A La Carte Menu

Dinner 6-8 – Wednesday - Sunday
To place your order - call: 719-272-7441

Appetizers

Chicken Tenders $9
Fried Buttermilk Chicken Tenders w Sriracha
Crostini $9
Pimento cheese crostini with Arugula

Salads

Parmesan Romaine $8
Romaine Hearts, Garlic/ Parmesan Dressing, Breadcrumbs, Tomato & Parmesan
Wild Arugula $8
Wild Arugula, Dried Pears, Blue Cheese, Walnuts, Radish & Blood Orange Vinaigrette

Entrees

The Glen Eyrie Burger $13
Ground Brisket & Chuck,
Bacon/Onion Marmalade, Special Sauce, Charred Onion, Pickles, Lettuce & Cheddar, Brioche Bun
Chicken Supreme $14
Pan Seared Chicken Supreme, Heirloom tomatoes, English Peas, Pesto, Breadcrumbs & Agrumato
Grilled Ribeye $25
Grilled Ribeye, fried onions, herbs & Blue Cheese
Farfalle $14
Farfalle with Artichoke, Tomato, Spinach, Parmesan & Cream (Vegetarian)

Sides

House Cut Fries $4
House Cut Fries, Horseradish Aioli
Sautee of Seasonal Vegetables $4
Herb Roasted Potatoes $4

Burger and Steak will be served Medium unless otherwise requested
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Rev 6/2021
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Desserts

Lemon Tart $7
Lemon Curd Tart, Meringue & Raspberry Crispy (GF)

Chocolate Flourless Cake $7
Hazelnuts, Chocolate sauce & Whipped Cream

Peach Cheesecake $7
Cheesecake, Peach Compote & Whipped Cream

Bread Pudding $7
Bread Pudding, Caramel Crème Anglaise

Drinks

Bottled Water $2

Soft Drinks $2
Coke, Sprite, Diet Coke

La Croix $2
Lime or Cran Raspberry

San Pellegrino $2
Original (8oz)

San Pellegrino Sparkling $2
Prickly Pear & Orange

Iced Tea $3

Lemonade $3

Juice $3
Orange, Apple, or Cranberry

Milk $3
White or Chocolate