

GLENS FALLS COUNTRY CLUB

Appetizers

Crispy Pork Belly \$8 **GF**

Tossed in sweet chili sauce, served over sautéed kale

Steamed Clams \$8

With chorizo-cider broth & grilled baguette

The Club Cocktails - Curly Celery & Lemon **GF**

Three piece shrimp \$10 / 4-ounce colossal crab \$15 / 4-ounce Maine lobster \$16

Antipasti \$7

Mixed olives, roasted red peppers, marinated artichoke, fresh mozzarella & grilled baguette

Crispy Calamari \$9

Deep fried battered calamari with jalapeno honey drizzle & pickled pepper relish

Duo of Chilled Gazpacho \$6 **GF**

Lightly smoked tomato soup & roasted green pepper soup with sour cream & crispy corn tortillas

Soups & Salads

Soup Du Jour \$4/\$5 **Creamy Potato & Cheddar w/ Bacon** \$4/\$5 **French Onion Soup** \$6

Traditional Caesar or Kale Caesar Salad \$8

House made dressing, croutons, parmesan cheese. Grilled Chicken \$13 Grilled Shrimp \$16

Cool, Crisp Wedge of Iceberg Lettuce \$8 **GF**

Bacon, radishes & blue cheese dressing

Caprese Salad \$7 **GF**

Sliced tomatoes, fresh mozzarella, basil, reduced balsamic & olive oil

Spinach & Beet Salad \$9 **GF**

Baby spinach with sliced roasted beets, carrot ribbons, crispy bacon & apple cider vinaigrette

Apple, Walnut & Blue Salad \$9/\$14 **GF**

Diced fresh apples tossed with blue cheese, candied walnuts, baby greens, and raspberry vinaigrette

Greek Salad \$9/\$14 **GF**

Mixed greens, olives, pepperoncini, red onion, feta cheese & lemon-oregano dressing

The Chop House

Choice of baked potato or mashed potato; choice of compound butter, red wine demi, or au Poivre sauce

*Add blue cheese crust, horseradish crust, sautéed mushrooms, caramelized onions, or a **6oz lobster tail** for an additional charge*

NY Strip Steak 7 ounce \$23 14 ounce \$33

Filet Mignon 4.5 ounce \$28 9 ounce \$38

Lamb Rack half rack \$26 full rack \$36

Hanger Steak 10 ounce \$26

Entrée Selections

Chicken Primavera \$22

Linguini, spinach, baby tomatoes and lemon-white wine sauce

Cornmeal Dusted Sautéed Trout \$23 **GF**

Warm red bliss potato salad and cilantro oil

Maple Glazed Cedar Planked Salmon \$16/23 **GF**

Sautéed spinach, rice pilaf and maple drizzle

Grilled Citrus Shrimp \$16/23 **GF**

Steamed jasmine rice, charred scallions, grapefruit & orange segments, and cilantro oil

Gigante Bean Gratin \$17 **GF**

Slow cooked giant white beans in herbed parmesan sauce wrapped in zucchini ribbons

Grilled Swordfish Provençal \$25 **GF**

Fingerling potatoes, tomatoes, olives, artichokes and lemon

Seared Rare Tuna Steak \$24 **GF**

Baby pea tendrils salad and smoked tomato vinaigrette

Spinach & Ricotta Ravioli \$18

Parmesan cream, sautéed baby tomatoes & fried basil

Grilled Boneless Pork Chop \$23 **GF**

Parmesan potato planks, pickled apples and roasted garlic demi



*Gluten Free items. Some items can be made gluten free, please ask your server for more information
Before placing your order,*

please inform your server if a person in your party has a food allergy. May 2017