



THEME NIGHTS

TUESDAYS – PIZZA PASTA

SOUP, SALAD BAR, HAND PRESSED PIZZAS & MADE TO ORDER PASTA

Pasta Selection – Ricotta Stuffed Tortelloni, Bow Tie, Spaghetti (subject to vary)

Sauce Selection – Alfredo, Marinara, White Wine or Butter

Meat Selection – Graziano's Italian Sausage, Kielbasa Sausage, Grilled Chicken, Bacon & Shrimp

Veggie Selection – Broccoli, Tomatoes, Onions, Fire Roasted Peppers & Mushrooms

Seasoning Selection – Garlic, Roasted Garlic, Red Pepper Flakes, Basil, Toasted Pine Nuts, Kosher Salt

Adults 15.00 Children 5-10 9.00 Under 5 are FREE Salad Bar 9.00

WEDNESDAYS – BBQ NIGHT

YOUR CHOICE OF THREE OPTIONS

Bacon BBQ Melt – Slow Roasted Turkey Breast, Slow Roasted Beef Sirloin or Tender Beef Brisket; Served with Sharp Cheddar Cheese & Crisp Cider Bacon on Garlic Toast. 10.00

Maple Smoked BBQ Pork Chop – Cut From the Full Rack. 16.00

Chicken & Ribs – Half Slab of Extra Meaty, Fallin' off the Bone, Baby Back Ribs & Chicken Legs Glazed with Chef's Almost Famous BBQ Sauce. 15.00

All Entrees Accompanied with Your Choice of one of These Options:

Baked Beans, Cole Slaw, Fresh Fried Potato Chips & Ranch Dip or Sweet Potato Fries

Try Sarah's Warm Peach Cobbler Ala Mode!! 4.00

THURSDAYS – SLIDER NIGHT

2.50 EACH

Choose Any Combination – Black Angus Beef, Boneless Pork BBQ Rib, Crispy Chicken Breast, Cracker Crusted Pork Tenderloin, Garden Vegetable or Crispy Fish Fillet

Add Toppings – Buffalo Sauce, Club Made BBQ Sauce, Remoulade Sauce, Chipotle Mayo, Mayo, Jalapeños & Cider Bacon

Add Cheeses – American, White Cheddar, Yellow Cheddar, Pepper Jack, Maytag Blue or Swiss

Pair Your Slider with a Pint of our Seasonal Draft Beers

FRIDAYS – FRESH CATCH

CHEF'S CHOICE OF MARKET FRESH FISH OR SHELLFISH FEATURE EVERY FRIDAY

SATURDAYS – SMOTHERED STEAK NIGHT

YOU BUILD THE MASTERPIECE & WE'LL COOK IT!

Steaks – Dry Aged, Hand Cut New York Strip – (8 oz) 21.00 (12 oz) 26.00

USDA Prime Beef Tenderloin Filet – (6 oz) 27.50 (10 oz) 36.50

Dry Aged, Hand Cut Rib Eye – (12 oz) 25.50

Rubs & Marinades – Cajun Rub, Seven Pepper Rub, Chef's Secret BBQ Rub, Italian Infused Olive Oil Rub, Caribbean Jerk Rub, Teriyaki Marinade

Toppings – Sautéed Button Mushrooms, Portobello Mushrooms, Cabernet Caramel Onions, Swiss Cheese, Maytag Blue Cheese, White Cheddar Cheese, Horseradish Cheese, Club Made Mozzarella Cheese

All Steaks Served w. Cheese Stuffed Hash Brown Wedge & Seasonal Vegetable

SUNDAYS – FAMILY STYLE CHICKEN DINNER

PASS DINNER AROUND THE TABLE FROM 5PM – 8 PM

Please the Whole Family w. Hand-Breaded & Buttermilk Fried Chicken, Herb Roasted Chicken, Mashed Potatoes, Gravy, Corn Muffins, Cheddar Biscuits, Cheesy Macaroni, Garden Vegetables, Crisp Salad & Ice Cream Sundae Bar

