

THE IGLOO EXPERIENCE AT THE GLEN CLUB

PLATTERS

serves up to 4 guests

TAVERN • 33

boneless buffalo wings, crispy green beans
onion rings, garlic parmesan fries
served with truffle cheese sauce
ranch, spicy aioli

BRUSCHETTA • 31

marinated tomatoes, artichokes
roasted red peppers, fresh mozzarella
basil-pesto, shaved parmesan, prosciutto
balsamic, toasted baguette

CHARCUTERIE • 35

assorted meats and artisanal cheeses
dried fruit, nuts, apple mostarda
honey, crackers and lavash

TRIO OF GRILLED CHEESE • 31

short rib and white cheddar
caramelized onion and gruyere
prosciutto and brie
served with creamy marinara
apple compote, and arugula tossed
in a lemon vinaigrette

SWEETS

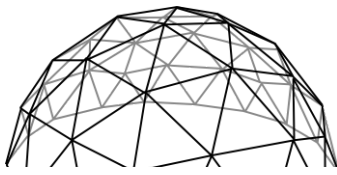
serves up to 4 guests

CHOCOLATE FONDUE • 27

milk chocolate
pretzels, pound cake
graham crackers, strawberries
pineapple, marshmallows

**THE GLEN CLUB GRILL MENU IS AVAILABLE TO
ENJOY IN ADDITION TO PLATTERS AND SWEETS**





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LIBATIONS

HOT SCOTCH CIDER • 13

johnnie walker black, local cider
honey, mulling spices

POMEGRANATE MIMOSA • 12

fresh pomegranate juice
sparkling wine, ginger beer

MOCKTAILS

FROSTY'S MUG • 7

hot apple cider, whipped cream

SNOW ANGEL • 5

sprite, grenadine, lime
sugared cranberries

CANDY CANE HOT CHOCOLATE • 7

hot cocoa, whipped cream
peppermint stick

WINES BY THE BOTTLE

WHITES

bisol "jeio" prosecco rose • 44
morgan chardonnay • 60
dom. laroche "st. martin" chablis • 67
veuve clicquot brut • 115

REDS

duckhorn decoy pinot noir • 52
siesta malbec • 75
orin swift "8 years in the desert" red blend • 89
conn creek cabernet sauvignon • 94

