



January 16 – January 25, 2026

TWO COURSE LUNCH MENU – \$26.26

COURSE 1 – PLEASE CHOOSE ONE

GLYNDON HOUSE SALAD | CLASSIC CAESAR | KALE SALAD
DAILY SOUP SELECTION | CORN AND CRAB SOUP
FRIED GREEN TOMATOES | COCONUT SHRIMP
THAI CHILI BRUSSEL SPROUTS

COURSE 2 – PLEASE CHOOSE ONE

FALL HARVEST SALAD

blackened salmon, kale, cabbage, diced apples, pomegranate,
apple crisps, lemon maple Dijon vinaigrette

CHICKEN PARMESAN SANDWICH

crispy chicken breast, marinara, Mozzarella, Parmesan,
brioche bun, French fries

FISH TACOS

flour tortillas, cabbage, diced tomatoes, remoulade, French fries

CURRY CHICKEN SALAD SANDWICH

golden raisins, Granny Smith apples, arugula, ciabatta, French fries

CRAB & SHRIMP SALAD WRAP

housemade crab and shrimp salad, Old Bay, lettuce,
tomato, tortilla wrap, French fries

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





January 16 – January 25, 2026

THREE COURSE DINNER MENU – \$45.26

COURSE 1 – PLEASE CHOOSE ONE

GLYNDON HOUSE SALAD | CLASSIC CAESAR | KALE SALAD
DAILY SOUP SELECTION | CORN AND CRAB SOUP
FRIED GREEN TOMATOES | COCONUT SHRIMP | THAI CHILI BRUSSEL SPROUTS

COURSE 2 – PLEASE CHOOSE ONE

FALL HARVEST SALAD

blackened salmon, kale, cabbage, diced apples, pomegranate,
apple crisps, lemon maple Dijon vinaigrette

CHICKEN PARMESAN

crispy chicken breast, marinara, Mozzarella, Parmesan, capellini pasta

GROUPER

crab and shrimp imperial, lemon beurre blanc, featured vegetable

SHRIMP SCAMPI

roasted tomatoes, garlic cream sauce, angel hair pasta

STEAK DIANE 12oz

peppercorn sauce, mashed potatoes

COURSE 3 – PLEASE CHOOSE ONE

CHOCOLATE CHIP CANOLI | MINI BERRIES NAPOLEON | SEASONAL SORBET

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THANK YOU.**

