

GLENWOOD GRILL DINNER MENU | WELCOME BACK!

STARTERS - SMALL PLATES

FRIED GREEN TOMATOES - \$9

Old Bay shrimp salad - pimento cheese - red pepper mustard vinaigrette

ORANGE CHILI PORK BELLY -\$9

crispy pork belly-orange chili glaze-toasted sesame-scallion daikon salad-

*BAKED SEAFOOD DIP - \$10

Crab - Shrimp - Peas - Spinach - 3 Cheese - Panko - Flatbread

OYSTERS ROCKEFELLER - \$16

G-Grill style - chef's saltines - horseradish sauce -parmesan fried oysters (6) - cast iron skillet

*POACHED MUSSELS - \$11

leeks, tomato, garlic herb broth, parmesan ciabatta

LOBSTER MAC & CHEESE -\$11

lobster-cavatappi-three cheese-herb panko

SOUTHERN CAESAR SALAD - \$9

romaine - maple pepper bacon - fried grit croutons - house caesar dressing

CHOPPED WEDGE SALAD - \$8

Iceberg - tomatoes -pickled onions - maple pepper bacon - maytag blue cheese dressing

SHE CRAB SOUP - C \$7, B \$8

lump crab - sherry - chives

SOUP DU JOUR - C \$6, B \$7

SALAD ADD ON: Chicken - \$7. Shrimp (Grilled, or Fried)\$10- oysters\$10. Shetland Island Salmon - \$12

OCEAN & LAND ENTREES

*SHRIMP & GRITS - \$21

marinated shrimp - italian sausage - green tomato relish - sage chicken jus - scallion

*GRILLED RACK OF LAMB - \$34

roasted garlic sweet pea puree-roasted fennel-baby yukon-cipolini onions-mustard jus

*PAN SEARED FLOUNDER - \$26

gruyere polenta cake - romesco sauce - green beans and toasted almonds - parmesan crisp

SEAFOOD & GRITS - \$25

shrimp - scallops - sweet corn - house cured tomatoes - mushrooms - maple bacon - pepper jack grits - scallions - gorgonzola

*CRISPY NC CATFISH - \$19

Hoppin John - chow chow - tomato creole jus.

*LUMP CRAB CAKES - F \$26 H \$18

parmesan creamed corn - arugula salad w/ gorgonzola, apples, pecans - balsamic vin

*SALMON & RISOTTO - \$22

sweep pea roasted tomato parmesan risotto - tomato fennel salad - yellow pepper coulis

* PAN SEARED GROUPEL \$26

caramelized onion lobster potato cake- miso carrot jus-roasted leeks-asparagus tips-shiitakes

*CARPET BAGGER - F \$38, H \$28

Two 4 ounce filet mignon - parsnip mashed potato - parmesan fried oysters - red wine veal reduction - bearnaise

*CRISPY DUCK BREAST - \$25

ginger sweet potato butternut puree - roasted cauliflower - crispy Brussels -pomegranate blueberry gastrique

A LA CARTE

* FILET MIGNON - \$35

8oz, grilled and topped w/pimento cheese - red wine veal reduction - choice of 1 side

* SHETLAND ISLAND SALMON\$18

roasted beet - pine nut & goat cheese salad - Honey thyme vinaigrette

*PARMESAN FRIED OYSTERS \$19

corn remoulade

*PAN SEARED SCALLOPS - \$22

ginger miso vinaigrette asian slaw

LUMP CRAB CAKES - \$23

corn remoulade - choice of 1 side

BLUE CHEESE SHORT RIBS \$23

cabernet veal reduction - choice of side

†* GLENWOOD GRILL BURGER - \$16

pimento cheese - house pickles - caramelized onion - horseradish sauce - choice of side

A LA CARTE SIDES 6-7\$

PARSNIP MASHED POTATO

PARMESAN CAULIFLOWER

CREAMED CORN & PARM

ROASTED BEETS GOAT CHEESE

BRUSSELS SPROUTS

COLLARD GREENS

CREAMED SPINACH

ARUGULA SALAD

BAKED MAC & CHEESE

**Items may be cooked to order

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert us if you have any known food allergies or dietary restrictions.

