

# GLENWOOD GRILL DINNER MENU | WELCOME BACK!

## SOUP | SALAD | APPETIZERS

### FRIED GREEN TOMATOES - \$8

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

### CHOPPED WEDGE SALAD - \$8

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

### POACHED MUSSELS - \$10

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

### WATERMELON SALAD - \$8

mixed greens - watermelon - feta - toasted pine nuts - orange poppy seed dressing.

### SHE CRAB SOUP - C \$6, B \$7

lump crab - sherry - chives

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

SALAD ADD ON: Chicken - \$7. Shrimp (Grilled, or Fried) - \$9. Shetland Island Salmon - \$12

## ENTREES

### SHRIMP & GRITS - \$21

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

### GRILLED RACK OF LAMB - \$25

Roasted carrots & parsnips - Parmesan spinach - Shallot mustard sauce - Balsamic veal reduction

### BRAISED BEEF SHORT RIBS - \$22

Rosemary cauliflower white bean mash-sauteed broccolini-port wine pomegranate reduction

### SEAFOOD & GRITS - \$23

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 \$23 H \$18

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

### †\*SALMON & RISOTTO - \$22

sweet pea & roasted tomato risotto - shaved fennel & apple salad - yellow pepper coulis - pine nuts - honey truffle vinaigrette

### SEARED RARE AHI TUNA - \$23

.whipped scallion ginger potatoes - grilled asparagus salad - orange miso broth.

### †\*CARPET BAGGER - F \$32, H \$23

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

### GRILLED SWORDFISH - \$21

sauteed spinach - artichokes - roasted leeks - lemon caper butter - fennel tomato relish

## A LA CARTE

### †\* FILET MIGNON - \$22

8oz, grilled and topped w/pimento cheese - red wine veal reduction

### †\* SHETLAND ISLAND SALMON \$17

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

### PARMESAN FRIED OYSTERS \$19

corn remoulade

### PAN SEARED SCALLOPS - \$19

ginger miso vinaigrette

### LUMP CRAB CAKES - \$19

corn remoulade

### PARMESAN CHICKEN - \$15

leek jus

### †\* GLENWOOD GRILL BURGER - \$16

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

## A LA CARTE SIDES 6-7\$

PARSNIP MASHED POTATO

BEEF & GOAT CHEESE SALAD

CREAMED SPINACH

PARMESAN CAULIFLOWER

BRUSSELS SPROUTS

ARUGULA SALAD

CREAMED CORN & PARM

COLLARD GREENS

BAKED MAC & CHEESE

WE ARE EXCITED TO BE OPEN AND HAVE YOU BACK WITH US! DUE TO LIMITED CAPACITY REQUIREMENTS, WE ARE ASKING THAT YOU PLEASE BE RESPECTFUL OF OTHER GUESTS THAT WOULD LIKE TO DINE IN AS WELL AND LIMIT YOUR TIME AT A TABLE IF YOU CAN PLEASE. THANK YOU

†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	\$45
KIM CRAWFORD	\$14	\$51
SEA SALT	\$11	\$40
LES GODONS SANCERRE		\$64

#### CHARDONNAY

	GLASS	BOTTLE
SONOMA CUTRER	\$14	\$51
METAIRIE	\$10	\$45
SIMI	\$11	\$46
MER SOLEIL		\$47
CHAPPELLET		\$65
JORDAN		\$72
FAR NIENTE		\$95
BEAUJOLAIS BLANC	\$13	\$48

#### OTHER WHITES

	GLASS	BOTTLE
TIAMO PINOT GRIGIO	\$12	\$45
Chateau LaGrugere BORDEAUX	\$12	\$45
CARTERESSES ROSE	\$12	\$45
VON KESSELSTATT RIESLING	\$12	\$45
PRATSCH GRUNER VELTLINER	\$12	\$45
ERATH PINOT GRIS	\$12	\$45
EVOLUTION	\$12	\$45
CENTORRI MOSCATO	\$12	\$45
DOMAINE CHATEAUNEUF DU PAPE		\$55

#### SPARKLING

	GLASS	BOTTLE
MUMM SPLIT		\$12
FREIXENET CAVA SPLIT		\$12
BOLLA PROSECCO	\$12	\$45
BARON DE SEILLAC ROSE	\$12	\$45
DIBON BRUT RESERVE CAVA		\$37
J ESTATE SPARKLING ROSE		\$55
TAITTINGER BRUT 1/2 BOTTLE		\$58
TAITTINGER BRUT		\$100
VUEVE CLICQUOT		\$130

#### WATER

	SMALL	LARGE
SAN PELLIGRINO		\$6
ACQUA PANNA	\$4	\$6

### RED

#### ZINFANDEL

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

#### MERLOT

	GLASS	BOTTLE
TREFETHEN		\$65
PARCEL 41	\$12	\$42

#### CABERNET

	GLASS	BOTTLE
JOSH CELLARS	\$12	\$45
FRANCISCAN	\$14	\$54
ROBERT MONDAVI		\$64
MOUNT VEEDER		\$85
CHATEAU MONTELENA		\$110
JORDAN		\$105
SILVER OAK		\$110
CAKEBREAD		\$125
CAYMUS		\$135
CAYMUS SPECIAL EDITION		\$250
FAR NIENTE		\$190
OPUS ONE (2014, 2015, 2016)		\$MP

#### PINOT NOIR

	GLASS	BOTTLE
MEIMOI	\$12	\$45
LULUMI	\$12	\$45
EVOLUTION	\$12	\$47
ALAIN CORCIA BOURGOGNE		\$46
FESS PARKER		\$52
ERATH		\$56

#### OTHER REDS

	GLASS	BOTTLE
Les Carteresses COTES DU RHONE	\$12	\$45
DISENO MALBEC	\$12	\$45
PEDRONCELLI PETITE SIRAH	\$12	\$45
CICADA	\$12	\$47
CHIANTI - CONTROLLATA		\$49
PIERRE ROUGON GIGONDAS		\$60
VIETTI BARBERA D ALBA		\$60
STAGS LEAP PETITE SIRAH		\$79
CHATEAUNEUF-DU-PAPE		\$95
PAHMEYER PROPRIETARY RED		\$195
OPUS ONE OVERTURE		\$275
OPUS ONE - 2016		\$MP

## BEER

### DOMESTIC

BUDWEISER	OLD HICKORY STOUT
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