



THE GLENWOOD

DISTINCTIVE DINING "PREPARED TO YOUR LIKING"

APPETIZERS

CRAB CAKES

Lump crabmeat, dusted in seasoned bread crumbs,
and served in a Green Onion Sauce

11

MUSSELS

One Pound, steamed in a white wine herbed butter
broth and served with grilled bread

12

CALAMARI

Lightly breaded and fried. Served with our
Marinara Sauce

11

ESCARGOT

Snails sautéed with green onion, garlic and butter,
served in a sourdough baguette

11

BAKED ARTICHOKE SPINACH DIP

Served with grilled bread

10

SOUP

Ask your server for tonight's selection

4

SPECIALTY SALADS

BLACKENED SHRIMP SALAD

Mixed greens, tomato, red onion, avocado, chopped eggs,
and crumbled blue cheese with your dressing choice.

17

GRILLED CHICKEN CAESAR

Grilled chicken breast served on our traditional raw egg Caesar Salad.

14

CAJUN TUNA CAESAR

Cajun seasoned tuna, grilled and served on our traditional raw egg Caesar Salad.

18

KALE AND QUINOA SALAD

Kale, quinoa, radicchio, brussel sprouts, cabbage, carrots, sliced almonds, dried cherries and feta
cheese sided with cherry mustard vinaigrette.

12

BIG SALAD

Double portion of our House, Woodland, or our traditional raw egg Caesar.

10

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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ENTREES

ALL ENTREES INCLUDE A WOODLAND, TRADITIONAL CAESAR OR GARDEN SALAD

TERIYAKI FILET MIGNON

Grilled 7 oz. tenderloin, served on a crispy onion nest, and garnished with steak butter. 32

PETITE FILET

A 5 oz. hand trimmed Filet Mignon served over sautéed onions and mushrooms. 26

LAMB

Lamb Chops grilled and topped with Goat Cheese. 26

BLUE CHEESE FILET MIGNON

Grilled 7 oz. tenderloin, served in a blue cheese cream sauce, and topped with crumbled blue cheese. 32

NEW YORK STRIP

12 oz. cut, pepper-crusted and served with Worcestershire-glazed portabellas. 32

ALMOND BATTERED SHRIMP

Jumbo shrimp, golden fried, served with cherry mustard sauce. 25

PERCH TOWER

Perch filets, battered and deep fried, towered high, and served with tartar sauce. 25

CUCUMBER SALMON

Grilled salmon, topped with a dilled cucumber sauce. 25

EVERYTHING TUNA

Yellow fin tuna encrusted in light and dark sesame seeds, poppy seeds, garlic, onion and salt.
Grilled and topped with a pesto aioli. 26

WHITEFISH

Fresh whitefish, encrusted in parmesan cheese and baked. 26

LEMON CHICKEN

Grilled chicken breast topped with artichoke hearts, capers, sundried tomatoes, served in a lemon butter sauce. 21

PASTA ENTREES

MARINARA

Italian tomato sauce, onion, garlic, peppers, mushrooms, oregano and basil, served over linguine 17

RAVIOLI

Cheese stuffed ravioli, plated with half Alfredo sauce and half Marinara sauce 19

CHICKEN CARBONARA

Grilled chicken breast served over fettuccine, tossed with bacon, snow peas and a parmesan cream sauce 21

SALMON PESTO

Fettuccine in a pesto cream sauce, topped with blackened grilled salmon 24

COQUILLES ST. JACQUES PASTA

Grilled sea scallops served in a creamy white wine sauce over penne with toasted bread crumbs and parmesan. 29

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