



Three Course Dinner Menu – \$35.17

Course 1 – Please Choose One

Crab & Roasted Corn Soup • Chef's Daily Soup Selection

Glyndon House Salad • Caesar Salad

TexMex Eggrolls • Homemade Meatballs

Course 2 – Please Choose One

Jumbo Lump Crabcakes with Hand-cut Shoestring Fries

Roseda Farms Petite Filet Mignon with Chef's Vegetable

Braised Short Ribs with Chef's Vegetable

Blackened Shrimp 'N' Cheddar Grits

Pan Seared Sea Scallops with Bacon and Mushroom Risotto

Grilled Salmon with Chef's Vegetable

Herb Crusted Chicken with Chef's Vegetable

Course 3 – Please Choose One

Chocolate Mousse • Sorbet with Fresh Berries

Apple Cobbler à la Mode

**No other discount may be used
with this Restaurant Week offer**



Let our catering company take care of your next event

Contact Morgan Barrett:

morgan@acecateringandevents.com



August 4 - 19, 2017

Two Course Lunch Menu – \$15.17

Course 1 – Please Choose One

Crab & Roasted Corn Soup • Chef's Daily Soup Selection

Glyndon House Salad • Caesar Salad

TexMex Eggrolls • Homemade Meatballs

Course 2 – Please Chose One

Pulled Pork Sandwich with Cole Slaw

Market Fresh Fish Sandwich with Hand-cut Shoestring Fries

Chicken Caesar Salad

Strawberry Fields Salad w/Grilled Chicken

Vodka Chicken over Penne Pasta

Bacon Cheddar Burger with Hand-cut Shoestring Fries

Meatball Sub Sandwich with Shoestring Fries

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