4844 Butler Road

GLYNDON GRILL

Lunch Menu

STARTERS

SEASONAL HUMMUS 14
BUFFALO CALAMARI 17
TENDERLOIN SKEWERS 16
CRISPY BRUSSEL SPROUTS 13
SHRIMP CARGOT 17
STEAMED MUSSELS 16

TEX MEX EGGROLLS 14
FEATURED FLATBREAD 16
SEARED SCALLOPS 18
WINGS 17
ROASTED PORK BELLY 14
GOAT CHEESE & FIGS 13

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 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
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 19

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
BUFFALO CHICKEN WRAP diced crispy chicken, mixed greens, tomato, jack cheddar blend, ranch, flour tortilla 17
GRILLED CHICKEN grilled chicken, mixed greens, fig jam, crumbled goat cheese, balsamic drizzle, ciabatta 17
SALMON BLT WRAP* grilled salmon, bacon, mixed greens, tomato, whole grain mustard sauce, flour tortilla 19
CRABCAKE SANDWICH 5oz crabcake, brioche 24
CRISPY FISH TACOS beer battered cod, shredded cabbage, mango salsa, sriracha sour cream, flour tortillas 19
TURKEY CRANBERRY smoked and sliced turkey, applewood smoked bacon, Boursin cheese, cranberry aioli, arugula, pickled red onion, ciabatta 16

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
FILET GNOCCHI* mushrooms, demi cream sauce, spinach 28
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.

STONEBRIDGE
RESTAURANT GROUP ◆ EST. 2011

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