

the glass door

Restaurant & Lounge

November 2011

Light Fare 25% off at Happy Hour

Artichoke Dip 7

|parmesan|baguette|

Calamari 13

|pineapple chili sauce|scallions|

Duck Fries 8

|confit|parmesan|herbs|

Spicy Tuna Tartare 14

|avocado|seaweed|cucumber|tortilla|

The Low 14

|NY Strip|heirloom tomato|
|horseradish vinaigrette|gorgonzola|
|buter lettuce cups|

Bacon Bleu Mussels 13

|bacon|bleu cheese|béchamel|crispy leeks|baguette|

Add Linguini 4

Shrimp Wontons 11

|enoki mushrooms|rocket|scallion|cilantro|
|wasabi-soy vinaigrette|

Smoked Salmon Flatbread 13

|fennel|caper|citrus cream|dill|frisee|

Big Board 15

|capicola|salumi|prosciutto|
|brie|gorgonzola|manchego|goat|

Market Fresh

|ask your server about chefs daily creation|
|soups|salads|and small plates|

Burgers 14

|served with fries & pickle|

Aunt B

|just cheese|

The Maui

|pineapple|gruyere|bbq|

The Thai

|mushroom medley|cheddar|
|thai peanut sauce|

The Cali

|guacamole|red pepper aioli|
|potato frites|LTO|

Salads

Caprese 13

|smoked tomato|grilled eggplant|mozzarella|arugula|
|fried basil|strawberry balsamic|crostini|

The Lock Smith 12

baby greens	frisee	heirloom tomatoes	
bacon	garbanzos	6 minute egg	smoked cheddar
avocado cilantro dressing	tortilla wheel		

Antipasto 12

|mixed greens|charcuterie|cherry peppers|olives|
|provolone|goat cheese stuffed grilled tomato|
|red pepper vinaigrette|

Dinner Plates

Bacon Wrapped Tenderloin 28

|roasted root vegetables|horseradish gratin|
|stone smoked porter demi glace|

Prosciutto Seared Salmon 26

|grilled bok choy|heirloom tomato|
|orange segments|prosecco beurre blanc|

Bourbon Smoked Chicken 18

|trinity quinoa|crispy carrots|
|cherry-boubon sauce|grilled rosemary|

Mussels Pomodoro 16

|PE|roasted roma tomatoes|chili flake|linguini|

Alaskan Tombo 26

|cajun dusted albacore|lime sweet potato puree|
|shaved zucchini|chanterelles|
|compound caper butter|

Lasagna Cupcake 16

|truffle portobello mushroom|ricotta cheese|
|mozzarella|marinara|garlic pesto bread|

Sides

Roasted Jumbo Asparagus 6

Sake Braised Bok Choy 5

Horseradish Gratin 6

Stone Smoked Porter Root Vegetables 6

Pesto Fries 5

Desserts

Chocolate Mousse 8

NY Cheesecake 8

House Made Ice Cream 6

Join us for an open bar party on the Rooftop or a 3 Course Pairing menu in The Glass Door this New Years Eve

a service charge of 20% will be added to all parties of 8 guests or more