

Appetizers

Shrimp Cocktail

Cold-water Shrimp served with
Cocktail Sauce and Lemon

Fried Fresh Oysters

Breaded and Fried with Cocktail
Sauce and Lemon

Conch Fritters

Fried Conch Fritters served with
Burnt Orange Sauce

Salads

Caesar Salad

Classic Caesar Salad traditionally prepared

The Glenridge

Iceberg Lettuce, Olives, Tomatoes, Red Onion,
and Cucumbers served with choice of Dressing

Jicama Slaw Salad

Jicama, Cabbage, Red Cabbage, Carrots and
Green Onion in Slaw Dressing

Peach Salad

Mixed Greens with Honey Balsamic Vinaigrette
with Peaches and Goat Cheese

Entrees

Vegetable Tower

Portobello Mushroom, Eggplant, Yellow Squash,
Zucchini and Roasted Red Peppers atop a
Black Bean Cake drizzled with
Cilantro Chimichurri Sauce

Artichoke Chicken

Boneless Chicken Breast served with an
Artichoke and Cheese Sauce

Horseradish Crusted Salmon

Fresh Atlantic Salmon with a Horseradish
Crust served with Lemon Sauce

Grilled Pork Tenderloin

Rosemary Crusted and served with Demi
Glacé Pecans and Red Onion

Broiled Single 5 oz. Lobster Tail or Twin Tails

Served with Drawn Butter and Lemon

Grilled 7 oz. Filet Mignon

Served with Onion Rings and topped with
Demi Glacé

Seared Lamb Chops

Served with a Mint Demi Glacé