Adults 14.00 Children 11-16 10.00 Children 5-10 6.00 Under 5 are FREE



APPETIZERS



Black & Blue Chips

Cajun Spiced Fresh Fried Potato Chips Topped w. Caramel Shallots, Cider Bacon & Melted Maytag Blue Cheese. 5.00

Spinach Artichoke Dip

Baked in the Wood Oven w. Parmesan Bread Sticks. 11.25

Vegetarian Summer Rolls (2)

Crisp Vegetables Tossed in Spicy Peanut Dressing, Wrapped in Rice Paper & Served w. Teriyaki & Sweet Thai Chile Dipping Sauces. 7.00

Today's Soups

Two Selections of our Freshly Prepared Club Made Favorites. Small...4.00 Large...5.50

Pork Pot Stickers (5)

Seared Crisp & Served w. Soy Dipping Sauce 9.50

Coconut Crusted Shrimp (4)

Golden Brown Butterflied Shrimp w. Zesty Orange Marmalade Dip. 9.00

Grilled Quesadilla

Made w. Melted Pepper Jack Cheese, Sautéed Peppers & Onions, Salsa, Guacamole & Sour Cream.
Chicken 9.50 Shrimp 10.50 Beef 9.95 Portabella Mushroom 9.50

Fajita Macho Nachos

Beef, Chicken or Combination.

Baked w. Pepper Jack Cheese, Jalapeños, Black Olives & Green Onions
Served w. Salsa, Sour Cream & Guacamole. 10.00

Chicken Wings (10)

Your Choice of Crisp Coated Wings & Drumsticks, "Naked" Wings & Drumsticks or Served Boneless.
Buffalo Glazed or Sauce on the Side. Blue Cheese or Ranch Dressing on the Side. 10.00

Toasted Ravioli (8)

Parmesan Dusted Cheese Stuffed Ravioli w. Marinara Dipping Sauce. 8.00

CUSTOMIZED ORDERS

Please Notify Your Server of Any Dietary Needs & Our Culinary Team Will Gladly Accommodate



SMALL PLATES



Wood Fired Asiago Salmon

Over Warm Glazed Spinach w. Toasted Pine Nuts. 12.00

Rosemary Lamb Lollipops (2)

Mustard-Crumb Crusted w. Fruit Chutney. 12.00

BBQ Pork Ribs (4)

Sugar & Spice Rubbed, Slow Smoked & Glazed w. Chef's BBQ Sauce. 10.00

Chile Shrimp "Cocktail"(6)

Ancho Chile Spiced & Pan Seared w. Sweet Corn Avocado Salsa. 10.50

Lobster Corn Dog

Grain Mustard Sauce & Tomato Aioli. 19.00

***Saku Tuna Slider (1)**

On a Potato Roll w. Dijon Vinaigrette, Watercress & Avocado. 8.00

***Sashimi Tuna & Vegetable Spring Roll (4)**

Sesame-Black Pepper Encrusted Tuna Steak, Watercress & Crisp Vegetables w. Spicy Citrus Soy Sauce & Pineapple Sweet & Sour Sauce. 15.00

***Asian Lettuce Wraps**

Bibb Lettuce & Crisp Vegetables w. Peanut & Sweet Thai Chile Dipping Sauces.

Vegetable 7.00 Chicken 9.50 Tuna 12.00 Combination 10.50

CULINARY MISSION STATEMENT

"We make every effort to ensure the finest quality food for your dining experience. We will maintain the highest standards for the products we purchase & strive to provide the freshest, healthiest & best seasonal products available.

We make all of our soups, dressings, sauces & most desserts from scratch.

We dry-age & hand-cut our steaks at the Club.

Thank you for dining with us. It is truly our pleasure to serve you."

