

STARTERS

SOUP DU JOUR

Bowl - 4 Cup - 3

GRILLEHOUSE CHIPS

Housemade seasoned chips topped with fresh mozzarella and cheddar cheese, bacon, scallions and sour cream - 9

CHIPS AND DIP

Seasoned house chips served with our special homemade French onion dip - 6

WINGS

Golden fried jumbo chicken wings tossed in your choice of BBQ, teriyaki, hot, honey mustard or garlic sauce. Half dozen - 7.5

CALAMARI

Lightly dusted and sautéed. Served atop a Thai chili sauce - 9.5

JUMBO COCONUT SHRIMP

Butterflied shrimp rolled in coconut tempura served with orange ginger sauce - 9.5

SALADS

TRADITIONAL CAESAR

Crisp romaine, grated parmesan, seasoned croutons and a creamy Caesar dressing - 6

THE WILLOW

Bacon, fresh mozzarella cheese, cucumbers, tomatoes and shaved red onions atop mixed greens. Served with a tomato lemon vinaigrette - 9

SPINACH

Bacon, eggs, diced tomatoes and red onions served with warm honey mustard dressing - 7

THE GRILLE GREEK

Chargrilled chicken strips, feta cheese, tomatoes, cucumbers, Kalamata olives and red onions atop crisp romaine lettuce. Topped with a Greek vinaigrette - 10.5

GRILLED FLATBREADS

SWEET ITALIAN SAUSAGE

Roasted tomatoes, marinara, sweet Italian sausage and smoked provolone with fresh basil - 11

BUFFALO CHICKEN

Breaded chicken tossed in a spicy buffalo sauce with melted bleu cheese, cheddar cheese, chopped celery and scallions - 11

MEATBALL

Meatball and marinara topped with smoked provolone, Italian seasoning and fresh basil - 11

CHICKEN PARMESAN

Marinara topped with grilled chicken, mozzarella and parmesan cheese - 12

SPINACH ARTICHOKE

Garlic spinach, chopped artichokes, Monterey Jack cheese and bacon on top of a creamy asiago sauce - 11

HOT ITALIAN SAUSAGE

Marinara and spicy Italian sausage mixed with ricotta cheese and topped with peppers, onions, fresh asiago and parmesan cheese - 12

PESTO CHICKEN

Chargrilled chicken, pesto, sun-dried tomatoes and fresh mozzarella cheese - 12.5

CHICKEN FLORENTINE

Grilled chicken, fresh spinach and roasted red peppers topped with asiago cheese - 12.5

STUFFED BANANA PEPPERS

Peppers filled with hot Italian sausage and ricotta cheese, topped with marinara and fresh mozzarella cheese - 8

(peppers made to order, please allow extra time for cooking- peppers may be hot.)

FIRE CRACKER SHRIMP

Golden fried shrimp tossed in a spicy fire cracker sauce topped with scallions and served on a bed of field greens - 12

POTSTICKERS

Pork dumplings pan-seared and served over shredded cabbage with a ginger soy sauce - 9

CHICKEN QUESADILLA

Grilled chicken, melted cheddar and Monterey Jack cheese with peppers and onions - 10

SIGNATURE LOBSTER BISQUE

Creamy lobster bisque with a hint of sherry - 6

ADD GRILLED SHRIMP OR SALMON - 5

ADD GRILLED CHICKEN BREAST - 4
TO ANY SALAD

CRANBERRY FIELDS

Field greens, dried cranberries, glazed walnuts, crumbled bleu cheese and red onions served with a balsamic vinaigrette - 9

BUFFALO CHICKEN

Spicy breaded chicken breast, cheddar cheese, tomatoes, cucumbers, red onion and eggs atop crisp romaine lettuce. Served with bleu cheese dressing - 9

SOUP AND SALAD

Soup of the day and house salad - 8

HOUSEMADE DRESSING CHOICES:

Apple Lime Vinaigrette, Ranch, Creamy Bleu Cheese, Creamy Italian, Balsamic Vinaigrette, Caesar, Honey Mustard, Tomato Lemon Vinaigrette

NEOPOLITAN CAPICOLA

Roasted garlic tomatoes, shaved capicola, peppers and marinara with fresh garlic, parmesan and mozzarella cheese - 12

FIRE CRACKER STEAK*

Steak and onions over a spicy fire cracker sauce, topped with smoked provolone cheese and scallions - 13.5

MARGARITA

Roasted tomatoes, mozzarella cheese and garlic oil topped with fresh basil - 9

WHITE

Spinach, sliced tomatoes, ricotta cheese and fresh mozzarella sprinkled with Italian seasoning - 10

LOADED PEPPERONI

Marinara, mozzarella and grated parmesan cheese smothered with layers of smoked pepperoni - 12

GARLIC CHICKEN PORTOBELLO

Grilled chicken, Portobello mushrooms, fresh mozzarella, tomatoes and garlic aioli - 12.5

VEGGIE

Cream cheese topped with freshly chopped cauliflower, carrots, squash, zucchini, broccoli and mozzarella cheese - 11

