GLEN PRAIRIE

LOCAL FLAVOR

FINE FOOD & DRINK

Welcome to Glen Prairie. We serve contemporary American cuisine, with a strong emphasis on local Midwest flavors and ingredients. Where possible, we feature natural, organic and family farmed products, sustainable seafood and "green" farmed wines.

GF - Can be prepared Gluten Free upon request

V – Can be prepared Vegetarian upon request

Gluten Free Bread and Pasta + 2.50

Starters

Roasted Asparagus - 7 GF-V
Pepato Cheese, Roasted Oyster Mushrooms, Balsamic Truffle Vinaigrette

Buttermilk Fried Stuffed Mushrooms - 8 GF-V
Horseradish Sauce, Garlic Chilé Sauce

Rustic Hummus - 7 GF-V
Seasonal Vegetables, Pita Chips

Roasted Beet Bruschetta - 9 GF-V
Roasted Local Beets, Shallots, Garlic, Arugula, Goat Cheese, Balsamic Truffle Vinaigrette, Toasted Ciabatta

Duck Tacos - 10 GF
Crispy Duck Confit, Grilled Pineapple Salsa, Corn Tortillas

Shrimp and Grits - 10 GF
2 Year Aged Cheddar Grits, Nueske's Applewood Smoked Bacon, Sautéed Shrimp, Fresh Garlic and Parsley, Honey Glaze

Heritage Berkshire Pork Belly Sliders - 12
Braised Pork Belly, Oil & Vinegar Slaw, Peach Chutney, Brioche Mini Buns

House Made Flatbreads

Margherita - 8 GF-V
Fresh Mozzarella, Roasted Tomato, Garlic, Olive Oil, Basil

Wild Mushroom - 8 GF-V
Pepato Cheese, Herbs, Truffle Oil

Bacon & Sweet Pea - 10 GF
Nueske's Bacon, Sweet Pea Puree, Smoked Gouda

Sides

Rustic Fries - 4
Roasted Potatoes - 4
Mac n Locally Farmed Cheese - 6
Whipped Potatoes - 4
Sautéed Spinach - 4
Glazed Green Beans - 4
Baby Carrots - 4
Whipped Sweet Potatoes - 4

Soups and Salads

Caramelized Onion Soup - 6 GF
Herbed Croutons, Steiner Bros. Swiss & Gruyere

Soup of the Day - 5

Baby Wedge Salad - 8 GF-V
Nueske's Applewood Smoked Bacon, Today's Tomatoes, Red Onion, Mindoro Bleu Cheese Dressing

Farmers Market Salad - 6 GF-V
Baby Greens, Today's Tomatoes, Cucumber, Champagne Cider Vinaigrette

Organic Baby Spinach - 8 GF-V
Stickney Hill Goat Cheese, Toasted Almonds, Dried Cranberries, Raspberry Vinaigrette

Locally Grown Beet Salad - 9 GF-V
Market Greens, Stickney Hill Goat Cheese, Balsamic Truffle Vinaigrette

Glen Prairie Cobb - 14 GF-V
Romaine, Today's Tomatoes, Red Onion, Mindoro Blue Cheese, Avocado, Farm Fresh Egg, Nueske's Applewood Smoked Bacon, Miller Farms Chicken, Champagne Cider Vinaigrette

Kale and Berry Salad - 9 GF-V
Fresh Strawberries and Blueberries, Goat Cheese, Red Onion, Pepitas, Creamy Lemon-Dijon Vinaigrette

Grilled Caesar Salad - 8 GF
Organic Romaine Hearts, Garlic Croutons, Creamy Caesar Vinaigrette, Pepato Cheese

Add to any Salad

Grilled Flat Iron Steak 8
Grilled Chicken 5
Grilled Wild Caught Salmon 8
Grilled Shrimp 6

3/15/2013

Entrees

Chervil Crusted Pike - 21 GF
Mac 'n' Locally Farmed Cheese, Sautéed Green Beans

Vegetarian Pappardelle - 16 V
Roasted Shallots, Tomatoes, Garlic, Organic Spinach, Fresh Basil, Goat Cheese
Add Miller Farms Grilled Chicken - 19 Add Sautéed Shrimp - 21

