

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

ASIAN PEAR SALAD - \$8

mixed greens - asian pear - pomegranate- toasted almonds - creamy maple mustard 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 - \$26

Roasted carrots & parsnips - Parmesan spinach - lemon dill shallot sauce - Balsamic veal reduction

SPINACH BLUE CHEESE SHORT RIBS - \$22

blue cheese spinach braised short ribs - sour cream chive mashed potato- red wine shallot 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 \$24 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 \$24

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 - \$21

ginger miso vinaigrette

LUMP CRAB CAKES - \$19

corn remoulade

PAN ROASTED CHICKEN- \$15

lemon dill shallot sauce

†* 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	\$46
KIM CRAWFORD	\$14	\$51
LES GODONS SANCERRE		\$64
LE PETIOT	\$13	\$49

CHARDONNAY

	GLASS	BOTTLE
SONOMA CUTRER	\$14	\$51
METAIRIE	\$12	\$46
SIMI	\$14	\$51
MER SOLEIL		\$47
CHAPPELLET		\$65
JORDAN		\$72
FAR NIENTE		\$95
BEAUJOLAIS BLANC	\$14	\$51

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
CENTORRI MOSCATO	\$12	\$46
DOMAINE CHATEAUNEUF DU PAPE		\$75

SPARKLING

	GLASS	BOTTLE
MUMM SPLIT		\$12
FREIXENET CAVA SPLIT		\$12
BOLLA PROSECCO	\$12	\$45
BARON DE SEILLAC ROSE	\$12	\$45
DIBON BRUT RESERVE CAVA		\$39
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	\$46

CABERNET

	GLASS	BOTTLE
J. LOHR	\$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
EVOLUTION	\$12	\$47
ALAIN CORCIA BOURGOGNE		\$46
FESS PARKER		\$52
ERATH		\$56

OTHER REDS

	GLASS	BOTTLE
Les Carteresses COTES DU RHONE	\$12	\$46
DISENO MALBEC	\$12	\$46
CICADA	\$12	\$47
CHIANTI - CONTROLLATA		\$49
PIERRE ROUGON GIGONDAS		\$60
TERRA D'ORI PETITE SIRAH		\$65
STAGS LEAP PETITE SIRAH		\$80
CHATEAUNEUF-DU-PAPE		\$95
PAHLMAYER PROPRIETARY RED		\$195
OPUS ONE OVERTURE		\$275
EIGHT YEARS IN THE DESSERT		\$75

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