



# HAPPY EASTER

**Begin your Meal with a tasty appetizer . . .**

## **Glenwood Oaks Famous Onion Soup**

Prepared from a stock simmered for 72 hours  
\$5.50

## **Shrimp Cocktail**

Large gulf Shrimp complemented with our  
zesty cocktail sauce. \$12.95

## **Caesar Salad**

Made with fresh Romaine lettuce and  
sprinkled with Parmesan cheese. \$6.50 Add  
chicken or shrimp \$4.00

## **Tomato Bread**

Fresh tomatoes, basil and cheese baked on  
crunchy French bread. \$5.99

## **Mozzarella Cheese Sticks**

Served with red sauce and horseradish cream.  
\$5.99

## **Stilton, Pear and Pecan Salad**

Imported English Stilton and candied pecans  
over mixed green salad tossed with our house  
dressing. Fresh pear slices. \$6.50

## **Oysters Rockefeller**

Six sweet plump Oysters baked with spinach, cream and bacon. \$12.95

## **Today's Featured Specials**

### **Roast Tom Turkey**

Carved from the bone by our chef, served with stuffing, giblet gravy, mashed potatoes, vegetable  
and cranberry sauce. \$19.95/Children \$8.99

### **Baked Ham**

Carved from the bone, served with mashed potatoes and vegetable, topped with homemade fruit  
sauce. Adult \$19.95 Children \$9.99

### **Chef Fred's Honey-Dipped Fried Chicken**

This is the recipe of one of our long time chefs. A golden crisp breading on 3 pieces of our well  
seasoned chicken, drizzled with honey, served with vegetables and your choice of potato \$18.50

★ **Please look to the other side for more of today's features . . .**

**18 % GRATUITY ADDED TO TABLES OF 5 OR MORE  
NO SEPARATE CHECKS ON HOLIDAYS.**

## Today's Menu Selections

Featuring Genuine Angus Beef Along With Exceptional Pork and Poultry

### 10 oz FILET

Fresh Cut Today, Center-cut & hand trimmed.  
Char-broiled to your liking, preferred by most because of the tenderness. \$38.00 " Butter Fly" cut is recommended for Med Well- or Well done

### 12 oz Rib Eye Steak

An exceptional 12 oz Boneless Angus Rib Eye Steak char-broiled to your liking \$28.95

### Slow Roasted Prime Rib of Beef

Slow roasted and ever so tender. Carved by our Chef, Served to your liking with a flavorful au jus. Oaks' Cut 16 oz \$33.00 Regular Cut 12 oz \$28.50

### Chicken Picante

Boneless, skinless breast of chicken sautéed to a golden brown, served over rice pilaf with a sauce of white wine, butter and mushrooms. \$22.95

### 1/2 Roast Long Island Duckling

Served crisp and partially boned for your dining pleasure. Served with rice pilaf and Grand Marnier Orange Sauce on the side. \$23.95

### John's Patented Plattered Ribs

Our baby back ribs are cooked in a custom oven and smoked at the same time. They are served on John's patented platter. Full Slab \$24.95

## Fresh Seafood

### Baked Walleye

Prepared with Oriental bread crumbs, garlic and parmesan cheese. Served with a peach butter sauce on the side. \$ 23.00

### Honey Glazed Salmon

Fresh Salmon filet, Broiled with a glaze of Sweet Clover Honey and Old World Mustard. Steamed spinach garnish \$23.50

### GLENWOOD OAKS SPECIAL

### Hand Breaded "Jumbo"

### Shrimp Dinner

Large gulf shrimp hand breaded in oriental bread crumbs. French fried to a golden brown. Served with fresh lemon, cocktail sauce and vegetable of the day. \$24.95

**SAVE ROOM FOR DESSERT**

### RED VELVET CAKE

Delicious wedding cake, sweet frosting with chocolate shavings. \$6.00

### Strawberry Mousse

Served with 2 chocolate easter eggs.  
\$ 5.50