Maple Leaf Duck Breast - 22 GF
Confit Fingerling Potatoes, Wilted Organic Spinach, Orange Gastrique

Grilled Flat Iron Steak - 22 GF
Whipped Potatoes, Green Beans, Natural Jus

Grilled Wild Caught Salmon - 21 GF
Basil and Mint Vinaigrette, Roasted asparagus, Organic Arugula

Seared Sea Scallops - 25 GF
Sweet Pea and Nueske's Bacon Risotto, Baby Carrots

Espresso Rubbed Pork Tenderloin - 23 GF
Whipped Sweet Potatoes, Caramelized Cauliflower, Spicy Peach Chutney

Wild Caught Alaskan Halibut - 26 GF
Sweet Pea Puree, Upland Cress, Radish, Lemon Vinaigrette

Miller Farms Chicken Giambotta - 20 GF
Sautéed Garlic Sausage, Roasted Potatoes, Artichoke Hearts Roasted Red Peppers, Fresh Basil, Garlic Butter Demi Glaze

Heritage Berkshire Pork Belly - 22 GF
Stone Ground Grits, Sautéed Organic Baby Spinach, Natural Jus

GP Mac n Locally Farmed Cheese - 13 GF-V
Add BBQ Pork - 18 GF

Sweet Pea Risotto - 15 GF-V
Caramelized Shallots, Garlic, Carrots, Sweet Pea Puree, Sweet Peas, Pepato Cheese

Sautéed Gnocchi - 18 V
Roasted Tomatoes, Shallots, Pumpkin Seed Pesto, Pepato Cheese, Basil

Sandwiches & Burgers

(All Sandwiches & Burgers are served with Rustic Fries except Express Lunch)

Express Lunch - Pick Two 9 Pick Three 11 GF
Choose from: ½ Sandwich of the Day, Soup of the Day or Market Salad *(Available between 11am-4:30pm)*

Grass Fed Glen Prairie Signature Burger - 12 GF
Rain Crow Ranch 100% Grass Fed Beef, Laack Bros. 2 year Cheddar, Pickle, Red Onion, Crisp Lettuce, Toasted Brioche Bun

Nueske's Bacon & Mindoro Blue Burger - 13 GF
Rain Crow Ranch 100% Grass Fed Beef, Applewood Smoked Bacon Melted Mindoro Blue Cheese, Toasted Pretzel Bun

Patty Melt - 12 GF
Rain Crow Ranch 100% Grass Fed Beef, Caramelized Onions, Steiner Bros. Swiss Cheese, Marble Rye

Wild Caught Salmon Ciabatta - 15 GF
Whole Grain Mustard Sauce, Olive Tapenade, Upland Cress, Brie Cheese, Today's Tomatoes, Grilled Ciabatta

Miller Farms Chicken and Avocado - 11 GF
Sliced Avocado, Today's Tomatoes, Nueske's Applewood Smoked Bacon, Whole Grain Mustard Sauce, Swiss Cheese, Arugula

Vegetable Wrap - 9 V
Rustic Hummus, Sautéed Mushrooms, Cucumber, Tomatoes, Baby Greens, Truffle Balsamic Vinaigrette, Goat Cheese, Tomato Tortilla

Pulled Pork - 11 GF
Housemade BBQ Sauce, Coleslaw, Brioche Bun

Classic Reuben - 9 GF
Corned Beef, Sweet Sauerkraut, Steiner Bros. Swiss cheese, Housemade Thousand Island, Toasted Marble Rye

Glen Prairie Club - 11 GF
Nueske's Smoked Turkey and Ham, Smoked Gouda, Lettuce, Tomato, Cranberry Compote, Toasted Challa

No Trans Fat Oil Used only Non-GMO Soybean Fryer Oil.
Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness.
18% Gratuity Added to Parties of 6 or More.