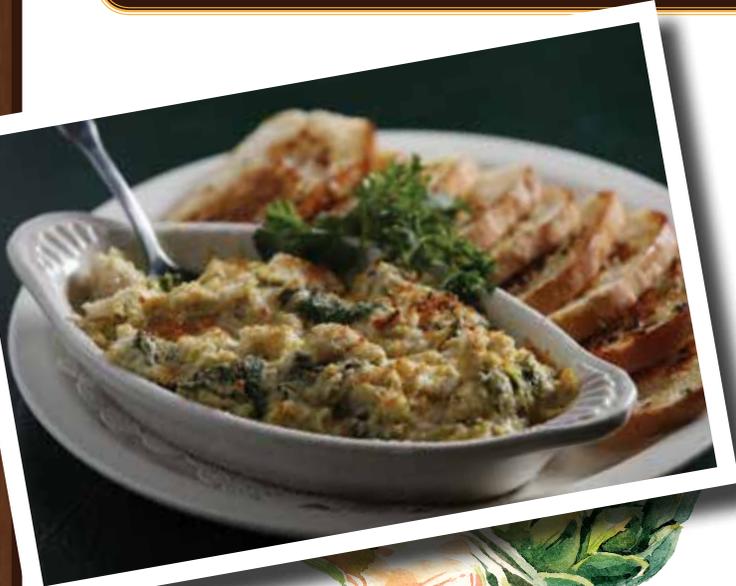


AN ORIGINAL AMERICAN
TAVERN SINCE 1887



STARTERS



Artichoke Dip



ARTICHOKE DIP

Artichoke and spinach simmered in a three cheese sauce and served with toasted garlic bread (Generous and Chunky.) 13.95

CHICKEN QUESADILLA

Deliciously grilled chicken piled on a large flour shell with tomatoes, black olives, lettuce and cheddar cheese then baked. 13.95

NANA GRENAUER'S POTATO PANCAKES

Finely grated potatoes tossed with thinly chopped onions and Nana Grenauer's secret sauce recipe pan fried till crisp. 9.95

FRESH CUT TAVERN FRIES

A Tavern Fave — Cut fresh every morning. Served with your choice of our tavern made honey butter (great with the sweet fries) or gravy. Sweet fries 5.95 French fries 4.95

TAVERN TENDERLOIN CROSTINI

Four tender tornadoes grilled medium and served on a crostini layered with spinach, fresh goat cheese and oven roasted tomatoes Topped with frizzled onions and drizzled with a balsamic reduction. 18.95



Tavern Tenderloin Crostini

TAVERN FRESH CUT CHICKEN FINGERS

A Tavern Fave — Best chicken fingers you have ever had (just ask Rosalie)! Fresh chicken breast cut to size, dipped in a tavern made panko bread crumb mix, lightly fried and tossed with your choice of delicious sauce — mild, medium, hot, BBQ, or citrus chipotle. 12.95 + Fries for 2.00

HOT STUFFED HUNGARIAN PEPPERS

Famous throughout the Village. When available, we get fresh peppers from farmer Ken from Seabert Farms and stuff them with our secret mix of three cheeses, garlic, basil and bread crumbs and drizzle them with olive oil. 13.95

JUMBO TAVERN CUT SPANISH ONION RINGS

You will love these tavern cut jumbo onion rings dipped in our tavern batter and fried to perfection. 7.95

TAVERN MADE CRAB CAKES

Chef Todd's crab cake recipe served over a field of greens with sides of Cajun aioli and wasabi sauce. 17.15

18 YUMMY TAVERN WINGS

(Come on, I know you want to) Delicious, plump wings tossed in one of our tavern made sauces — mild, medium, hot, BBQ, citrus chipotle, Cajun or Sicilian. 19.95 8 Tavern wings. 13.95



Tavern Wings — YUM!

