

TO START

CHARCUTERIE 15. GF AVAILABLE
served with our house mixed olives, mixed berry jam & crusty focaccia crostini

7-HOUR NACHOS 14.
our classic 7-hour braised pork with house demi, melted pepper jack cheese, cherry peppers, vinegar peppers, served over fresh fried kettle chips

MOZZARELLA FRITTA 8.
house breaded, fried & served with choice of marinara or melba sauce

FLASH FRIED CALAMARI 12.
breaded & seasoned, served with a spicy marinara sauce

SHRIMP COCKTAIL 12.
five jumbo shrimp served with lemon & cocktail sauce in a martini glass

SALADS

ROMAINE WEDGE 12. GF
bacon, diced tomatoes, roasted red onion, creamy blue cheese dressing

CAESAR SALAD 8. GF available
classic salad with bacon, croutons, and house caesar dressing

MANSION SALAD 8. GF
grape tomatoes, olives, julienne carrots, sliced cucumbers, red onions, balsamic vinaigrette

WINGS

SERVED EXTRA CRISPY
WITH BLUE CHEESE & CELERY
12 FOR \$12

CHOOSE FROM:
BUFFALO (MILD, MEDIUM, HOT)
GARLIC PARMESAN
BBQ
SWEET THAI CHILI

BURGERS

SERVED WITH HOUSE MADE CHIPS OR FRIES
GF Bread Available

MAQUAS BURGER 15.
bourbon bacon jam, lettuce, tomato, onion, cheddar cheese

"BLUE" BURGER 15.
melted gorgonzola cheese, lettuce, tomato, onion, bacon crumbles, garlic aioli

MUSHROOM SWISS BURGER 15.
sautéed mushrooms, melted swiss cheese

SANDWICHES

SERVED WITH HOUSE MADE CHIPS
GF Bread Available

CHICKEN PARM PANINI 13.
chicken parmesan, marinara, melted mozzarella on semolina bread

PORTOBELLO PANINI 13.
marinated & grilled portobello, lettuce, tomato, crumbled goat cheese, balsamic reduction on semolina bread

PHILLY CHEESESTEAK 13.
sautéed peppers & onions, melted cheese on a fresh hoagie roll

ENTRÉES

ANGELO'S SHERRY CREAM SAUCE 16.
served over fresh garganelli pasta with grated romano cheese & grilled pesto crostini
add chicken +4.

PAN-SEARED FLAT IRON STEAK 24.
GF/DF Available
served over a crusty au jus soaked crouton, italian roasted fingerling potatoes, topped with melted garlic butter, served with sautéed seasonal vegetables

DINNER
MONDAY-SATURDAY 4PM-10PM
SUNDAY DINNER 4PM-9PM



THE LOUNGE
at Glen Sanders Mansion

SUNDAY BRUNCH
10:30AM-2PM
(main dining room)

WINE

SPARKLING WINE

PROSECCO, LAMBERTI DI VALDOBIADENE (Veneto, Italy) 187ml NV 10.

WHITE WINE

PINOT GRIGIO, D'ORSARIA (Friuli-Venezia-Giulia, Italy) 2016 32. 8.
REISLING, STRUB, "SOIL TO SOUL" (Rheinhessen, Germany) 2016 36. 9.
SAUVIGNON BLANC, KONO (Marlborough, New Zealand) 2016 32. 8.
CHARDONNAY, BUTTER BY JAM CELLARS (California) 2016 36. 9.
CHARDONNAY, DRUMHELLER (Columbia Valley, Washington) 2015 32. 8.

RED WINE

PINOT NOIR, BRACK MOUNTAIN, "AKANE" (Willamette Valley, Oregon) 2016 36. 9.
PINOT NOIR, AVERAEN (Willamette Valley, Oregon) 2016 48. 12.
MERLOT, NOBLE VINES 181 (Lodi, California) 2015 32. 8.
CABERNET SAUVIGNON, HORSEPLAY (Paso Robles, California) 2014 36. 9.
CABERNET SAUVIGNON TAMARACK CELLARS, "BALANCING ACT" (WA.) 2015 40. 10.
ZINFANDEL, BRAZIN, "OLD VINES" (Lodi, California) 2015 32. 8.
MALBEC, TOMERO (Mendoza, Argentina) 2015 32. 8.
CHIANTI RISERVA, MELINI (Tuscany, Italy) 2013 32. 8.

COCKTAILS

WINTER'S WIND 12.
stoli vodka, godiva chocolate liqueur,
bailey's, espresso, chocolate syrup drizzle

FIRE IN THE HOLE 10.
choice of tito's vodka or beefeater gin,
olive juice, dash of tabasco
blue cheese olives +1.50

WATERMELON DROP 9.
tito's vodka, midori, fresh lemon juice,
grenadine, sugar rim

THE DRAGONFLY 10.
bombay sapphire gin, mint, fresh sour,
cranberry juice, splash of club

THE REVOLVER 12.
bulleit bourbon, cointreau, fresh sour,
angostura bitters, cherry herring

TOES IN THE SAND 9.
malibu rum, orange, pineapple &
cranberry juice, topped with goslings dark rum

THE MERCEDES MARGARITA 12.
jose silver & gold tequila, grand marnier,
cointreau, fresh lime, orange juice, fresh sour

THAT LOVIN' FEELING 10.
jameson whiskey, fresh sour, sugar cube,
hot cinnamon spiced tea

TREASURE ISLAND 10.
jim beam bourbon, rumchata,
cinnamon syrup, caramel drizzle

SAZERAC 12.
george dickel rye, peychaud's & angostura
bitters, sugar cube, absinthe rinse

BEER

DRAFT

ROTATING GUEST TAP 5.5.
GUINNESS 6.
ROTATING IPA 6.
SAM SEASONAL 5.5.

CIDER

ANGRY ORCHARD 4.
NON ALCOHOLIC: 4.

CLASSIC & CRAFT

BLUE MOON BELGIAN WHITE 5.
SARANAC PALE ALE 5.
PERONI 5.
ANCHOR STEAM 6.
OMMEGANG WITTE 6.
FLOWER POWER IPA 6.



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