

January 17 – January 26, 2025

TWO COURSE LUNCH MENU - \$25.25

COURSE 1 - PLEASE CHOOSE ONE

GLYNDON HOUSE SALAD | CLASSIC CAESAR | KALE SALAD

DAILY SOUP SELECTION | CORN AND CRAB SOUP

FRIED GREEN TOMATOES | TENDERLOIN SKEWERS | THAI CHILI BRUSSEL SPROUTS

COURSE 2 - PLEASE CHOOSE ONE

TUNA NICOISE SALAD

spinach | roasted tomatoes | olives | egg baby potatoes | green beans | dijon dressing

PORK KATZU SANDWICH

katzu pork | crisp Asian vegetables | soy ginger dressing ciabatta roll | wasabi drizzle

FISH TACOS

flour tortillas | shredded cabbage | mango salsa chipotle aioli | French fries

CURRY CHICKEN SALAD LETTUCE CUPS

Romaine | sweet chili sauce kale salad | peanut dressing

SALMON BLT WRAP

blackened salmon | bacon | lettuce | tomato whole grain mustard sauce | French fries

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





January 17 - January 26, 2025

THREE COURSE DINNER MENU - \$45.25

COURSE 1 - PLEASE CHOOSE ONE

GLYNDON HOUSE SALAD | CLASSIC CAESAR | KALE SALAD

DAILY SOUP SELECTION | CORN AND CRAB SOUP

FRIED GREEN TOMATOES | TENDERLOIN SKEWERS | THAI CHILI BRUSSEL SPROUTS

COURSE 2 - PLEASE CHOOSE ONE

TUNA NICOISE SALAD

spinach | roasted tomatoes | olives | egg baby potatoes | green beans | dijon dressing

HERB CRUSTED CHICKEN

roasted chicken breast | sherry cream sauce | featured vegetable

PORK SCHNITZEL

crispy fried pork | dijon cream sauce | mashed potatoes

LOBSTER RAVIOLI

lemon tarragon cream sauce | tomatoes | arugula

SHRIMP SCAMPI

capellini pasta | roasted tomatoes | garlic butter

STEAK DIANE

peppercorn sauce | featured vegetable

COURSE 3 - PLEASE CHOOSE ONE

CHOCOLATE CHIP CANOLI | MINI BERRIES NAPOLEON | SEASONAL SORBET

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