



THE GLEN
RESTAURANT & BAR



Sep 29, 2023

SIMMS HOSPITALITY GROUP
SHEREE & DEREK SIMMS

EXECUTIVE CHEF
CESAR PEREZ

The Monarch of the Glen

The Glen – along with its exclusive scotch bar, The Monarch Stag – offers guests a full-sensory experience with a unique atmosphere, complete with towering interior trees, lush florals, provocative lighting, and mystic ambiance. This one-of-a-kind establishment takes its stoic and seductive inspiration from "The Monarch of the Glen".

The Monarch of the Glen is an oil-on-canvas painting of a red deer stag completed in 1851 by the English painter Sir Edwin Landseer. It was commissioned as part of a series of three panels to hang in the Palace of Westminster in London. As one of the most popular paintings throughout the 19th century. If desired, you can find the rare 16 point Monarch Stag when you go looking for it.

The Glen is redefining today's traditional dining experience with trendy brunches, bespoke lunches, elevated dinners, and unforgettable after-hours. While hand-pressed craft cocktails, an impressive wine and scotch selection, and chef-curated seafood specialties will leave guests in awe, it will be The Glen's nighttime aerial performing artists and spectacular lineup of entertainers that will undoubtedly be the talk of the town.

No trip to The Glen will be complete without a visit to The Monarch Stag, where guests can enjoy a special menu, live music, and an aficionado-worthy cigar. Featuring some of the finest scotch whiskey and bourbon selections from around the world, there is something for everyone at The Monarch Stag.



*fresh shucked oyster with your
choice of shot - \$18*

Choose your oyster

BLUE POINT
Long Island Sound

MALPAQUE
Prince Edward Island, Canada

STORMY BAY
Delaware Bay, NJ

Choose your shot

GIN & TONIC
SMOKY PALOMA
BLOODY MARY
OLD FASHIONED
PROSECCO

BEERS ON DRAFT

Michelob Ultra 4.2% ABV	\$7
Coors Light 4.2% ABV	\$7
Miller Lite 4.2% ABV	\$7
Yuengling Lager 4.4% ABV	\$7
Modelo 4.4% ABV	\$8
Dos Equis 4.7% ABV	\$8
Stella Artois 5.2% ABV	\$8
Blue Moon 5.4% ABV	\$8
Stellarator Imperial Hazy IPA 8.3% ABV	\$8
Shiner Bock 4.4% ABV	\$7
Dragon's Milk Stout 11.0% ABV	\$9
Alstadt Kolsch 4.8% ABV	\$7

NON-ALCOHOL BEERS

Best Day Brewing - Hazy IPA 0.5% ABV	\$7
Best Day Brewing - Kolsch 0.5% ABV	\$7

CRAFT CANS & BOTTLES

Saint Arnold Fancy Lawnmower, Kolsch 4.9% ABV	\$7
Dallas Blonde, American Blond Ale 5.2% ABV	\$6
Tupps Juice Pack, Pale Ale 5.5% ABV	\$7
Neato Bandito, American-Style Lager 6.0% ABV	\$7
Mastermind, IPA 7.7 ABV	\$7
A Little Sumpin Sumpin, 7 American IPA 7.5% ABV	\$7
Community Beer Mosaic, IPA 8.6% ABV	\$7
Revolver Blood & Honey, 4 American Wheat 7% ABV	\$7
Estrella Jalisco, 4 Mexican Lager 4.5% ABV	\$7
Four Corners, Local Buzz 5% ABV	\$7

SELTZERS / CIDERS

High Noon Pineapple, Vodka & Soda 4.5% ABV	\$8
High Noon Watermelon, Vodka & Soda 4.5% ABV	\$8
Austin East Cider, Dry 5.0% ABV	\$7
Austin East Cider, Honey 5.0% ABV	\$7
White Claw, Black Cherry 5.0% ABV	\$7
Happy Dad Hard Seltzer Death Row Grape 5.0% ABV	\$7
Happy Dad Hard Seltzer Fruit Punch 5.0% ABV	\$7

