



GLENVIEW HOUSE

APPETIZERS

WARM PRETZEL 9

FRESHLY BAKED PRETZEL, SEA SALT, HOUSE MADE BEER MUSTARD

WINGS 11

JUMBO WINGS WITH YOUR CHOICE OF: SWEET BBQ, BUFFALO, OR PINEAPPLE HABANERO

JALAPEÑO POPPERS... 11

CHEESE STUFFED JALAPEÑOS, AGAVE CILANTRO CREMA

POTATO SKINS 12

ROASTED IDAHO POTATOES, CHEDDAR, FONTINA CHEESE, BACON, CARAMELIZED ONIONS, ALE CRÈME FRAICHE, CHIVES, TRUFFLE OIL

FRIED CHEESE CURDS 10

WISCONSIN CHEESE CURDS WITH ARRABIATA SAUCE

"KOBE" SLIDERS 13

AMERICAN KOBE BEEF, CARAMELIZED ONIONS, FONTINA CHEESE, TRUFFLE AIOLI, MINI BRIOCHE BUN

SALADS

ADD: GRILLED CHICKEN 7 / GRILLED SALMON 8

GH HOUSE SALAD 9

MIXED GREENS, SHREDDED CARROTS, CUCUMBERS, GRAPE TOMATOES, PARMESAN CROSTINI, WHITE BALSAMIC VINAIGRETTE

CAESAR 10

ROMAINE LETTUCE, SHAVED PARMESAN, PARMESAN CROSTINI, CREAMY GARLIC DRESSING

CHOPPED SALAD 13

GRILLED CHICKEN, BACON, ICEBERG, ROMAINE, CARROTS, CUCUMBERS, AVOCADO, GORGONZOLA, GRAPE TOMATOES, HARD BOILED EGG, HOUSE RANCH DRESSING

ASPARAGUS SALAD 12

ASPARAGUS, SPRING MIX, ROMAINE, HARD BOILED EGG, MUSHROOMS, BELL PEPPER, SHAVED PARMESAN, ROASTED GARLIC VINAIGRETTE

SANDWICHES

ADD: BACON 2 / CARAMELIZED ONIONS .75 / FRIED EGG 1 / AVOCADO 2

(SANDWICHES ARE SERVED WITH A CHOICE OF SIDE)

GH BURGER 14

MEYERS GROUND CHUCK, LEAF LETTUCE, TOMATO, SWEET ONION, CHOICE OF CHEESE, HOUSE MADE MAYO, BRIOCHE BUN

CHICKEN SANDWICH 14

BLACKENED CHICKEN BREAST, SMOKED GOUDA, SHREDDED LETTUCE, PICKLES, TOMATO, SPICY REMOULADE SAUCE, HOAGIE ROLL

ROASTED TURKEY 13

ROASTED TURKEY, APPLEWOOD SMOKED BACON, WHITE CHEDDAR CHEESE, LETTUCE, TOMATO, AVOCADO, HOUSE MADE MAYO, BRIOCHE BREAD

FISH TACOS..... 13

MARINATED TILAPIA, AVOCADO PICO DE GALLO, SHREDDED CHIHUAHUA CHEESE, TOMATILLO SALSA, SHREDDED LETTUCE, LIME, CORN TORTILLA

AVOCADO SANDWICH.....12

BLACK BEANS, RED CABBAGE, AVOCADO, JALAPEÑO, PEPPER JACK CHEESE, PICKLED RADISH, LIME CREMA, SALSA, HARVEST BREAD

CHICKEN TACOS..... 13

GRILLED CHICKEN BREAST, AVOCADO PICO DE GALLO, SHREDDED CHIHUAHUA CHEESE, TOMATILLO SALSA, SHREDDED LETTUCE, LIME, CORN TORTILLA

ENTREES

PAN-ROASTED CHICKEN..... 23

HALF AMISH CHICKEN, ROSEMARY NEW POTATOES, ASPARAGUS, BALSAMIC TOMATOES, HERB BUTTER, CITRUS JUS

SALMON..... 23

PAN SEARED SALMON, SPINACH, ARUGULA, CHERRY PEPPERS, NEW POTATOES, ARTICHOKE HEARTS, PINE NUTS, PARMESAN, PEPPERONATA

SIDES

FRENCH FRIES 6

SWEET POTATO FRIES 6

SMALL HOUSE SALAD..... 6

SMALL CAESAR.....6

*THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGINS SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR SHELLFISH MAY RESULT IN AN INCREASE IN FOODBORNE ILLNESS