CHEF SPECIALTIES

Served with your choice of soup, house salad, Caesarettte or our signature coleslaw**

SHRIMP DE JONGHE

Broiled shrimp topped with toasted bread crumbs and parmesan cheese in a white wine butter sauce served over angel hair pasta with a side of vegetables - 16

GRILLED SALMON

Topped with cucumber dill sauce. Served with fresh vegetable and potato of the day - 18

WALLEYE

Dortmunder beer-battered walleye with tartar sauce. Served with french fries - 18.5

SHRIMP A LA RISOTTO

Grilled shrimp atop a creamy roasted red pepper and spinach risotto - 17

USDA PRIME STRIP STEAK*

Prime steak grilled to perfection and served with potato and fresh vegetable of the day - 18

PASTA OF THE DAY

A specially prepared pasta created by our chef - 14

PARMIGIANA

Your choice of boneless chicken breast, veal, or eggplant breaded in Italian seasoning topped with marinara, fresh mozzarella and parmesan cheeses. Served over pasta - 15

ARTICHOKE CHICKEN

Lightly floured and sautéed chicken breast with bacon, artichokes, white wine and a touch of cream topped with fresh tomatoes and served with a side of angel hair pasta - 14

AWARD WINNING ASIAGO CHICKEN

Baked chicken breasts topped with garlic spinach and asiago cream sauce. Served with vegetable risotto - 17

SANDWICHES

Served with your choice of our housemade chips, signature coleslaw** or french fries

STEAK BURGER*

Half pound of tender, juicy beef topped with lettuce, tomatoes and onions with your choice of American, cheddar, Swiss or provolone cheese - 10

Add bacon, mushrooms or sautéed onions - 1 each

BISTRO BURGER*

Half pound of tender, juicy beef, thick onion slice, relish and Swiss cheese topped off with our special bistro sauce. Served on a fresh pretzel roll - 10.5

PATTY MELT*

Grilled steak burger topped with sautéed onions and melted gruyere cheese. Served on toasted rye - 10

TUNA MELT

Fresh made daily tuna salad piled high on rye and topped with melted American cheese - 8

PULLED PORK

BBQ pulled pork topped with cheddar cheese. Served on a toasted kaiser - 9

GRILLED CHICKEN SANDWICH

Grilled chicken breast, bacon, melted Swiss cheese, lettuce, tomato and onion. Served on a fresh pretzel roll - 9.5

SIRLOIN STEAK SANDWICH*

Open-faced grilled sirloin steak over garlic toast and field greens, drizzled with a balsamic mayo and topped with crispy angel hair onions - 12.5

FRENCH DIP

Shaved roast beef topped with sautéed mushrooms, onions and provolone cheese. Served with au jus - 9.5

GRILLED TUNA

Grilled tuna steak with shredded cabbage, cucumbers and tomatoes on a toasted kaiser with wasabi mayo - 10

TURKEY CLUB PANINI

Shaved turkey, bacon, field greens and tomatoes grilled with melted Monterey Jack cheese and garlic mayo - 11

GRILLED CHICKEN PANINI

Chicken breast grilled with tomato, provolone, fresh basil and a tomato pesto sauce - 10

REUBEN PANINI

Your choice of shaved corned beef or turkey piled high on rye and grilled with sauerkraut, gruyere cheese and thousand island dressing - 10

ITALIAN PANINI

Pepperoni, salami and ham grilled with provolone cheese, tomatoes and mild pepper rings - 10

TASTY TURKEY WRAP

Turkey, Swiss cheese, roasted red peppers, lettuce and spicy mayo wrapped in a honey wheat tortilla - 8.5

CHICKEN PORTO WRAP

Grilled chicken, Portobello mushrooms, fresh mozzarella cheese, tomatoes and garlic aioli wrapped in a tomato tortilla - 10

GRILLED ROAST BEEF WRAP

Tender shaved roast beef with roasted red peppers, field greens and cream cheese in a flour tortilla - 10

VEGETARIAN WRAP

Button mushrooms, tomato, peppers, artichokes, broccoli and provolone cheese wrapped in a tomato tortilla - 8

TURKEY SPINACH WRAP

Turkey, tomato and spinach wrapped in a tortilla with tomato pesto - 8.5

GIFT CERTIFICATES AVAILABLE. ASK YOUR SERVER FOR UPCOMING EVENTS OR CHECK AT: WWW.GLENWILLOWGRILLE.COM

PERSONALIZED CATERING ON AND OFF-SITE. PRIVATE DINING ROOM FOR UP TO 20 PEOPLE.

A 20% GRATUITY WILL AUTOMATICALLY BE ADDED TO ALL PARTIES OF 8 OR MORE

THE GLENWILLOW GRILLE USES ONLY ZERO TRANS FAT OIL. PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGY CONCERNS.

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

** COLESLAW CONTAINS SUNFLOWER SEEDS.

FINISHING TOUCHES

ASK YOUR SERVER FOR OUR DESSERT LIST!