

EVENINGS A LA CARTE MENU

Available from 5:30pm-8:30pm



STARTERS

Brussels Sprouts | 14

Brussels sprouts, balsamic glaze, feta cheese, pickled red onion

Hummus Duo | 14

Garlic hummus, beet hummus, carrots, cucumbers, garlic flatbread

French Fries | 8

Idaho potatoes, salt

Mac & Cheese Bites | 18

Breaded smoked gouda, macaroni pasta, dipping sauce

SOUPS & SALADS

Elevate any salad with Avocado Slices \$4 | Grilled Chicken Breast \$6 |

Chilled Blackened Salmon Filet \$8

Soup Du Jour | 12 Bowl | 7 cup

Ask your server for our soup of the day

Black N' Pink Caesar | 21

Romaine, chilled blackened salmon, croutons, Parmesan cheese, diced avocado, caesar dressing (without salmon \$13)

Golden Beet Salad | 14

Roasted golden beets, feta cheese, carrot ribbons, red beet hummus, pickled red onion

ARTISANAL PIZZAS

Featuring Glen Ivy signature pizza sauce, garlic infused oil, Saputo®

Gold Mozzarella, and artisanal pizza crust. Gluten-free and vegan

options available.

PEPPERONI | 17

Marinara, mozzarella, pepperoni

HAWAIIAN | 18

Marinara, ham, mozzarella, pineapple, red onion, green onion, sweet chili sauce

CHICKEN PESTO | 19

Pesto, grilled chicken breast, mozzarella, sundried tomatoes, shaved Parmesan cheese, basil

BBQ | 19

BBQ sauce, grilled chicken breast, bacon, mozzarella, Havarti cheese, red onion, cilantro

BURGERS & SANDWICHES

Served on a potato bun. Gluten-free option available.

THE CLASSIC | 23

Two quarter pound beef patties, American cheese, tomato, red onion, lettuce, pickles, house-made sauce, kettle chips

SALMON MELT | 21

Toasted sourdough, Havarti cheese, shredded salmon, tomatoes, red onion, mayonnaise, fennel, dill, kettle chips

GARDEN BURGER | 19

Impossible® burger, vegan cheese, lettuce, pickles, red onion, tomato, vegan mayonnaise, vegan bun, chilled broccolini

SPECIALTIES

Braised Beef Short Rib | 38

Creamy polenta, sautéed cherry tomatoes with garlic

Pan Seared Chilean Seabass | 40

Lemon parsley risotto, parsley, infused oil

Herb Roasted Mary's Chicken | 30

Potato leak purée, blackberry gastrique

Roasted Cauliflower Steak | 28

Romesco sauce, couscous salad

Golden Crisp Crab Cakes | 34

Three cakes, parsnip carrot slaw, sriracha mayonnaise

Fish & Chips | 32

Beer battered Alaskan cod, French fries, tarter sauce, lemon wedges

DESSERTS

Chef's Special | 10

Ask your server about our specialty dessert

Brownie Cheesecake | 8

Chocolate brownie, vanilla cheesecake filling, dark chocolate ganache

Strawberry Layer Cake | 8

Two-layer strawberry cake, cream cheese filling, dark chocolate ganache

Ice Cream | 6

Your choice of vanilla, chocolate, or strawberry

A 10% mandatory service charge will be added to all Food & Beverage guest checks. This mandatory service charge is not considered a gratuity or tip but is distributed in full to all Food & Beverage team members to supplement their income. Please be aware that our food may contain or come in contact with common allergens, such as milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, and soybeans, and any food derived from them. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

All meals can be modified to meet dietary needs.

 GLUTEN FREE  VEGETARIAN  VEGAN