

### SHAREABLES

Glen Ivy Signature Fries | 10 √ Potatoes, sea salt, house-made ketchup

Decree 1 Consider 1 4 4 (2)4

Brussels Sprouts | 14 (1) V Brussels sprouts, feta, pickled red onion, balsamic glaze

Charcuterie | 24

Assorted meats, cheeses, nuts, and fruit accompaniments

# SALADS

Elevate any salad with a chilled protein: grilled steak \$12, Cajun salmon \$10, grilled chicken \$8, or seasonal roasted vegetables \$6

House Salad | 14 @ V V B

Mixed greens, carrot, red onion, cucumber, house-made ranch

Caesar Salad | 14 Y

Romaine, Parmesan, croutons, Caesar dressing

Chopped Salad | 16 @ Pomaine salami penneren

Romaine, salami, pepperoni, mortadella, mozzarella, red onion, cherry tomatoes, black olives, pepperoncini, roasted garlic balsamic

Southwest Salad | 16 @

Romaine, roasted corn, black beans, red onion, tomato, pepperjack, tortilla chips, house-made chipotle ranch

## FLATBREADS

**BBQ Chicken | 21** 

BBQ sauce, grilled chicken breast, bacon, mozzarella, havarti, red onion, cilantro

Pepperoni | 18

Marinara, mozzarella, pepperoni

Margherita | 18 ∨

Marinara, parmesan, mozzarella, tomato, arugula, balsamic glaze

### HANDHELDS

#### Classic Burger | 25

Two charbroiled beef patties or single IMPOSSIBLE™ burger, house-made Thousand Island, cheddar cheese, lettuce, tomato, onion, pickles, fries with house-made ketchup, or side salad

**Chicken Sandwich | 22** 

Crispy or grilled chicken breast, garlic aioli, aged white cheddar, lettuce, tomato, fries with house-made ketchup, or side salad

**Crispy Chicken Tenders | 18** 

Three breaded chicken tenders, sea-salted fries, house-made honey mustard and house-made ketchup

Baby Back Ribs | 24

Smoked baby back ribs, house-made BBQ sauce, sea-salted fries

# DESSERTS

Sorbettos | 12 @FV VIII

Dairy free lemon or coconut sorbet

Warm Butter Cake | 18

Butter cake, fresh fruit, whipped cream, chocolate and caramel drizzle

Banana Split | 14 @

Strawberry, chocolate, and vanilla ice cream, whipped cream, banana, chocolate syrup, maraschino cherry

GF GLUTEN FREE VVEGETARIAN VG VEGAN All meals can be modified to meet dietary needs.

\*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.

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.