Featured entrée additions for Friday November 19th 2021

Bone-in Pork Rib Roast

Sliced to order and topped with Granny Smith chutney and cider demi-glaze. Accompanied by smashed pumpkin puree and horseradish mashed potatoes.

\$23

Classic Baked Haddock

Fresh filet of Haddock baked with white wine, lemon, fresh thyme, and seasoned house crumb topping. Served with citrus parsley rice and fresh broccoli.

\$24

<u>Dessert</u>

Cherry Almond Tart

Featured Wine

BV Carneros Chardonnay offers aromas of lemon meringue, citrus blossom, spiced Asian Pear and hints of cinnamon and nutmeg. Glass \$9/\$30 Bottle

Penfolds Club Tawny Port an excellent finish to your evening meal. Glass \$8

> For reservations call (239)774-6899 or email reservations@gladescc.com Seatings available at 5:00, 5:30, 6:00 & 6:30pm.