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. Substitute salad or vegetable for fries on sandwiches
V – Can be prepared Vegetarian upon request

Gluten Free Bread and Pasta + *$2*

Starters

Prairie Chips Housemade Guacamole, Pico de Gallo	***6***	*GF-V*
Buttermilk Fried Stuffed Mushrooms Horseradish Sauce, Garlic Chilé Sauce	***8***	*GF-V*
Rustic Hummus Seasonal Vegetables, Pita Chips	***8***	*GF-V*
Roasted Beet Bruschetta Roasted Local Beets, Shallots, Garlic, Arugula, Goat Cheese, Balsamic Truffle Vinaigrette, Toasted Ciabatta	***8***	*GF-V*
Duck Tacos Crispy Duck Confit, Grilled Pineapple Salsa, Corn Tortillas	***9***	*GF*
Shrimp and Grits 2 Year Aged Cheddar Grits, Nueske's Applewood Smoked Bacon, Sautéed Shrimp, Fresh Garlic and Parsley, Honey Glaze	***9***	*GF*

House Made Flatbreads

Margherita Fresh Mozzarella, Tomato, Garlic, Olive Oil, Basil	***8***	*GF-V*
Caramelized Onion and Blue Cheese Mindoro Blue Cheese, Organic Arugula	***8***	*GF-V*
Wild Mushroom Pepato Cheese, Herbs, Truffle Oil	***8***	*GF-V*
Nueske's Bacon and Egg Fresh Mozzarella, Maple Gastrique	***10***	*GF*

Soups and Salads

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

Baby Wedge Salad ***7.5*** *GF-V*
Nueske's Applewood Smoked Bacon, Today's Tomatoes, Red Onion, Mindoro Bleu Cheese Dressing

Farmers Market Salad ***5*** *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 ***7*** *GF-V*
Market Greens, Stickney Hill Goat Cheese, Balsamic Truffle Vinaigrette

Soup of the Day ***5*** *GF*

Glen Prairie Cobb ***12*** *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

Chopped Kale and Apple Salad ***9*** *GF-V*
Granny Smith Apples, Fresh Kale, Toasted Sunflower Seeds, Dried Cranberries, Goat Cheese, Tomatoes, Creamy Lemon-Dijon Vinaigrette

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

Scan for Photos & Specials

Add to any Salad

Grilled Flat Iron Steak	**6**
Grilled Chicken	**4**
Grilled Wild Caught Salmon	**5**
Grilled Shrimp	**6**

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Entrees

Chervil Crusted Pike Mac 'n' Locally Farmed Cheese, Sautéed Green Beans	***20***	*GF*
Vegetarian Pappardelle Roasted Shallots, Tomatoes, Garlic, Organic Spinach, Fresh Basil, Goat Cheese	***15***	*V*
Add Miller Farms Grilled Chicken	***19***	
Add Sautéed Shrimp	***21***	
Maple Leaf Duck Leg Confit White Bean Cassoulet, Carrots, Brussel Sprouts, Maple Gastrique	***23***	*GF*
Grilled Flat Iron Steak Whipped Potatoes, Green Beans, Natural Jus	***22***	*GF*
Simply Grilled Wild Caught Salmon Creamy Polenta, Blistered Tomato and Spinach Salad	***21***	*GF*
Seared Sea Scallops Wild Mushroom Risotto, Fresh Herbs, Baby Carrots	***24***	*GF*
Espresso Rubbed Pork Tenderloin Whipped Sweet Potatoes, Caramelized Cauliflower, Spicy Peach Chutney	***24***	*GF*
Miller Farms Chicken Giambotta Sautéed Garlic Sausage, Roasted Potatoes, Artichoke Hearts Roasted Red Peppers, Fresh Basil, Garlic Butter Demi Glaze	***20***	*GF*
Pan Roasted Center Cut Pork Chop Wild Rice with Caramelized Apples, Baby Carrots, Natural Jus	***21***	*GF*
Braised Beef Shortribs Whipped Sweet Potatoes, Caramelized Brussel Sprouts, Natural Jus	***24***	*GF*
GP Mac n Locally Farmed Cheese	***11***	*GF-V*
Add BBQ Pork	***15***	*GF*
Wild Mushroom Risotto Caramelized Shallots, Garlic, Wild Mushrooms, Pepato Cheese	***15***	*GF-V*
Eggplant Involtini Roasted Garlic Ricotta, Tomato Sauce, Fresh Mozzarella, Pepato Cheese	***19***	*GF-V*
Butternut Squash Ravioli Tomatoes, Shallots, Garlic, Sage Brown Butter, Pepato Cheese	***17***	*V*

Burgers

(All Burgers are served with Rustic Fries)

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

For an additional $3 you can upgrade to our Rain Crow Ranch 100% Grass Fed Beef

Nueske's Bacon & Mindoro Blue Certified Black Angus Beef, Applewood Smoked Bacon, Melted Mindoro Blue Cheese, Toasted Pretzel Bun	***10***	*GF*
Patty Melt Certified Black Angus Beef, Caramelized Onions, Steiner Bros. Swiss Cheese, Marble Rye	***10***	*GF*
Quacked Out Certified Black Angus Beef topped with Confit Duck, Housemade BBQ Sauce, Smoked Gouda, Toasted Pretzel Bun	***11***	*GF*
Wild Caught Salmon Burger Whole Grain Mustard Sauce, Olive Tapenade, Watercress Salad, Brie Cheese, Today's Tomatoes, Grilled Ciabatta	***14***	*GF*
Prairie Horseshoe Certified Black Angus Beef, Beer Cheddar Cheese Sauce, Rustic Fries, Toasted Challa Bread served Open Faced	***10***	*GF*

Sandwiches

(All Sandwiches 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)

Miller Farms Chicken and Avocado Grilled Miller Farms Chicken, Sliced Avocado, Today's Tomatoes, Nueske's Applewood Smoked Bacon, Whole Grain Mustard Sauce, Swiss Cheese, Arugula	***11***	*GF*
Vegetable Wrap Rustic Hummus, Sautéed Mushrooms, Cucumber, Tomatoes, Baby Greens, Truffle Balsamic Vinaigrette, Goat Cheese, Tomato Tortilla	***9***	*V*
Pulled Pork Housemade BBQ Sauce, Coleslaw, Brioche Bun	***11***	*GF*
Classic Reuben Iowa Farmed Corned Beef, Sweet Sauerkraut, Steiner Bros. Swiss cheese, Housemade Thousand Island, Toasted Marble Rye	***9***	*GF*
Open Faced Shortrib Sandwich Braised Beef Shortrib, Caramelized Onion, Fried Organic Egg, Toasted Ciabatta, Natural Jus	***12***	*GF*

Sides 4

Rustic Fries – Roasted Potatoes – Mac n Locally Farmed Cheese – Whipped Potatoes – Brussel Sprouts
Sautéed Spinach – Glazed Green Beans – Baby Carrots – Whipped Sweet Potatoes
Creamy Polenta – Wild Rice with Caramelized Apples

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