

GLENWOOD GRILL LUNCH MENU | WELCOME BACK!

SOUP | SALAD | APPETIZERS

|                                                                                                                               |                                                                                                               |
|-------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|
| <b>FRIED GREEN TOMATOES - \$9</b><br>Old Bay shrimp salad, pimento cheese, red pepper mustard vinaigrette                     | <b>SOUTHERN CAESAR SALAD - \$9</b><br>romaine, maple pepper bacon, fried grit croutons, house caesar dressing |
| <b>CHICKEN SALAD PLATE - \$14</b><br>Mixed greens, fresh fruit, honey thyme vinaigrette                                       | <b>SHE CRAB SOUP - C \$6, B \$7</b><br>lump crab, sherry, chives                                              |
| <b>SALMON SALAD - \$16</b><br>Mixed greens, roasted tomatoes, artichokes, feta, pine nuts, roasted garlic tomato vinaigrette. | <b>SOUP DU JOUR - C \$6, B \$7</b><br>ask for details                                                         |
| <b>CHOPPED WEDGE SALAD - \$8</b><br>Iceberg, pickled onion, tomatoes, maple pepper bacon, & maytag blue cheese dressing       | <b>CHICKEN SAUSAGE GUMBO - \$7</b><br>Load w/Shrimp & Beans & Rice - +\$8                                     |

ADD ON: Fried Oysters - \$10 Chicken - \$8. Shrimp (Grilled, or Fried) - \$9. (4Oz) Shetland Salmon - \$10

ENTREES

|                                                                                                                               |                                                                                                                                                                          |
|-------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>SHRIMP &amp; GRITS - \$16</b><br>marinated shrimp, Italian sausage, green tomato relish, sage chicken jus, scallion        | <b>LUMP CRAB CAKE 4 OZ- \$18</b><br>parmesan creamed corn, arugula salad w/ gorgonzola, apples, pecans, balsamic vin                                                     |
| <b>LEMON SHRIMP RISOTTO - \$16</b><br>Sauteed lemon shrimp-sweet peas-roasted tomatoes-yellow pepper coulis-toasted almonds.  | <b>SALMON CAKES - \$14</b><br>2 blackened salmon cakes, pepper jack grits, succotash, creole tomato sauce, remoulade                                                     |
| <b>MAHI TACOS - \$14</b><br>fried mahi, green tomato pico de gallo, mustard slaw, beans & rice mustard aioli.                 | <b>CHICKEN BOWTIE PASTA-\$15</b><br>baby bowtie pasta, chicken, sweet peas, tomatoes, artichoke, with blue cheese bacon cream.                                           |
| <b>†* GLENWOOD GRILL BURGER - \$16</b><br>pimento cheese, house pickles, caramelized onion, horseradish sauce, choice of side | <b>SHREDDED STEAK SANDWICH - \$16</b><br>marinated tomatoes and cherry peppers, caramelized onions, pepper jack cheese, mustard aioli, rustic hero roll. choice of side. |
| <b>ASIAN CHICKEN SALAD \$15</b><br>arugula- sesame cabbage salad-cashews-wonton and white balsamic ginger dressing.           | <b>GRILLED MAHI SANDWICH \$16</b><br>marinated grilled mahi mahi - asian slaw with pickled onions-challa roll-garlic aioli-choice of side                                |

A LA CARTE SIDES

|                           |                  |                 |
|---------------------------|------------------|-----------------|
| PARSNIP MASHED POTATO     | CHEESE GRITS     | SIDE BEET SALAD |
| REG OR SWEET POTATO FRIES | BRUSSELS SPROUTS | ARUGULA SALAD   |
| CREAMED CORN & PARM       | COLLARD GREENS   | FRESH FRUIT     |

†Items may be cooked to order

\*Consuming raw or under cooked 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.  
A twenty percent gratuity will be added to parties of ten and larger

WINE

WHITE  
SAUVIGNON BLANC

|                  | GLASS | BOTTLE |
|------------------|-------|--------|
| KIM CRAWFORD     | \$13  | \$51   |
| LE PETIOT        | \$14  | \$49   |
| FOURNIER SANCERE |       | \$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 |
|-----------------------------|-------|--------|
| DELLE VENEZIE               | \$12  | \$46   |
| BORDEAUX BLANC              | \$12  | \$46   |
| CARTERESSES ROSE            | \$12  | \$46   |
| VON KESSELSTATT RIESLING    | \$12  | \$46   |
| LARENZ V. GRUNER VELTLINER  | \$12  | \$46   |
| ERATH PINOT GRIS            | \$12  | \$46   |
| EVOLUTION                   | \$12  | \$46   |
| STELLA MOSCATO              | \$12  | \$46   |
| DOMAINE CHATEAUNEUF DU PAPE |       | \$75   |

SPARKLING

|                             | GLASS | BOTTLE |
|-----------------------------|-------|--------|
| 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   |
| DECOY CABERNET SAUVIGNON | \$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 |
|-----------------------------|-------|--------|
| RAEBURN RUSSIAN RIVER       | \$13  | \$45   |
| LAND FORM WILLAMETTE VALLEY | \$14  | \$54   |
| ALAIN CORCIA BOURGOGNE      |       | \$46   |
| FESS PARKER                 |       | \$52   |
| ERATH                       |       | \$56   |

OTHER REDS

|                               | GLASS | BOTTLE |
|-------------------------------|-------|--------|
| E. GUIGAL COTES DU RHONE      | \$12  | \$46   |
| ALMARADA MALBEC               | \$12  | \$46   |
| CICADA                        | \$12  | \$47   |
| CLINE PETITE SIRAH CALIFORNIA | \$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 |