Your Glen Oaks Culinary Team & Jeffrey Strahl, Executive Chef



WOOD FIRED OVEN



WE BURN LOCALLY HARVESTED WHITE OAK IN OUR EARTHSTONE OVEN AT 550 DEGREES

Pepperoni Roll

Spiced Marinara, Quattro Formaggio & Sliced Pepperoni, Rolled & Baked. 9.00

Roasted Garlic Bulb

Chevre Cheese Bread w. Roasted Peppers & Pesto Marinated Tomatoes. 8.00

HAND PRESSED PIZZAS

Meat Trio

Graziano's Sausage, Pepperoni & Ham w. Mozzarella, Parmesan & Cheddar Cheeses. 11.25

Smokehouse

Cider Bacon, Smoked Chicken & Ham Glazed w. Sweet BBQ Sauce, Mozzarella & Cheddar Cheeses. 11.25

Blue Buffalo

Chicken, Cider Bacon, Hot Sauce, Maytag Blue Cheese, Mozzarella Cheese & Caramel Onions. 11.25

Duck Confit & Brie

Aged Brie, Shiitake Mushrooms, Dried Apricots, Tender Duck Confit & Sweet Red Onions. 12.00

Hoisin Shrimp & Pineapple

Chinese BBQ Glazed Shrimp, Sweet Pineapple, Scallions, Asiago & Mozzarella Cheeses w. Crispy Wontons. 13.00

Taco

Spiced Ground Beef, Chile Sauce, Cheddar Cheese, Nacho Tortilla Chips, Crisp Lettuce, Black Olives, Jalapeños & Tomatoes. 11.25

CREATE YOUR OWN

Graziano's Sausage, Pepperoni, Ham, Smoked Bacon, Canadian Bacon, BBQ Chicken, Buffalo Chicken, Cajun Chicken, Club Made Mozzarella, Bell Peppers, Sautéed Onions, Grilled Portabella Mushrooms, Black Olives, Jalapeños, Tomatoes, Pineapple
Tomato Sauce or Alfredo Sauce. 11.25

All Pizzas are Served w. a Mini-Caesar or Mini-Tossed Salad



SENSATIONAL SALADS



Mixed Greens Salad

Crisp Lettuce w. Cucumber, Cherry Tomato, Shaved Red Onion, Croutons, Julienne Carrots, Jack & Cheddar Cheeses; Your Choice of Our Club Made Dressings. 5.95

Caesar Salad

Crisp Romaine Lettuce w. Classic Caesar Dressing, Cherry Tomatoes, Cucumbers & Bakery Fresh Croutons.
Little 5.95 Classic 8.95 Grilled Chicken 11.95 Grilled Salmon 14.95 Grilled Shrimp (4) 13.95

“Wild Rose” Salad

Poppy Seed Dressing, Strawberries, Carrots & Toasted Almonds.

Little 5.95 Classic 8.95 Grilled Chicken 12.95 Coconut Shrimp (4) 13.95 Grilled Salmon 14.95

***CREATE YOUR OWN SALAD**

CREATE A NEW & EXCITING SALAD EVERY DAY FROM CHEF'S PANTRY!

Lettuce: Spinach, Romaine, Spring Mix or Our House Mix of 14 Crisp Greens

Dressings: Dijon Vinaigrette, Balsamic Vinaigrette, Creamy Parmesan, Ranch, French, Soy Vinaigrette, Maytag Blue Cheese, Strawberry Poppy Seed, Raspberry Vinaigrette, Creamy Cucumber, Caesar, Italian, or Aged Red Wine Vinegar & Oil
Fat Free Dressings Available: Ranch, French or Italian

Toppings: Cucumbers, Tomatoes, Carrots, Croutons, Toasted Almonds, Parmesan Cheese, Cheddar Cheese, Fresh Mozzarella Cheese, Blue Cheese Crumbles, Feta Cheese, Radishes, Strawberries, Shaved Red Onion, Pepperoncini, Kalamata Olives, Black Olives, Grilled Portabella Mushroom

Proteins: Chicken(\$4), Grilled Shrimp(\$5), Coconut Shrimp(\$5), Grilled Salmon(\$6), Grilled Beef Strip Loin(\$4), Tuna Salad(\$4), Chicken Salad(\$4), Smokey Bacon, Pancetta, Cooked Egg

