

4844 Butler Road



Dinner Menu

- BUFFALO CALAMARI** buffalo, bleu cheese crumbles 17
TENDERLOIN SKEWERS marinated filet tips, peanut sauce drizzle 15
TEX MEX EGGROLLS chicken, black beans, spinach, Jack and Cheddar, avocado cream sauce 15
CRISPY BRUSSEL SPROUTS seasonal preparation 14
SEASONAL HUMMUS pita bread, vegetables 15
WINGS choice of buffalo, honey Old Bay, garlic Parmesan 18

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- BLUE CRAB AND ROASTED CORN SOUP** with Old Bay 11 | **CHEF'S DAILY SOUP** 10
KALE SALAD peanut vinaigrette 10 | **GLYNDON HOUSE SALAD** 10 | **CLASSIC CAESAR** 10
add grilled chicken 9 | add grilled shrimp 10 | add grilled salmon 12 | add grilled skirt steak 15

BIG SALADS

- HONEY LIME CHICKEN** carrots, corn, cilantro, peanut drizzle, crispy corn tortilla, honey lime vinaigrette 17
SUMMER STEAK skirt steak, grilled corn, red cabbage, sweet drop peppers, bleu cheese, white balsamic 21
CRISPY COBB chicken tenders, tomatoes, avocado, egg, bacon, Colby Jack cheese, honey mustard/bbq dressing 17
MANGO MANDARIN blackened shrimp, avocado, red onion, mixed fruit, almonds, citrus vinaigrette 18
STRAWBERRY FIELDS grilled chicken, strawberries, pecans, Parmesan, lemon poppyseed dressing 17

BURGERS + SANDWICHES *served with French fries*

- FRENCH DIP** thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette 20
BACON SWISS BURGER mushrooms, bacon, Swiss, brioche 18
GLYNDON BURGER bacon jam, adobe dressing, smoked Cheddar, lettuce, tomato, brioche 18
CHICKEN & KALE CLUB kale, tomato, red onion, avocado, Havarti, honey mustard, bacon, brioche 17

GLYNDON FAVORITES

- BRAISED SHORT RIBS** onion straws, Mongolian bbq sauce, featured vegetable 28
FILET TIP GNOCCHI mushrooms, demi cream sauce, spinach 33
GRILLED SALMON hand-cut filet, whole grain mustard sauce, featured vegetable 29
FULL RACK OF RIBS baby back ribs, bbq sauce, coleslaw, French fries 28

ENTRÉES *add a small salad to any entrée for 6*

- CAJUN PASTA** penne pasta, Tasso ham cream sauce 19 | *with chicken 21 | with grilled shrimp 24*
HOOPER'S ISLAND CRABCAKES two jumbo lump crabcakes, French fries 45
FILET 6oz house steak butter, featured vegetable 36
PORK RIBEYE soy garlic marinade, chimichurri, featured vegetable 27
SHRIMP & GRITS red peppers, caramelized onions, Andouille, tomatoes, green onions, beurré blanc, bbq sauce 32
CHICKEN PICATTA lemon caper butter sauce, baby spinach, capellini 22
HERB CHICKEN sherry cream sauce, featured vegetable 21 | *with crab 31*
CHEF'S MARKET FISH market fish with daily topping, featured vegetable 35

FLATBREADS

- CRAB** jumbo lump crab, Old Bay aioli, mozzarella, scallions 18
CHICKEN BACON RANCH grilled chicken, applewood bacon, red onion, Ranch drizzle, scallions 16
TOMATO BASIL MOZZARELLA Roma tomatoes, olive oil, mozzarella 15
MEDITERRANEAN SHRIMP pesto, olives, onion, feta, roasted tomatoes, shrimp 17

Featured Vegetable 5 | Loaded Baked Potato 7 | Coleslaw 5 | Mac & Cheese 6 | French Fries 5 | Onion Straws 8

consuming raw or undercooked animal foods may increase your risk of a food borne illness
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