



July 11 – July 20, 2025

TWO COURSE LUNCH MENU – \$25.25

COURSE 1 – PLEASE CHOOSE ONE

GLYNDON HOUSE SALAD

CLASSIC CAESAR

CHEF'S DAILY SOUP

FRIED GREEN TOMATOES Tasso cream sauce

CRISPY BRUSSEL SPROUTS Thai chili glaze

COURSE 2 – PLEASE CHOOSE ONE

KALE AND CAULIFLOWER SALAD

grilled salmon, dried cranberries, walnuts, feta, lemon-honey vinaigrette

CORNED BEEF REUBEN

Thousand Island, Swiss, sauerkraut, marble rye, French fries

ALL AMERICAN PATTY MELT

sautéed onions, Swiss, thick-cut Texas Toast, French fries

APPLE BOURBON BBQ SANDWICH

grilled chicken, apple bourbon bbq sauce, smoked Gouda,
crispy onions, brioche, French fries

FISH TACOS

flour tortillas, shredded cabbage, mango salsa,
sriracha sour cream, French fries

NO OTHER DISCOUNTS MAY BE USED
WITH THIS RESTAURANT WEEK OFFER.
THANK YOU.





July 11 – July 20, 2025

THREE COURSE DINNER MENU – \$45.25

COURSE 1 – PLEASE CHOOSE ONE

GLYNDON HOUSE SALAD | CLASSIC CAESAR

CHEF'S DAILY SOUP

FRIED GREEN TOMATOES Tasso cream sauce

CRISPY BRUSSEL SPROUTS Thai chili glaze

SESAME CRUSTED TUNA wasabi cream, teriyaki glaze

COURSE 2 – PLEASE CHOOSE ONE

KALE AND CAULIFLOWER SALAD

grilled salmon, dried cranberries, walnuts, feta, lemon-honey vinaigrette

FARMSTAND CHICKEN

cream sauce, oven roasted tomatoes, spinach, capellini pasta

FULL RACK OF RIBS

bbq sauce, coleslaw

FISH TACOS

flour tortillas, shredded cabbage, mango salsa,

sriracha sour cream, French fries

12oz RIBEYE

house-made steak butter, featured vegetable

COURSE 3 – PLEASE CHOOSE ONE

FLOURLESS CHOCOLATE CAKE

MINI BERRIES NAPOLEON

SEASONAL SORBET

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