

the glass door.

Dinner 5:00pm - 10:00pm

Starters

Crab cakes - 10

Fresh Dungeness crab, Japanese panko breadcrumbs and Meyer lemon aioli

Local black mussels - 7.5

Sautéed black mussels, organic horapha, lemongrass, kaffir lime and coconut milk

Mac n' cheese - 6.5

Creamy artisan cheddar, gruyere and emmenthaler cheeses, southern andouille sausage and panko breadcrumbs

Pomme frites - 5

Hand cut kennebunk potatoes, black truffle dust and organic sea salt

Blue fin tuna niçoise - 12

Blue fin tuna, pan roasted haricot verts, free range egg, house cured olives, capers, tomatoes

Flat iron steak - 14

Arugula, organic sweet 100 tomatoes, fried onions & shallots and toasted pine nuts

Blue Jidori - 8.5

Roasted Jidori chicken, organic greens, artesian blue cheese

The Glass Wedge - 7

Tomato, Blue Cheese crumble, bacon

Caesar salad - 8

Organic romaine, reggiano, gratiam croutons and our house made dressing

Add: grilled chicken - 2

grilled shrimp - 3

Soup Of the Day - 7

Our Plates

Crispy Skin Salmon - 20

Olive oil braised, tender daikon, pan seared gai lan, ponzu reduction

Roasted Jidori Chicken - 18

Pan roasted haricot verts, toasted garlic and shallots with mashed fingerling potatoes and au jus

Duroc Pork Chop - 32

Hickory grilled 10 oz duroc pork chop, roasted seasonal root vegetables, juicai onion soubise and sweet soy

Hand Cut New York - 34

10 oz New York, truffle pomme frits, demi glace

Seasonal Grilled & Roasted Vegetables - 14

Creamy white polenta, toasted pine nuts, smoked chile romesco sauce

Moroccan Pork Shank - 18

Asparagus, lemon cous cous, chermoula gremolata

Braised Short Ribs - 19

Kuen chai (celery root) mash, crispy shallot persilaide, jus

1/2 lb Waygu Burger - 12

Choice of French Fries or Small Salad Add each \$1; Blue cheese, grilled onions, bacon, avocado, artisan cheddar, swiss, sautéed bunashimeji mushrooms

Desserts

Crème Brule - 6

Triple Chocolate Mousse - 8

Premium Ice Cream - 6