EXTRAS ARE SUBJECT TO ADDITIONAL CHARGES

DRAFT BEER

<i>WEIHENSTEPHANER HEFEWEISSBIER</i>	\$7	<i>MAPLEWOOD JUICE PANTS</i>	\$7
<i>LAGUNITAS LIL SUMPIN</i>	\$7	<i>FIRESTONE UNION JACK</i>	\$7
<i>HALF ACRE DAISY CUTTER</i>	\$7	<i>BALLAST POINT SCULPIN</i>	\$7
<i>MAINE PEEPER</i>	\$8	<i>STIEGL GOLDBRAU</i>	\$7
<i>OFF COLOR APEX PREDATOR</i>	\$7	<i>KROMBACHER PILS</i>	\$6
<i>DOVETAIL HELLES LAGER</i>	\$7	<i>GREAT LAKES EDMUND FITZGERALD</i>	\$6
<i>REVOLUTION ANTI HERO</i>	\$7	<i>REVOLUTION HAZY HERO</i>	\$7
<i>3 FLOYD'S SPACE STATION MIDDLE FINGER</i>	\$7	<i>UNCLE JOHN'S CIDER</i>	\$7
<i>HALF ACRE BODEM</i>	\$7	<i>ALLAGASH WHITE</i>	\$7
<i>ANDERSON VALLEY BOONT AMBER</i>	\$7	<i>FIRESTONE VELVET MERLIN</i>	\$7
<i>TEN NINETY JUICE GOD</i>	\$7	<i>3 FLOYD'S GUMBALLHEAD</i>	\$7
<i>TEMPERANCE GATECRASHER</i>	\$7		

BOTTLED BEER

<i>ANCHOR STEAM</i>	\$5	<i>3 FLOYD'S GUMBALLHEAD</i>	\$7
<i>AMSTEL LIGHT</i>	\$5	<i>3 FLOYD'S ZOMBIE DUST</i>	\$7
<i>BECK'S</i>	\$5	<i>BELL'S AMBER</i>	\$6
<i>BUD LIGHT</i>	\$4	<i>BELL'S TWO HEARTED</i>	\$6
<i>CLAUSTHALER N/A</i>	\$5	<i>CRISPIN</i>	\$6
<i>COORS LIGHT</i>	\$4	<i>DELERIUM TREMENS</i>	\$12
<i>CORONA</i>	\$5	<i>DUVEL</i>	\$7
<i>CORONA LIGHT</i>	\$5	<i>FAT TIRE</i>	\$5
<i>GUINNESS</i>	\$6	<i>FOUNDER'S DIRTY BASTARD</i>	\$6
<i>HARP</i>	\$4	<i>ROGUE DEAD GUY</i>	\$6
<i>HEINEKEN</i>	\$5	<i>SIERRA NEVADA PALE ALE</i>	\$5
<i>HOEGAARDEN</i>	\$5	<i>STONE IPA</i>	\$6
<i>MILLER LITE</i>	\$4	<i>SAINT BERNARDUS</i>	\$12
<i>MODELO</i>	\$5	<i>TRIPEL KARMELIET</i>	\$10
<i>STELLA</i>	\$5	<i>UNIBROUE LA FIN DU MONDE</i>	\$8

WINE

RED

<i>NEILSEN BY BYRON PINOT NOIR</i>	\$11/\$44
<i>THE ARBORIST RED BLEND</i>	\$10/\$40
<i>FAMILIA BARBERIS MALBEC</i>	\$10/\$40
<i>BRIDLEWOOD CABERNET SAUVIGNON</i>	\$40/\$40
<i>VINA ROBLES CABERNET SAUVIGNON</i>	\$14/\$56

WHITE

<i>BENVOLIO PINOT GRIGIO</i>	\$9/\$36
<i>CHÂTEAU LA LIEUE ROSÉ</i>	\$12/\$48
<i>NEILSEN BY BYRON CHARDONNAY</i>	\$10/\$40
<i>FERRARI CARANO CHARDONNAY</i>	\$13/\$52
<i>FERNLANDS SAUVIGNON BLANC</i>	\$11/\$44
<i>PASO ROBLES VIOGNIER</i>	\$12/\$48
<i>RIESLING ?</i>	

SPECIALTY COCKTAILS

<i>GINGER PEAR MARTINI</i>	\$12	<i>KENTUCKY MULE</i>	\$10
ABSOLUT PEAR, CANTON GINGER LIQUEUR, ST. GERMAIN		KENTUCKY BOURBON, GINGER BEER, LIME JUICE	
<i>GH OLD FASHIONED</i>	\$12	<i>PALOMA</i>	\$10
BOURBON, SIMPLE SYRUP, BITTERS, SODA, ORANGE & CHERRY		TEQUILA, GRAPEFRUIT, LIME, SIMPLE SYRUP & SODA	
<i>JALAPEÑO GIMLET</i>	\$10		
STOLI JALAPEÑO, SIMPLE SYRUP, LIME JUICE, JALAPEÑO SLICES			