Little 5.95 Classic 9.95

Napa Valley Salad

Baby Greens Tossed in Champagne Tarragon Vinaigrette w. Pecans, Gorgonzola Cheese, Red Grapes, Grilled Chicken Breast & Sliced Pears. 14.00

***Maytag Blue Cheese Steak Salad**

Romaine Lettuce Tossed in Creamy Italian Dressing Topped w. Maytag Blue Cheese Crumbles, Grilled Beef Strip Loin, Croutons, Warm Caramelized Bermuda Onions, Diced Tomatoes, Sliced Radishes & Pancetta Crisp. 15.00



SENSATIONAL SALADS²



“The Greek”

Romaine Lettuce Tossed in Creamy Cucumber Dressing w. Sliced Cucumbers, Oven Dried Herb Tomatoes, Kalamata Olives, Shaved Red Onion, Feta Cheese & Grilled Pita Bread.

Little 5.95 Classic 8.00 Grilled Chicken 12.00 Coconut Shrimp (4) 14.00 Grilled Salmon 15.00

B.L.T. Wedge

Crisp Iceberg Lettuce, Cider Bacon, Diced Roma Tomatoes, Fresh Baked Croutons & Club Made Mozzarella Cheese.

Little 5.95 Classic 8.00 Grilled Chicken 12.00 Coconut Shrimp (4) 14.00 Grilled Salmon 15.00

Warm Spinach

Horseradish-Mustard Glazed Spinach Leaves, Crumbled Pancetta, Pickled Red Onion, Warm Goat Cheese Fritters & Seedless Grapes.

Little 5.95 Classic 8.00 Grilled Chicken 12.00 Coconut Shrimp (4) 14.00 Grilled Salmon 15.00

Duck Confit Salad

Club Cured, Slow Braised & Fork Tender; Orange Soy Glazed Bok Choy, Shiitake Mushrooms, Carrots, Bean Sprouts, Water Chestnuts, Dried Apricots & Scallions; Finished w. Crispy Wontons & Chickpeas.

Little 10.00 Classic 15.00

SPA CUISINE

ALL DISHES UNDER 400 CALORIES

Pan Seared Mango Scallops with “Deconstructed” Pesto 398 calories, 20 g. fat, 30 g. carbs

Four Sea Scallops w. Mango Syrup, over Pan Flashed Spinach, Basil, Pine Nuts, Garlic, Olive Oil & Shredded Parmesan Cheese; Finished w. Citrus Gremolada Carrots. 22.00

Tamarind Shrimp (9) 88 calories, 1 g. fat, 2 g. carbs

Seared Gulf Shrimp, Glazed w. Sweet & Sour Tamarind Sauce over Crisp Vegetable Slaw. 16.50

Chicken Caprese’ 389 calories, 29.2 g. fat, 2.3 g. carbs

Marinated, Seared Chicken Breast, Diced Mozzarella Cheese, Slow Roasted Herb Roma Tomatoes & Watercress Greens w. Garlic-Basil Oil & Balsamic Vinaigrette. 15.50



CLUB CLASSICS



Glen Oaks Chicken Wraps

Your Choice of: The Classic Club, Spicy Buffalo, Buttermilk Ranch, Honey Mustard or Sweet BBQ. 9.95

*N.Y. Steak Sandwich (8 oz.)

Char-Grilled, Dry-Aged, U.S.D.A Choice Strip Steak Served Open Face on Garlic Toast w. Hand Dipped Thin Onion Rings. 16.50

*Create Your Own Burger

Angus Ground Beef, Veggie Burger or Grilled Chicken Breast. 10.50

Cheeses: American, Swiss, Maytag Blue, White Cheddar, Sharp Cheddar, Pepper Jack

Vegetables: Sautéed Onions, Sautéed Mushrooms, Grilled Portabella Mushroom, Sliced Jalapeños

Sauces: Club Made BBQ, Mayo, Chipotle Mayo

Meats: Cider Bacon, Canadian Bacon

ALL MENU ITEMS ABOVE SERVED W. YOUR CHOICE OF ONE:

French Fries, Waffle Fries, Onion Rings, Coleslaw, Kettle Chips, Cottage Cheese or Fruit Salad.