WINE

WHITE

SAUVIGNON BLANC

	GLASS	BOTTLE
HONIG	\$12	\$46
KIM CRAWFORD	\$13	\$51
LE PETIOT	\$14	\$49
LES GODONS SANCERRE		\$64

CHARDONNAY

	GLASS	BOTTLE
METAIRIE	\$12	\$46
SIMI	\$13	\$51
BEAUJOLAIS BLANC	\$14	\$52
SONOMA CUTRER	\$15	\$55
MER SOLEIL		\$52
CHAPPELLET		\$65
JORDAN		\$72
FAR NIENTE		\$95

OTHER WHITES

	GLASS	BOTTLE
TIAMO PINOT GRIGIO	\$12	\$46
BORDEAUX BLANC	\$12	\$46
CARTERESSES ROSE	\$12	\$46
VON KESSELSTATT RIESLING	\$12	\$46
PRATSCH GRUNER VELTLINER	\$12	\$46
ERATH PINOT GRIS	\$12	\$46
EVOLUTION	\$12	\$46
STELLA MOSCATO	\$12	\$46
DOMAINE CHATEAUNEUF DU PAPE		\$75

SPARKLING

	GLASS	BOTTLE
MUMM SPLIT		\$12
FREIXENET CAVA SPLIT		\$11
BOLLA PROSECCO	\$12	\$45
BARON DE SEILLAC ROSE	\$12	\$47
DIBON BRUT RESERVE CAVA		\$49
J ESTATE SPARKLING ROSE		\$55
TAITTINGER BRUT 1/2 BOTTLE+		\$58
TAITTINGER BRUT		\$100
VUEVE CLICQUOT		\$130

WATER

SAN PELLIGRINO	\$6
ACQUA PANNA	\$6

RED

ZINFANDEL

	GLASS	BOTTLE
BONESHAKER	\$12	\$45
ARTEZIN		\$50

MERLOT

	GLASS	BOTTLE
PARCEL 41	\$12	\$46
TREFETHEN		\$65

CABERNET

	GLASS	BOTTLE
J. LOHR	\$12	\$45
TRUTH	\$14	\$54
ROBERT MONDAVI		\$64
MOUNT VEEDER		\$85
CHATEAU MONTELENA		\$100
JORDAN		\$105
SILVER OAK		\$110
CAKEBREAD		\$125
CAYMUS		\$135
FAR NIENTE		\$190
CAYMUS SPECIAL EDITION		\$250
OPUS ONE		\$MP

PINOT NOIR

	GLASS	BOTTLE
RAMSAY	\$13	\$45
YAMHILL VALLEY ESTATE	\$14	\$54
ALAIN CORCIA BOURGOGNE		\$46
FESS PARKER		\$52
ERATH		\$56

OTHER REDS

	GLASS	BOTTLE
Minalist Cotes Du Rhone	\$12	\$46
ALMARADA MALBEC	\$12	\$46
CICADA	\$12	\$47
TERRA D'ORI PETITE SIRAH	\$15	\$58
CHIANTI - CONTROLLATA		\$59
EIGHT YEARS IN THE DESSERT		\$75
VIETTI BARBERA		\$80
STAGS LEAP PETITE SIRAH		\$95
CHATEAUNEUF-DU-PAPE		\$95
PAHLMAYER PROPRIETARY RED		\$195
OPUS ONE OVERTURE		\$275

BEER

DOMESTIC

BUDWEISER	Stout of the Day; ask server
BUD LIGHT	HOPPYUM IPA
MILLER LITE	BELLS AMBER
MICHELOB ULTRA	MODELO LAGER
SAMUEL ADAMS	WICKED WEED PERNICIOUS
SIERRA NEVADA	TORCH PILSNER
	ALLAGASH WHITE

IMPORTED

HEINEKEN
DUVEL BELGIAN ALE
CHIMAY
ST PAULI GIRL N/A