∞ FROM THE SEA ∞

All but the broiled, Cajun and fish fry are served with fresh vegetable and choice of potato. Dinner salad + 2.00

TAVERN YELLOW PIKE FISH FRY

A Tavern Fave — A twist on our classic fish fry. Enjoy fresh yellow pike hand breaded in our tavern panko batter. 26.95

FRESH PACIFIC WHITE FISH

Let chef Todd surprise you with his fresh ingredients for this delicious classic fish. 18.95

FRESH-CAUGHT BROILED FISH

A healthier option to our classic fish fry. Light and flaky cod broiled with lemon. Served with coleslaw and potato. 18.55

CAJUN COD

We broil this tender fish topped with our tavern made Cajun spice. Served with coleslaw and potato. 17.95

BUFFALO STYLE FRIED JUMBO SHRIMP

Fresh jumbo shrimp breaded in our tavern made panko breading and fried to golden brown. Plain, Hot, Medium or Mild 18.75

WHITEFISH FRANCAIS

This fish will melt in your mouth. Fresh fish sautéed golden brown in our tavern Parmesan egg batter and topped with a garlic lemon wine sauce. 18.95

OUR FABULOUS FISH FRY

Served everyday all day! Our high standards in fish selection makes this the best fish fry you have ever had. Fresh cod dipped in our tavern made batter and lightly fried. Served with coleslaw and potato. 17.95 Mini 13.95

TAVERN CRAB CAKE DINNER

Chef Todd's crab cake recipe served over a field of greens with sides of Cajun aioli and wasabi sauce. 21.95

ASIAGO CRUSTED WHITEFISH

A Tavern Fave — Generous portion of fresh cod crusted with Asiago cheese and pan seared to perfection. 18.95

∞ TAVERN FAVES AND COMFORT FOODS ∞

All but the pasta dish and fingers are served with fresh vegetable and choice of potato. Dinner salad + 2.00

TAVERN BABY BACK RIBS

Jim Grenauer's favorite dish. He worked for years to perfect the preparation and sauces for this recipe. Tender baby back ribs are boiled in the Grenauer family seasoning then grilled, topped with our tavern cannonball BBQ sauce. Full 29.85/Half 19.95



Baby Back Ribs

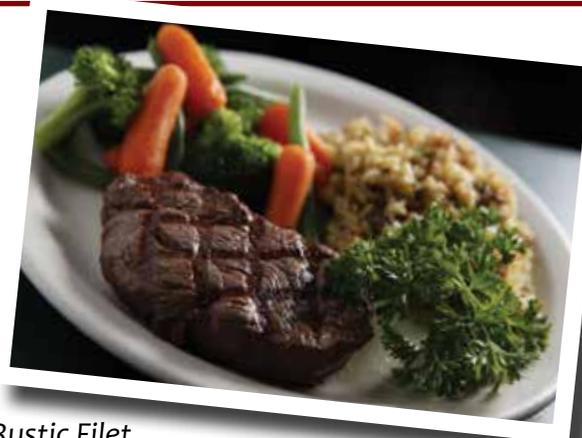
MAIN STREET MEATLOAF

Aunt Carole's yummy meatloaf recipe is a classic. Fresh Certified Angus Beef ground chuck mixed with onions and spices and topped with gravy. Perfect dish to lift your spirits. 16.95



RUSTIC CUT TENDERLOIN FILET

Our Certified Angus Beef Rustic Cut Tenderloin is not your typical filet. It is an artisan cut filet with some marbling, lightly trimmed and full of flavor. 29.95



Rustic Filet

PASTA OF THE DAY

Fresh ingredients every day determine what will be in this dish. Ask your server for details. 20.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

∞ GLEN PARK SANDWICHES ∞

All sandwiches are served with your choice of tavern made French fries, sweet potato fries or chips.

THE GARRISON

One of our signature sandwiches!

6oz of tenderloin filet prepared to perfection on tavern garlic toast and served with your choice of Tavern made fries, sweet fries or chips. Choose from sautéed mushrooms and onions with Provolone or spinach and Provolone. 22.95



The Garrison

REIST STREET REUBEN

One of our tavern favorites!

