



DINNER MENU

APPETIZERS

- Spicy Deviled Eggs, Crispy Soppressata **9**
Potato & Leek, Smoked Trout, Apples, Dill **13**
GPG Caesar Salad, Romaine Hearts, Parmesan, Garlicky Bread Crumbs **13**
Ice Cold Shrimp Cocktail, Traditional Accompaniments **15**
Jumbo Lump Crab Cake, Lemon, Chives, Heirloom Beans, Smoked Bacon **17**
Charcuterie & Cheese, Mustard, Nuts, Jam, Grilled Bread **18**
Market Salad, Organic Greens, Goat Cheese, Clementines, Walnuts **13**
Steak Tartare, Meyer Lemon Aioli, Shallot Confit, Capers, Grilled Bread **16**
Classic Wedge, Iceberg, Smokey Bacon, Tomato, Good Blue Cheese **13**

ENTREES

- Old Fashioned Roast Chicken, Garlic, Lemon, Fingerling Potato, Fresh Herbs **29**
Homemade Cavatelli, Lump Crab, Chiles, Tomato Confit, Toasted Breadcrumbs **28**
Rainbow Trout, Tiny Potatoes, Duck Confit, Hazelnuts, Brown Butter **31**
Double Cut Pork Chop, Brussels Sprouts, Sweet Potato, Apple, Maple **33**
Shrimp & Grits, Smoked Pork, Roasted Peppers, Scallions, Shellfish Emulsion **32**
Double Smash Burger Deluxe, Cheese, Red Onion, GPG Sauce, Fries **16**
Pizza Margherita, San Marzano Tomato, Fresh Mozzarella, Basil **15** (Add Pepperoni) **+2**
Tender Short Ribs, Grilled Carrots, Creamy Parsnip Puree, Porcini Sauce **36**
Prime NY Strip, Sautéed Greens, Red Wine Sauce, Crispy Fries **47**
Prime Filet Mignon, Brussels Sprouts, Fingerlings, Red Wine Sauce **49**

DESSERTS

- Chocolate-Banana Bread Pudding, Caramel Sauce, Homemade Vanilla Ice Cream **12**
Alex Levin's Homemade Ice Cream Sundae, Chocolate Sauce, Nuts, Whipped Cream **13**
Warm Caramelized Apple Crisp, Homemade Cinnamon Ice Cream **12**
Warm Chocolate Chip Cookies **12**
Classic Tiramisu **10**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any dietary restrictions.

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