*Glen Oaks' Steak & Eggs

5 Ounce Beef Tenderloin Filet, 2 Eggs Any Style, Cheese Stuffed Hash Brown Potatoes, Fruit Salad & Your Choice of Toast. 14.50

*Soft Shell Tacos

Spiced Chicken, Beef or Fish w. Cheese & Lettuce Topped w. Pico de Gallo.

Served in a Warm Flour Tortilla w. Spanish Rice, Frijoles Charros, Salsa, Guacamole & Sour Cream.

Single Beef or Chicken 8.00 Single Fish 10.50 Double Beef or Chicken 10.50 Double Fish 12.00

CREATE YOUR OWN PASTA

Pasta: Ricotta Cheese Tortelloni, Bow Tie or Spaghetti

Sauces: Marinara, Alfredo or Both (tomato cream)

Proteins: Shrimp, Chicken, Salmon, Italian Sausage, Meatballs, Bacon

Toppings: Sweet Peppers, Onions, Sautéed Mushrooms, Grilled Portabella Mushrooms, Garlic, Black Olives, Tomatoes, Basil, Red Pepper Flakes, Asparagus, Broccoli. Served w. Cheesy Garlic Toast.

Bistro 13.95 Classic 16.95

CONSUMER ADVISORY

“According to the State of Iowa” “Thoroughly Cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.”



CULINARY SPECIALTIES



Chicken Bonne Femme

Oven Roasted Chicken Breast, Caramelized Onions, Apple Smoked Bacon & Sliced Yukon Gold Potatoes w. Baby Carrots & Asparagus. 15.00

***Pork Loin Ala Duxelle**

Forest Mushroom Stuffed, Bacon Wrapped, Char-Grilled Pork Loin, Garlic-Rosemary Demi, Cheddar-Chive Duchess Potatoes & Glazed Asparagus Spears. 16.00

Champagne Chicken

Cranberry-Almond Crusted & Seared Crisp, Drizzled w. Champagne Buerre Blanc; Served over Risotto w. Citrus Dusted Baby Carrots. 16.00

Sizzlin' Salmon

Pan Seared Fillet Accompanied w. Roasted Asparagus, Red Peppers, Sweet Corn & Spinach Tossed in Soy Vinaigrette. 22.00

Great Lakes Walleye

Almond Crusted & Pan-Fried w. Crimson Apple Slaw, Sweet Mustard Vinaigrette, Harvest Rice Blend & Fresh Steamed Broccoli. 22.50

***New York Strip**

Dry Aged, Hand Cut New York Strip Steak Grilled & Topped w. Bermuda Onions & Portabella Mushrooms; Laced w. Dijon-Smoked Bacon Cream Sauce, Maytag Blue Cheese Mashed Potatoes & Fresh Green Beans w. Dill Onions. (8 oz) 21.00 (12 oz) 26.00

***U.S. Prime Filet Mignon Steak**

Char-Grilled Filet Laced w. Cabernet Glace; Served w. Dauphinois Potatoes & Dijon Glazed Asparagus. (6 oz) 27.50 (10 oz) 36.50

***Pan Seared Rib Eye Steak**

Peppercorn Pressed, Finished w. Brandy Cream Reduction; Served w. Cheddar-Chive Duchess Potatoes & Broccoli. (12 oz) 25.50

Add Coconut or Grilled Shrimp to any Entree: 1.00 each
Don't See the Size Steak You Want? Just Ask & We'll Cut it.

THIS MENU EDITION BEGINNING MAY 24, 2011
FOR TO GO & DELIVERY ORDERS, PLEASE DIAL 515-221-9000
\$25 MINIMUM FOR ALL DELIVERIES PLEASE