

BUFFALO CALAMARI buffalo, bleu cheese crumbles 17
TENDERLOIN SKEWERS marinated filet tips, peanut sauce drizzle 16
STEAMED MUSSELS Chef's seasonal preparation, garlic bread 17
CRISPY BRUSSEL SPROUTS seasonal preparation 14
SEASONAL HUMMUS pita bread, vegetables 15
WINGS choice of buffalo, honey Old Bay, garlic Parmesan 19

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 10 | add grilled shrimp 11 | add grilled salmon 12 | add grilled skirt steak 15

BIG SALADS

ROASTED BEET roasted red/yellow beets, goat cheese, pistachios, dried cherries, balsamic vinaigrette 17

STEAK & BLEU skirt steak, grilled corn, red cabbage, sweet drop peppers, bleu cheese, white balsamic 22

CRISPY COBB chicken tenders, tomatoes, avocado, egg, bacon, Colby Jack cheese, honey mustard/bbq dressing 18

KALE & CAULIFLOWER grilled salmon, dried cherries, walnuts, feta, lemon honey vinaigrette 20

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 21 **BACON SWISS BURGER** mushrooms, bacon, Swiss, brioche 18

GLYNDON BURGER bacon jam, adobe dressing, smoked Cheddar, lettuce, tomato, brioche 19
CHICKEN & KALE CLUB kale, tomato, red onion, avocado, Havarti, honey mustard, bacon, brioche 18

GLYNDON FAVORITES -

BRAISED SHORT RIBS onion straws, Mongolian bbq sauce, featured vegetable 30

FILET TIP GNOCCHI mushrooms, demi cream sauce, spinach 35

GRILLED SALMON hand-cut filet, whole grain mustard sauce, featured vegetable 30

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 37

PORK RIBEYE apple cranberry compote, featured vegetable 28

CHICKEN POT PIE house-made crust, carrots, peas, potatoes 20

 $\textbf{SHRIMP \& GRITS} \ \ \text{red peppers, caramelized onions, Andouille, tomatoes, green onions, beurr\'e blanc, bbq sauce} \quad 32$

CHICKEN PICATTA lemon caper butter sauce, baby spinach, capellini 23

BUTTERNUT CHICKEN butternut squash purée, dried cherries, spiced pecans, sautéed spinach 24

CHEF'S MARKET FISH market fish with daily topping, featured vegetable 35

FLATBREADS

CRAB jumbo lump crab, Old Bay aioli, mozzarella, scallions 19

CHICKEN BACON RANCH grilled chicken, applewood bacon, red onion, Ranch drizzle, scallions 17

TOMATO BASIL MOZZARELLA Roma tomatoes, olive oil, mozzarella 16

FIG & HAM smoked ham, fig jam, goat cheese, caramelized onions, arugula 18

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

consuming raw or undercooked animal foods may increase your risk of a food borne illness Owned and operated by Stonebridge Restaurant Group $\mid @09/07/25$