

# LATE NIGHT BITES

LATE NIGHT BITES SERVED AFTER 10:00PM

## MINI LOBSTER ROLLS | 27

three mini buttery brioche rolls - fresh lobster, tossed with lemon, celery, and mayo, Old Bay seasoning

## WAGYU BEEF BITES | 27

roasted wagyu cubes, garlic brown butter, onions, parsley with chimichurri (GF), peppercorn demi-glaze, and black truffle bearnaise

## LOBSTER MAC & CHEESE | 36

cavatappi pasta, rich cheddar blend, fresh lobster, buttery panko topping, and a hint of truffle oil

## JAR OF LOBSTER | 37

chopped lobster tail served in a jar of melted garlic butter- served with grilled bread and lemon

## KUNG PAO FRIED CALAMARI | 25

breaded and fried calamari, sweet chili glaze, cherry peppers, shaved carrots, crushed peanuts, scallions

## HOMESTYLE MAC & CHEESE | 16

rich, creamy, and irresistibly cheesy, baked to golden perfection

## TRUFFLE FRIES | 15

crispy fries tossed in truffle oil - served with Parmesan garlic aioli

## AHI TUNA CRUDO GF | 25

sliced ahi tuna with yuzu, soy sauce, microgreens, served chilled and raw

## WAGYU SLIDERS | 22

wagyu beef, Gruyere cheese, caramelized onion, truffle aioli, brioche bun

## BAO BUNS | 19

prime beef\*, cilantro, avocado, sweet Korean sauce, red cabbage, bao buns, sriracha mayo

## CRISPY BRUSSEL SPROUTS GF | 19

crispy roasted Brussels sprouts placed atop a bed of whipped hot honey feta

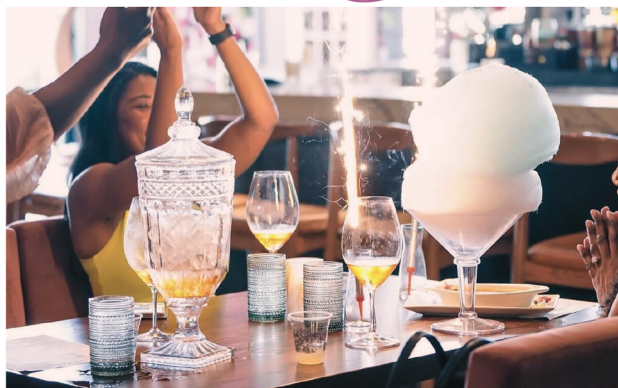
## CHORIZO CREME CORN BRÛLÉE GF | 14

creamy fire-roasted corn, smoky chorizo, and a brûlée-style finish

PERSONALIZED

EVENTS

# Make IT Yours



HOST YOUR EVENT AT  
THE GLEN WITH A  
PERSONALIZED TOUCH.

BOOK ON OPENTABLE OR CONTACT  
EVENTS@SIMMSHOSPITALITY.COM



# Siren HOUR

BUBBLES - BRINE -  
TEMPTATION



The Pairing...

TRUFFLE FRIES,  
PROSECCO, & YOUR  
CHOICE OF AHI TUNA  
CRUDO, SPICY  
RIGATONI ALLA  
VODKA OR 1/2 DOZEN  
OYSTERS

**\$35**

MONDAY - THURSDAY  
ALL NIGHT

SUNDAY BRUNCH

presents:

# CIRQUE DU CHAMPAGNE

suspended beauty, savory bites,  
and Sunday sparkle.

