

APPETIZERS

OYSTER ROCKEFELLER

This recipe has been a legacy for over 40 years. Six sweet oysters baked with spinach, cream, and bacon. \$ 12.95

LOBSTER MAC-N-CHEESE.....\$8.50

DEEP FRIED CORK SCREW SHRIMP with BOOM BOOM SAUCE.....\$7.50

SHRIMP DEJONGHE Gulf shrimp baked in garlic, sherry wine, and bread crumbs. \$ 11.00

ONION RING LOAF Our most popular appetizer. \$ 7.75

DEEP FRIED CALAMARI Lightly floured and french fried. \$ 9.00

FRENCH FRIED ZUCCHINI Rolled in oriental breading and served with horseradish sauce \$ 5.95

BAKED FRENCH ONION SOUP

This recipe is 40 years strong. Simmered for 72 hours and topped with toast round and stringy Gruyere cheese . \$ 5.50

SALADS

STILTON PEAR & PECAN SALAD

Lettuce blend with candied pecans, stilton bleu cheese and mixed lightly with house dressing. \$ 6.50

CAESAR SALAD Fresh romaine lettuce, homemade Caesar and parmesan cheese. \$6.50
Add chicken breast or fried calamari. \$5.00 additional

HOUSE SALAD Mixed greens, cucumber, and tomato. \$4.00

ENTRÉES

RIBS-STEAKS-CHOPS

ADD SHRIMP, PERCH
OR FRIED CHICKEN
TO ANY MEAL FOR AN
ADDITIONAL CHARGE

JOHN'S FAMOUS FULL SLAB

Served on John's Patented Platter to make your rib eating experience more convenient and enjoyable. The ribs are baked in our custom smoker with hickory chips for 3 hours. Full Slab \$24.94 Half Slab Combination \$25.95 (ask your server about choices)

ROAST PRIME RIB OF BEEF

We offer you a choice of two preparations. Traditional slow roasted for 12 hours or "PECOS" style, where we take that tender cut and sear it on a red hot grill sealing in the natural juices for you to enjoy. 12 oz. cut \$27.50 14 oz. cut \$32.00

LAMB RACK VESUVIO

14 oz Whole rack broiled with garlic, rosemary and sherry wine. Served with grilled vegetables and Vesuvio style potatoes. \$29.50

FILET MIGNON

This steak is preferred because of its tenderness. (If ordered well done this steak will be butterfly cut) 6 oz. \$27.50 10 oz. \$34.50

14 oz RIB-EYE STEAK PRIME CERTIFIED ANGUS BEEF

From our grill well marbled and full of flavor. \$28.50

BAKED PORK CHOPS

Two 8 oz. White Marble Farms french-cut pork chops. \$23.95

*****IF THERE IS SOMETHING YOU DON'T SEE ON THE MENU, PLEASE ASK.*****

SEAFOOD

FRENCH FRIED "JUMBO" SHRIMP

Seven large gulf shrimp hand breaded and french fried to a golden brown. Served with vegetable of the day and choice of potato. \$24.95

SAUTÉED LAKE PERCH

Fresh lake perch filets sautéed golden served with vegetable of the day and choice of potato. \$25.95

SALMON

Fresh salmon baked and finished with sweet clover honey and "Old World Mustard". Served over steamed spinach and choice of potato. \$21.95

Cold water Maine Lobster tail is available per market price.

SANDWICHES

GLENWOOD BURGER

8 oz. of lean chopped sirloin, char-grilled and served with your choice of one side. \$11.95
Add cheese \$1.50

REUBEN SANDWICH

8 oz. thinly sliced corned beef with sauerkraut and Swiss cheese. Served with our spicy sauce and one side choice. \$10.95

OPEN FACED HUNGRY EYE

8 oz. of thinly sliced roast beef with melted cheddar cheese and gravy over bread croutons served with mashed potatoes. \$11.95

GRILLED CHICKEN

8 oz. grilled chicken breast. Your choice of one side. \$10.95
Add bacon or cheese \$1.50 each

**NO COUPONS OR
DISCOUNTS ON
SANDWICH ORDERS**

PULLED PORK

8 oz. of our pulled pork on a pretzel bun. Your choice of one side. \$10.95

* Sandwich sides include french fries, baked beans, coleslaw, or mac-n-cheese*

****** \$ 18.95 SPECIALS ******

Soup or salad available for additional charge.

1/2 SLAB BBQ RIBS Served with vegetable of the day and potato choice. \$ 16.95

BLEU CHEESE PORK CHOP

Grilled 8 oz. chop smothered with bleu cheese. Served with choice of potato and vegetable of the day.

PARMESAN CRUSTED BAKED TILAPIA

8 oz. filet served over orzo pasta. Served with vegetable of the day.

SHRIMP ALFREDO

Large gulf shrimp served over pasta of the day with alfredo sauce.

SHORT RIB PEPPER STEAK

Slow cooked over rice pilaf

1/2 CHICKEN

Your choice of our honey fried or baked chicken. Four mixed pieces served with mashed potatoes and vegetable of the day.