



Dinner Menu

Starters

*** Salt Shaker Oysters 6CT \$8 12CT \$13**

Served with Your Choice of Tabasco & Lemon, Hogwash or Cocktail Sauce
Pairs with Molly Chomper

Shrimp Cocktail \$15

Served with Cocktail Sauce
Pairs with Yuengling

Caprese Salad \$7

Served with Balsamic Glaze & Basil Oil, Garnished with Growing for Good Microgreens (Local Grower)
Pairs with 1924 Double Gold Chard

*** Boom Boom Shrimp \$13**

6 Fried Shrimp Tossed in Our House Made Boom Boom Sauce Over Greens
Pairs with Blue Moon

Fried Green Tomatoes \$12

Topped with Bacon, Tomato, Cucumber, Corn Relish & Cajun Remoulade
Pairs with Coors

Poutine Fries \$12

Topped with Cheese & Gravy
Pairs with Coors Banquet

Salads

Glendale Salad \$8

Grilled Romaine Wedge, Freshly Shaved Parmesan, House Croutons & Homemade Caesar Dressing
Pairs with Day Owl Rose

Berry Salad \$12

Blueberries, Strawberries, Candy Pecans & Cotija Cheese, Over Bibb Lettuce & Balsamic Vinaigrette
Pairs with Wente Riva Ranch Chardonnay

Chef's Seasonal Salad \$12

Watermelon, Cucumbers, Mozzarella, Mint & Walnuts Over Arugula, Drizzled with Tajin Vinaigrette
Pairs with Elouan Rose

For The Table

Elderberry Flatbread \$15

Fresh Chopped Mint, Elderberry Jam, Brie Cheese & Mandarin Oranges
Pairs with Pomegranate Mimosa

Apple Brie Flatbread \$15

Granny Smith Apples, Smear of Mixed Berry Compote, Sliced Brie Cheese
Pairs with Hugo Spritz

Marmalade Brie Bacon Flatbread \$15

Pairs with La Copla Sangria

Fruit Platter \$12

Seasonal Fruit
Pairs with Lemon Drop

Potato Skins \$14

Baked with Cheese, Topped with Sour Cream, Bacon & Scallions
Pairs with Ranch Water Seltzers

Pot Stickers \$18

Fried then Tossed in House Made Sweet Chili Thai Sauce, Sprinkled with Sesame Seeds
Pairs with Hoppyum IPA

*** Bone-in Wings 6/12 - 12/20**

Sauces: Herb Buffalo, Dr. Pepper Bourbon, Garlic Parmesan, Lemon Pepper Butter
Pairs with Yeungling

Consumption of Undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.
Gratuity is Added for Parties Of 6 People or More

Entrees

*** 6oz Filet \$40**

Served with Summer Squash & Zucchini Spiral, Sweet Braised Shallot, Rich Garlic Parmesan Mash Potatoes & Sangria Demi Glace
Pairs with Medici Ermonte Qurcioli

*** 14 oz Ribeye \$32**

Served with Loaded Idaho Potato & Sautéed Asparagus
Pairs with Coors

*** Skirt Steak \$32**

Topped with Chimichurri, Steak Fries & Aji Sauce
Pairs with Mighty Swell Topic Seltzer

*** Flat Iron Steak \$28**

Served with Au Jus, Grilled Broccolini & Cheesy Hassleback Potato
Pairs with Macallan

*** Glendale Fried Chicken \$25**

Served with Hot Honey Herb Mustard, Pepper Jack Mash Potatoes & Roasted Brussel Sprouts
Pairs with Louis Jadot Bourgogne Blanc

*** Grilled Cornish Hen \$22**

Served with Hunan Style Glaze, Sainly Shrooms, Tricolor Carrots, Green Onion & Sweet Potato,
Pairs With Nomalas Pinot Bianco

*** The Packer \$16**

Fried Chicken Breast Sandwich Topped with Pepper Jack Cheese, Bacon, Lettuce, and Onion. Side of Blackened Fries
Pairs with Coors

*** Glendale Burger \$20**

Local Grass Fed Beef, Peppered Bacon, Cheddar Cheese, Lettuce, Onion, Fried Green Tomato on Kaiser Bun Served with Waffle Fries
Pairs with Corona

*** Pork Schnitzel \$22**

Pork Tenderloin Served with Braised Purple Cabbage & Herb Potato Pearls
Pairs with Coors

*** Crusted Trout \$22**

Pan Fried Walnut Crusted Speckled Trout Topped with Lemon Slices, Served with Mixed Vegetables & Herb Orzo
Pairs with Soetmelksvlei

*** Frenched Pork Chop \$25**

Served with Bacon Sherry Pan Sauce, Loaded Cheddar Mash Potatoes & Mixed Vegetables
Pairs with Duckhorn Decoy Cabernet

*** Blackened Honey Salmon \$25**

Served with Roasted Sainly Shrooms (Local Grower) & Herb Orzo
Pairs with Duckhorn Decoy Rose

*** Grilled Mahi \$25**

Topped with Pineapple Mint Chutney,
Basil Rice & Blistered Heirloom Tomato
Pairs with Allegro Moscato

Fried Seafood Burger \$22

Crab Cake Topped with Lettuce, Tomato, Crispy Onion, Fried Shrimp & Tartar, Served with Fries
Pairs with Long Ranch Water Seltzer

*** Fish & Chips \$16**

Beer Battered Cod Fried and served with Steak Fries Tossed in Herbs
Pairs with Blue Moon

*** Fried Flounder \$20**

Served with Hushpuppies
Pairs with Corona

Pasta of the Week \$16

Ask the Server for Details