Oysters on a half shell

East Coast oysters served with lemons, cocktail sauce, horseradish, and our yummy house Champagne Mignonette choice 6, 12 or have a flight

	1/2	Dozen
Blue Point - Connecticut	26	48
Stormy Bay - Delaware Bay, NJ	26	48
Malpaque - P.E.I. Canada	28	50
Pemaquid - Damariscotta, ME	32	58

\$60

THE OYSTER FLIGHT

Three of each oyster East Coast oyster served with lemon, cocktail sauce horseradish, and our house Champagne Mignonette



TAPAS TO SHARE

BLACK ROCK FIRE JUMBO SHRIMP | 29

Pacific blue jumbo shrimp, seasoned & grilled over wood, cajun sauce

MARBLE STONE WAGYU | 38 GF

4 oz. wagyu, salt & pepper and assortment of sauces, cook & enjoy table side

JAR OF LOBSTER | 35

chopped Maine lobster tail, melted garlic butter, grilled bread, lemon

COLOSSAL CRAB CAKE | 25

*lump crab meat, breading, mayo, egg, old bay seasoning

MILLIONAIRES CORNDOG | 21

all American angus franks, house made peach ketchup, garlic mayo, caviar, gold flakes

CRISPY ARTICHOKEs | 15

fried artichoke hearts, basil yogurt, Parmesan cheese, parsley

FLASH FRIED SHISHITO PEPPERS | 14

shishito pepper, coarse sea salt

BACON WRAPPED DATES | 14

bacon wrapped, oven roasted, balsamic glaze

GARLIC BRUSSELS CON CHORIZO | 19 GF

skillet roasted, smoked paprika, brussel sprouts, honey crème fraise

RAW & CHILLED

JUMBO *SHRIMP COCKTAIL | 25

served with a mango pico & spicy cocktail sauce

CEVICHE* | 28

Shrimp, red onion, cucumber, cilantro, fresh jalepeno

SESAME SEARED AHI TUNA | 24 GF

*ahi, avocado, lemon garlic aioli, soy sauce, served rare

SPICY *TUNA TARTARE | 26

sushi grade Yellowfin tuna, siracha mayo, crispy wontons

WAGYU *BEEF CARPACCIO | 24

thinly sliced beef filet, arugula, watercress, garlic aioli, fried capers, olive oil, dill, toasted baguette

JAPANESE *HAMACHI CRUDO | 22 GF

thinly sliced, serrano peppers, orange supreme, micro cilantro, yuzu vinaigrette

HEIRLOOM TOMATO BURRATTA | 22 GF

cherry tomato, burratta, tomato gelee, micro basil, maldon sea salt, balsamic glaze drizzle, virgin olive oil

Please let us know if you have any allergies. Some of our menu items contain nuts, dairy or gluten

*These items may be served raw or under cooked, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% Gratuity will be added to groups of 8 or larger
Split Charge \$5

SEAFOOD

CHILEAN SEA BASS & LEMON CAPER BUTTER | 59 GF
Wild Chilean Seabass, butter, lemon, shallot, fresh herbs, with asparagus

PEACH RISOTTO MAHI MAHI | 42
8 oz Mahi-Mahi, white garlic, shallot, parmesan cheese searved over risotto topped with a peach sauce and micro green basil

PAN-SEARED BRANZINO | 45
10 oz Deboned Branzino delicately presented atop a bed of broccolini & lemon caper sauce, garnished with micro basil

PISTACHIO CRUSTED SALMON | 56
Salmon Filet, Pistachio, spring vegetables, corn, asparagus, tomato, purple cabbage

WASABI SEARED SESAME TUNA | 48
sushi grade tuna, ginger, sesame seeds, soy, unagi sauce with wasabi risotto

FRESH JUMBO SEA SCALLOPS | 46 GF
yuzu-crème sauce, water cress, caramelized beets, grilled lemon

