

# HAPPY EASTER 2019

**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. \$13.95

## **Caesar Salad**

Made with fresh Romaine lettuce and sprinkled  
with Parmesan cheese. \$6.50

## **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. \$13.95

## **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. \$20.95/Childre \$9.99

### **Baked Ham**

Carved from the bone, served with mashed potatoes and vegetable, topped with homemade fruit sauce.  
Adult \$20.95 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 4 pieces of our well seasoned  
chicken, drizzled with honey, served with vegetables and mashed potato's. \$20.95

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

## **SAVE ROOM FOR DESSERT**

### **Red Velvet Cake**

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

### **Peach Cobbler**

Made fresh with a scoop of  
ice cream. \$6.00

# Today's Menu Selections

## Featuring Angus Beef

Most dinners served with choice of potato & salad bowl with choice of dressing.

### 10 oz FILET

Fresh Cut Today, Center-cut & hand trimmed.  
Char-broiled to your liking, preferred by most because of the tenderness. \$35.95 " Butter Fly" cut is recommended for Med Well- or Well done

### 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 \$35.00 Regular Cut 12 oz \$29.50

### 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. \$25.95

### 15 oz Rib Eye Steak

An exceptional 15 oz Boneless Angus Rib Eye Steak char-broiled to your liking \$38.95

### Roasted Leg of Lamb

Sliced medallions with Vesuvio potatoes, vegetable of the day and rosemary lamb sauce. \$23.50

## 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 \$ 25.95

## Fresh Seafood

### Baked Walleye

Prepared with Oriental bread crumbs, garlic and parmesan cheese. Served with a peach butter sauce on the side. \$ 26.00

### Honey Glazed Salmon

Fresh Salmon filet, Broiled with a glaze of Sweet Clover Honey and Old World Mustard. Steamed spinach garnish \$26.00

### GLENWOOD OAKS SPECIAL

### Hand Breaded "Jumbo"

### Swanky Shrimp

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. \$ 26.95

**18% Gratuity added to tables of 5 or more  
Sorry, No Separate Checks**