTA *penne pasta, tomatoes, peas, cream sauce, Parmesan* 18 | *with chicken* 22 | *with shrimp* 25
- MEDITERRANEAN GRILLED CHICKEN *tomato, cucumber, olives, feta, risotto, balsamic drizzle* 21
- FISH AND CHIPS *beer battered cod, remoulade, coleslaw, French fries* 22
- SHORT RIBS *sweet corn and roasted poblano puree, Mongolian glaze, pickled red onion, shaved Brussel sprouts* 23
- GRILLED SALMON* *whole grain mustard sauce, featured vegetable* 23
- HALF RACK OF RIBS *bbq sauce, coleslaw, French fries* 21
- ROASTED CAULIFLOWER RISOTTO *roasted cauliflower, Parmesan, creamy risotto, balsamic drizzle* 19

MARKET SIDES

- Roasted Cauliflower 5 | Featured Vegetable 5 | Coleslaw 5
- French Fries 5 | Onion Straws 8 | House-Made Mac & Cheese 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.