Fresh cooked corned beef piled high on marbled rye and topped with sauerkraut, Swiss cheese and our very own tavern-made thousand island dressing. 14.95

GRILLED 5507

This tavern inspired classic features our certified Angus beef on marble rye topped with thinly sliced red onion, cream cheese and our horseradish mayo then grilled to perfection. 13.95

THE GLEN PARK CLUBBER

Our signature hand carved turkey. Piled high with crispy bacon, fresh lettuce and tomato then topped with mayo. 12.95

GRILLED PORTABELLA MUSHROOM SANDWICH

For the veggie lover in all of us. We pile a fresh Costanzo roll with grilled portabella mushrooms topped with roasted red pepper, fresh zucchini and feta cheese. 13.95

THINNY THINNY

This classic Buffalo grilled sandwich is served on skinny skinny rye bread topped with applewood smoked ham, slices of white onion, Swiss cheese and Coleman mustard. 7.95

GRILLED TURKEY AND BRIE

We slice our signature hand carved turkey and pile it on a fresh Costanzo roll then top with roasted red peppers, fresh lettuce and tomato then grilled ever so slightly to melt the Brie. Yummy! 12.95

GRILLED CHICKEN BREAST

A tavern staple. Fresh chicken breast grilled or Cajun grilled served on a Costanzo roll topped with melted sharp cheddar cheese, fresh lettuce and tomato. 11.95

CHICKEN FINGER WRAP

Our tavern made chicken finger tossed in your choice of sauce — hot, medium, mild or BBQ wrapped in a large flour tortilla with our tavern blue cheese, fresh lettuce and tomato. 11.95

THE STAGECOACH WRAP

Our fresh chicken sautéed together with portabella mushroom, roasted red pepper, artichokes and Asiago cheese and wrapped in a large flour tortilla. 13.25

GRILLED CHICKEN BREAST AND HOT STUFFED PEPPER

Fresh chicken breast grilled or Cajun grilled served on a Costanzo roll with melted Asiago cheese, fresh lettuce and tomato topped with one of our famous hot stuffed pepper.

I dare you. 14.95

Grilled Chicken Breast and Hot Stuffed Pepper



∞ TAVERN BURGERS ∞

We make our burgers with fresh (never frozen) Certified Angus Beef ground chuck.
Served with your choice of tavern made French fries, sweet potato fries or chips.

THE GLEN PARK SIGNATURE BURGER

Grill it to your liking and top it with fresh lettuce and tomato served on a Costanzo roll. Bigger is better (12oz) 13.95, (8oz) 12.25 Add cheese 1.00



SACRE BLEU!

I dare you! This decadent signature burger is tavern stuffed with crumbly bleu cheese and served on a Costanzo roll. 13.95



TURKEY BURGER

For those looking for a lighter healthier burger this is your dish. Grilled turkey burger topped with roasted red peppers, asiago, fresh lettuce and tomato. 11.45

GOUDA BURGER

Our signature burger grilled to your liking and topped with melted Gouda cheese, sautéed onions, crisp bacon with fresh lettuce and tomato served on a Costanzo roll. 14.95



Gouda Burger

Black Button
Distiller's Citrus
forward Gin &
tonic on TAP



∞ FROM THE CARVING STATION ∞



We proudly serve Certified Angus Beef.

HAND CARVED BEEF OR TURKEY DINNER

Choose between our thinly sliced beef or our succulent turkey breast. Either way you can't go wrong. Served with choice of potato and fresh steamed veggies. 17.95

BUFFALO'S BEEF ON WECK

Our signature dish — on our tavern made Kummelweck roll from Costanzo's sliced thin and piled high. 8oz 13.95 • 6oz 12.25 • 4oz 9.75
Tavern made French fries + 2.00

HAND CARVED TURKEY SANDWICH

Juicy fresh sliced turkey breast on a Costanzo roll served with a side of cranberry sauce 10.95

HAND CARVED CERTIFIED ANGUS BEEF BEEF PLATE

Just the beef. Sliced thin and piled high.
Large 13.95 Small 11.95

HOT ROAST BEEF OR TURKEY

Piled high on your choice of bread with gravy, mashed potatoes or tavern-made French fries. 13.95



Buffalo's Beef On Weck

Join us this winter
for Sunday afternoon music.
2pm - 5pm, January - April

SOUPS

LOBSTER BISQUE

We are famous for this one! Cup 6.95
Bowl 8.95



Lobster Bisque

OH LA LA FRENCH ONION CROCK

Sweet French onion soup with a crispy cheese topping. Cup 5.25 Crock 6.95

TAVERN MADE SOUP DU JOUR

Just like Nana made. Cup 4.95 Bowl 6.25

ENGINE HOUSE #5 CHILI

You got it. We make here. But only during the "chili" months. Cup 6.95 Bowl 7.95

SALADS

We purchase locally grown produce when available.

