

## Appetizers & Salads

### Shrimp Remoulade

- large peeled gulf shrimp in spicy creole remoulade sauce; garnishes 8.

**Fried Eggplant** with spicy parmesan dressing 7.

**Lump & Claw Crab Cakes** with Sherry sauce 9.

### Seared Jumbo Diver Scallop

- with warm cannellini bean salad and artichoke, leek & fennel stewed in ex. Virgin olive oil with preserved lemon and sundried tomato 9.

**Gnocchi** with beef ragu 7.

**Crawfish Beignets** with creole tartar sauce 7.

### Cajun Seafood Gumbo

- spicy, dark and rich stew with shrimp, oysters,  
andouille sausage, crawfish tails and okra bowl 7. cup 4.

### Mayfair Salad

- mixed greens with Volpi salami, Jennings ham, provol cheese, Mediterranean olives, peperoncini, sweet red onion; with house-made Mayfair dressing 10.

### Bleu Cheese Salad

- Goatsbeard Farm 'Moniteau Blue' cheese, roasted pecans, sweet red onion on artisan greens; drizzled with creole vinaigrette 9.

### Mixed Green Salad

- at least ten varieties of salad greens, croutons, raw vegetable garnish tossed with your choice of house-made dressing 3.75

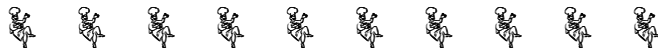
## Pasta

Add mixed green salad 2.

### Pastalaya

- shrimp, smoked chicken, andouille sausage, our homemade tasso, and fettuccine in a spicy brown seafood reduction sauce 16.

**Baked Penne** with Roasted Vegetables, Fresh Mozzarella & Marinara Sauce 13.



👉 Following served with mixed green salad 👈

### Steak Frederick

- grilled pepper bacon wrapped 'USDA Certified' Angus tenderloin steak with bleu cheese glaze and homemade Worcestershire sauce drizzle. Served with garlic mashed potatoes and fried shoestring onions 29.

**Roasted Cornish Hen** with Oyster Dressing and Gingersnap Gravy

- with bourbon mashed sweet potatoes, vegetable 16.

### Trout Sombart

- grilled Troutdale Ranch trout stuffed with fresh herbs and lemon, topped with a sauté of wild mushrooms--local when available, house-made bacon, pecans and green onions. Served with iron-skillet potatoes and grilled asparagus 20.

### Shrimp Creole

- peeled, wild caught Gulf shrimp simmered in spicy Creole tomato sauce.  
Served with rice 16.

### Chicken Pot Pie

- local raised free-range chicken and fresh vegetables in rich chicken sauce 13.

### Red Beans and Rice

- spicy dark red kidney beans slow cooked with ham shanks;  
with andouille sausage 13.

One check per table Please.  
Parties of 6 or more will have 17% gratuity added.

## Entrees

All entrees served with your choice of two (2) of the following: mixed green salad, cole slaw, potato salad, mashed potatoes & gravy, baby Yukon gold potatoes, fresh-cut french fries, rice, red beans, country-style green beans, fried okra, spaghetti squash, braised greens, glazed baby carrots.

### **Bronzed Double Pork Chop**

- double-cut pork rib chop coated in a spicy blend of peppers & herbs seared to a bronze color; topped with brown garlic butter 16.

### **Beer-battered Jumbo Shrimp**

- wild-caught Gulf shrimp; with Sweet & Spicy dipping sauce 18.

### **Glenn's Delmonico Steak**

- 'USDA Certified' Angus rib eye; spice crusted & seared on the outside, then cut into steaks; your choice of grilled or blackened 27.

### **Blackened Redfish**

- redfish filet coated in a spicy blend of peppers and herbs, charred in a white-hot iron skillet. 17.

### **Not Your Ordinary Meatloaf**

- veal sirloin, beef tenderloin, pork loin; sauce jardinière 14.

### **Fried Missouri Raised Catfish 12.50**

or

### **Fried Gulf Oysters**

- hand breaded in cornmeal; with creole tartar sauce  
small (6-9) 12. large (9-12) 16.

### **Chicken Fried Steak**

- tenderized flat-iron steak, breaded and deep fried; topped with cream gravy 13.

## Sandwiches

☞ All sandwiches served with your choice of fresh cut french fries, cole slaw or potato salad ☞

### **Oyster or Catfish Po'boy**

- fried oysters or catfish on a french loaf; dressed with lettuce, tomato, red onion and creole tartar sauce catfish 9.50 oyster 11.

### **Grilled Pesto Chicken Sandwich**

- grilled pesto-coated chicken breast topped with roasted sweet peppers and Fontina cheese on Ciabatta 9.50

### **Smoked Salmon Reuben**

- griddled sandwich of smoked salmon, Jarlsburg cheese and fresh sauerkraut tossed with caper-horseradish dressing on rye 10.

### **Glenn's Deluxe Burger**

- char-grilled 'USDA Certified' Angus burger topped with colby/jack cheese, avocado, tomato, sprouts and mayonnaise on a toasted whole-wheat bun 9.

One check per table Please.  
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