

**THE IGLOO EXPERIENCE
AT THE GLEN CLUB**

SHARED DESSERTS

(EACH SERVES 2-4)

CHOCOLATE FONDUE | 24

milk chocolate
strawberries, pineapple
angel food cake, pretzel rods

S'MORES KIT | 21

| roast your marshmallows at the firepits |
graham and ritz crackers
hershey's chocolate and reeces cups
nutella, marshmallows

ALMOND AND BERRY CLAFOUTIS | 19

served with four mini scoops of homer's vanilla ice cream

SKILLET COOKIE | 17

served with four mini scoops of homer's vanilla ice cream

**SPIKED
HOT BEVERAGES**

AMARETTO HOT CHOCOLATE | 11

hot chocolate, shot of amaretto, whipped cream
almond shavings, chocolate shavings

CHILI CINNAMON HOT TODDY | 12

bulleit rye bourbon, maple syrup, cinnamon
touch of chili powder, lemon juice
garnish with lemon wedge and cinnamon stick

SPIKED CARAMEL APPLE CIDER | 11

apple cider, caramel flavored vodka
cinnamon stick, whipped cream, caramel

HOT BUTTERED RUM | 11

bacardi black, goslings black seal, brown sugar butter
vanilla, spices, cinnamon

prices are subject to change without notice

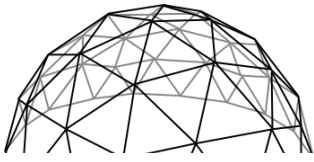
consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness



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FOOD AND BEVERAGE





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SHARED PLATES

(EACH SERVES 2-4)

CHARCUTERIE | 31

artisanal cheeses and meats, dried fruit
nuts, fig jam, crackers and lavosh

MEDITERRANEAN | 25

garlic hummus, tzatziki
baba ghanoush
crudité, naan

CHILLED SEAFOOD | 42

poached shrimp, oysters
cocktail sauce, shallot vinaigrette
sriracha aioli

SLIDER SAMPLER | 30

(3) short rib, (2) crab cake
(3) maple barbecue crispy chicken

BRUSCHETTA | 28

marinated tomatoes, tapenade
artichokes, parmesan, crostini
olive oil, pesto, balsamic reduction

TAVERN PLATTER | 29

boneless buffalo wings, green bean fries
onion rings, potstickers

FLATBREADS | 27

(2) fresh mozzarella, plum tomatoes, basil
and
(1) prosciutto, arugula, caramelized onions
parmesan

À LA CARTE ENTRÉES

(EACH SERVES 2-4)

**ROAST NEW ZEALAND
RACK OF LAMB | 47**

grainy mustard rubbed, mint jelly
rosemary-fig demi glace

TENDERLOIN OF BEEF | 45

12 ounces, herb and garlic seared
cabernet jus, horseradish cream

**BAKED SIDE OF
ATLANTIC SALMON | 36**

14 ounces, tarragon-dijon cream
cucumber-lemon yogurt

SURF AND TURF | 58

8 ounces tenderloin of beef, crab cakes

BAKED CHICKEN MARSALA | 34

(2) 10 ounce french cut chicken breasts
marsala mushroom sauce

CAULIFLOWER STEAK | 28

romesco sauce, olive oil, fresh herbs
asparagus spears

**STARCH
17**

parmesan and truffle oil fries
garlic mashed red potatoes
mushroom and sweet pea risotto
couscous alfredo
bacon mac and cheese

**VEGETABLE
19**

sautéed spinach and mushrooms
grilled asparagus
balsamic glazed brussels sprouts
steamed vegetable medley
pecan green beans

GREENS

BEEF & GOAT CHEESE | 23

baby arugula and spinach
hearts of palm
dried apricots, millet
sesame sticks
malt vinaigrette

CAESAR | 19

romaine, fresh parmesan
brioche croutons
caesar dressing

GLEN | 25

romaine, bacon, cucumber
tomato, corn, avocado
blue cheese crumbles
herb vinaigrette