CAJUN SHRIMP BOIL | 54 GF
shrimp, cajun sausage, baby potatoes, corn

CATCH OF THE DAY | MKT
Chef Cesar's fresh fish of the day

POULTRY & MEATS

"THE DIESEL" BONE-IN BRAISED SHORT RIB | 56
bone-in short rib, roasted pearl onions, creamy potato, pecorino, micro greens, basil oil

FRENCH CHICKEN | 39 GF
sous vide chicken, cajun spice herb blend, broccolini, lemon beurre blanc & capers

THE CHEESEBURGER & TRUFFLE FRIES | 24
thin beef patties, gruyere cheese, brandy caramelized grilled onions and mushrooms, truffle aioli

HOUSEMADE PASTA

LILLY'S LOBSTER PASTA | 58
house made linguine, whole lobster, spicy white wine cream sauce, tomato, edible flowers

SEAFOOD PASTA | 52
scallop, jumbo shrimp, lobster, spaghetti, minced garlic, parsley, light red sauce

SPICY RIGATONI ALLA VODKA | 29
rigatoni, pancetta, house-made spicy red vodka sauce, basil, Parmesan

WILD MUSHROOM GNOCCHI | 34
wild mushrooms, white wine garlic sauce, fresh sage, grated parmesan

SOUPS & SALADS

LOBSTER BISQUE | 18 GF
garlic, carrots, celery, saffron, italian seasoning, white wine, tomato sauce, salt & pepper, heavy cream, paprika, lobster meat

FRENCH ONION SOUP | 11
beef bites, onions, gruyere cheese, garlic, thyme, toasted baguette

LOBSTER SUMMER SALAD | 32 GF
Lobster tail, avocado, mango, heirloom cherry tomatoes, baby field greens, champagne vinaigrette

STEAKHOUSE CHOP SALAD | 30 GF
sliced prime steak strip, avocado, cherry tomatoes, hickory smoked bacon, parmesan, blue cheese, lemon horseradish dressing

BLACKENED CHICKEN COBB SALAD | 29 GF
Blackened chicken breast, heirloom cherry tomatoes, smoked bacon, hard boiled eggs, red onion, baby gem lettuce, radish, avocado ranch

KEY LIME MANGO CRAB CAKE SALAD | 29
crab cake, mixed greens, mango, red onion, cucumber radish, key lime dressing, dressed with key lime aioli

BEET & AVOCADO SALAD | 17 GF
roasted beets, tomato, avocado, beet puree, goat cheese, roasted walnuts

STEAKS & CHOPS

WE PROUDLY SERVE GREATER OMAHA BEEF, AGED TO PERFECTION & GRILLED OVER POST OAK. INCLUDES ONE SAUCE (PEPPERCORN, DEMI-GLAZE OR CHIMICHURRI)

FILET MIGNON GF

Steak are cut from the middle of the tenderloin

8 oz. Filet 49
12 oz. Filet 65

12 OZ. WOOD-FIRED PRIME RIBEYE 65

36 OZ. BONE-IN TOMAHAWK "THE COWBOY" 165

BOURBON GLAZED PORK CHOP 42

ADD-ONS

GRILLED BLUE POINT OYSTER - herb & butter 4
SURF & TURF - 4 oz. Whole *Lobster Tail 30
CRAB CAKE BERNAISE 25

ADDITIONAL SAUCE OPTION

SAUCE TRIO 7
BLACK TRUFFLE BERNAISE 5
PEPPERCORN DEMI-GLAZE 3
CHIMICHURRI GF 3

SIDES FOR THE TABLE

LOBSTER MAC & CHEESE	32	PARMESAN TRUFFLE FRIES GF	13
HOMESTYLE MAC & CHEESE	16	ROASTED FINGERLING POTATOES GF	12
FIRE ROASTED MUSHROOMS GF	12	LOADED MASHED POTATOES	12
CHIMICHURRI BRUSSELS SPROUTS GF	14	SUMMER VEGETABLE MEDLEY GF	13
SMOKED OAK BROCCOLINI GF	13	CHORIZO CREME CORN BRÛLÉE GF	14

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