THE GLEN PARK TAVERN CLASSIC COBB

We have made this yummy California classic salad our own. Beginning with fresh grilled chicken and adding crumbly bleu cheese, black olives, crisp crumbled bacon, crumbled egg, fresh avocado and tomato which we beautifully arrange a top fresh mixed greens. 15.95

CRYSTAL BEACH COBB

All the goodies as our classic Cobb salad minus the chicken. We use real crab meat instead. 17.95

HAIL TO THE TAVERN CAESAR

Who doesn't love this classic? We start with crispy fresh romaine lettuce and we toss it with tavern made croûtons and Parmesan cheese and top with fresh tomatoes. 10.95 Anchovies +1.00 Fresh chicken breast grilled or Cajun +3.00

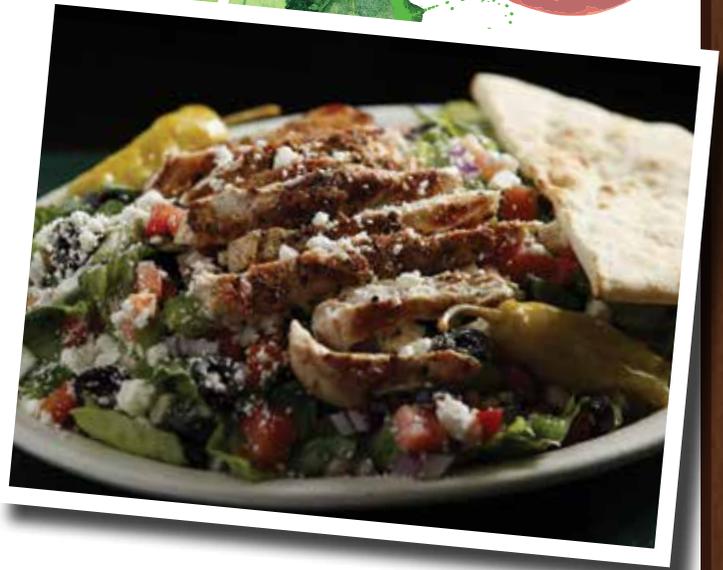
SOUTH OF THE BORDER

Tavern made crisp flour tortilla bowl with fresh mixed greens, cheddar cheese, black olives, onions and fresh tomatoes topped with your choice of Mexican spicy beef or grilled chicken. Served with a side of sour cream, salsa and guacamole. 15.25

Dressings — Tavern-made bleu cheese, Caesar, Italian, low fat raspberry vinaigrette, Parmesan, balsamic, tavern-made 1,000 island, or our tavern-made pine nut vinaigrette



LET US CATER YOUR NEXT OFFICE
OR HOUSE PARTY
ASK YOUR SERVER FOR DETAILS



Greek Souvlaki

GREEK SOUVLAKI

A Tavern Fave — Chef tops fresh mixed greens (from farmer Ken when available) with marinated grilled chicken along with black olives, fresh tomatoes, chopped red onion, feta, peppers and peppercinns served with our very own tavern-made Aegean dressing. 16.45

SNYDER SPINACH

Fresh baby spinach topped with hard boiled eggs, red onion, bacon and crumbled bleu cheese served with hot bacon dressing. 11.95 Add 6 oz. Chicken +3.00

MAIN STREET CHOPPED SALAD

Fresh chopped iceberg lettuce with Craisins, fresh tomato, cucumber, peppers and onions tossed with Asiago cheese, salami and white Balsamic vinaigrette. Topped with grilled chicken. 15.75 Sub real crab meat 16.45