

WINE CELLAR

APPETIZER

Duck Bruschetta 19

duck confit, garlic crostini, partridgeberry and onion jam, chimichurri, candied orange peel

Summer Salad 17

mixed greens, blueberries, goat cheese, lemon dressing, pickled radishes, candied pecans

Chicken Satay 18

sous vide chicken breast, pineapple, bell peppers, tzatziki, crumbled feta

Scallop Crudo 19

thinly shaved scallop, pea puree, pickled red onions, toasted almonds

Mussels 21

tequilla and lime broth, grilled italian slice

Caesar Salad 16

lardons, romaine, grilled italian slice, lemon, fresh parmesan

Smoked Cod Chowder 13

NL smoked cod, mirepoix, green onion, cream based

MAIN COURSE

Cod 31

parmesan and garlic crusted cod, creamy citrus polenta,
charred lemon wedge

Salmon 33

seared salmon, beetroot risotto, grilled mango pico de gallo

Chicken 32

pan-seared chicken, sweet potato mash, salsa verde

Beef Back Ribs 38

braised, char grilled beef ribs, house made BBQ sauce,
loaded potato salad

above entrees served with seasonal vegetables

Linguine Aglio & Olio 28

olive oil and parmesan base, tender garlic, linguine, spinach,
grape tomatoes, green peas, and carrot

FROM THE CHAR GRILL

Rib Eye

10 OZ 48

16 OZ 70

Striploin

8 OZ 32

12 OZ 49

Tenderloin

7 OZ 51

10 OZ 68

choice of chefs signature sauces:
parmesan peppercorn, classic demi glace,
bourbon mushroom or house made BBQ sauce

Signature Add Ons 5

goat cheese, blue cheese, feta cheese, fresh parmesan cheese

served with choice of
garlic parmesan risotto, baked, whipped or oven roasted red potato
and vegetable du jour

Enhancements

Sweet Potato Fries 5
Loaded Whipped Potato 5
Loaded Baked Potato 5

Additions

Scallops 3 or 5 - 15/20
Shrimp 3 or 5 - 13/18
Shrimp & Scallop 3 & 3 - 20
Mushrooms or Onions - 4
Extra Sauce - 5



The Glynmill Inn

CELEBRATING 100 YEARS

WINE LIST

by the glass 6oz / 8oz Pour

Red

Graffigna Malbec	9.50 / 13.50
McManis Cab/Sauv	12.75 / 16.75
LePlan Merlot	10.50 / 14.50

750 ml Red Wine

Bolla Valpolicella, Italy	40
Fat Bastard Pinot Noir, France	43
19 Crimes Cabernet Sauvignon, Australia	51
Lindemans Bin 50 Shiraz, Australia	35
LePlan Merlot, France	45
1000 Stories Zinfandel, California	87
McGuigan Black Lable Shiraz, Australia	36
Three Thieves Cabernet Sauvignon, USA	49
McManis Cabernet Sauv, California	53
Kilikanoon The Lackey Shiraz, Australia	46
Graffigna Centen. Malbec, Argentina	39
Campifiorin, Masi, Italy	60

White

Graffigna Pinot Grigio	9.50 / 13.50
Matchbook, Chardonnay	13.50 / 17.50
Casillero Reserva, Sauv Blanc Chile	8.75 / 12.75
Lindeman's Bin 65 Chardonnay	9.00 / 13.00

750 ml White Wine

Casillero Reserva, Sauv Blanc Chile	39
Graffigna Pinot Grigio, Argentina	38
Albino Pinot Grigio, Italy	45
Bersano Gavi De Commune Gavi, Italy	78
Bolla Pinot Grigio, Italy	40
Lindeman's Bin 65 Chardonnay, Australia	35
Matchbook Dunnigan Hills Chardonnay, California	56

Sparkling Wine

Ruffino Prosecco, Italy	50
Spumante Bambino, Canada	30

Sangria

White - peach schnapps, vodka, white wine, pineapple juice, 7Up	13.75
Red - cognac, cointreau, red wine, cranberry juice, ginger ale	15.50

Martini

Gin or Vodka - vermouth, olives	10
Grey Goose Vodka	18.95
Green Apple -green apple vodka, lemon juice	9.75
Banana Split - crème de banane, crème de cacao, vodka	10
Woo Woo - vodka, peach schnapps, cranberry juice	9.75



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