



October 15 – October 24, 2021

TWO COURSE LUNCH MENU - \$19

COURSE 1 - PLEASE CHOOSE ONE

CLASSIC CAESAR | DAILY SOUP SELECTION | GLYNDON HOUSE SALAD

COURSE 2 - PLEASE CHOOSE ONE

APPLE BOURBON BBQ SANDWICH

grilled chicken | apple bourbon bbq glaze | smoked
gouda | lettuce | tomato | onion | Texas toast | French fries

SHRIMP SALAD WRAP

house-made shrimp salad | lettuce | tomato
whole grain mustard sauce | jalapeño cheddar wrap | French fries

CHOPPED CHICKEN SALAD

grilled chicken | avocado | black beans | roasted corn | tomato
cilantro | green onion | tortilla strips | chipotle ranch

BLACKENED CHICKEN BACON RANCH FLATBREAD

blackened chicken | applewood smoked bacon | shaved red onion
mixed cheese | scallions | buttermilk ranch drizzle

BLACKENED AHI TUNA SANDWICH

blackened Ahi tuna | lettuce | tomato | cucumber
chipotle aioli | Texas toast | French fries

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





BALTIMORE *County*
RESTAURANT WEEK

LOCAL FLAVOR | DELICIOUS DEALS

October 15 - October 24, 2021

THREE COURSE DINNER MENU - \$35

COURSE 1 - PLEASE CHOOSE ONE

DAILY SOUP SELECTION | GLYNDON HOUSE SALAD | CLASSIC CAESAR
COCONUT SHRIMP | LOADED SKILLET TOTS

COURSE 2 - PLEASE CHOOSE ONE

BLACKENED SHRIMP PASTA

cavatapi | tomatoes | peas | cream sauce | parmesan

SHERRY CHICKEN

herb crusted chicken | sherry cream sauce | featured vegetable

FILET TIP SALAD

apples | gouda | red onions | croutons
tomato | filet tips | cilantro ginger vinaigrette

MARKET FISH

citrus beurre blanc | featured vegetable

ROTISSERIE CHICKEN

half rotisserie chicken | featured vegetable

CHICKEN PARMESAN

Hand breaded chicken breast | marina sauce | angel hair pasta

COURSE 3 - PLEASE CHOOSE ONE

MINI BERRIES NAPOLEON | CHOCOLATE MOUSSE | SEASONAL SORBET

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THANK YOU.**

