

Gluten Free

please inform your server about any allergies or dietary restrictions prior to ordering

starters + shares

GLO FLATBREAD 11

gorgonzola cream sauce

GLO FLATBREAD TRIO 13

roasted garlic spread, tomato eggplant jam, olive tapenade

TRUFFLE FRITES 8

parmesan, fresh herbs, roasted garlic aioli

AHI TUNA TATAKI 18

pineapple, green onions

BACON WRAPPED PRAWNS 14

chipotle aioli, pineapple salsa, cilantro

BAKED SPINACH + ARTICHOKE DIP 12

mozzarella, bruschetta, fresh corn tortilla chips

BEEF CARPACCIO 17

chimichurri aioli, capers, arugula, citrus vinaigrette, parmesan

soup + salads

TAN TAN CITY SALAD 18

blackened chicken, dates, almonds, avocado, goat cheese, orange segments, mint, baby greens, key lime dressing

CAESAR SALAD 13

bacon, parmesan, capers, lemon, romaine hearts, classic dressing

PEAR + CANDIED PECAN SALAD 13

cranberries, goat cheese, candied pecans, poached pears, baby greens, sweet herb dressing

MARKET GREENS SALAD 12

peppers, carrots, grape tomatoes, super seeds, baby greens, herb balsamic vinaigrette

SOUP + SALAD COMBO 14

cup of soup with your choice of market greens, caesar or pear + candied pecan

SALAD UPGRADES

grilled chicken 6 blackened chicken 7 organic tofu 6
sockeye salmon 8 garlic prawns 6 avocado 3

pastas + bowls

SMOKED CHICKEN PENNE 20

sundried tomatoes, mushrooms, artichokes, confit garlic, bacon, spinach, gorgonzola cream, bruschetta, parmesan

PRAWN + SCALLOP PESTO PENNE 23

peppers, onions, sundried tomatoes, basil pesto, white wine cream, parmesan

PHANANG THAI CURRY BOWL 15

green curry coconut sauce, bamboo shoots, peppers, onions, crushed peanuts, jasmine rice, cilantro

BUDDHA BOWL 14

snap peas, carrots, onions, mushrooms, broccoli, peppers, sweet chili sauce, coconut rice, pickled cabbage, spicy yogurt, pea shoots

SPICY KUNG PAO BOWL 15

carrots, peppers, snap peas, broccoli, mushrooms, sweet chili sauce, coconut rice, bean sprouts, cashews, lime,

BOWL UPGRADES 3

grilled chicken | organic tofu | prawns

flatbread pizzas

NEAPOLITAN 16

pomodoro sauce, mozzarella, bocconcini, basil, olive oil, cracked pepper

FOREST MUSHROOM 17

gorgonzola cream, mozzarella, brie, wild mushrooms, confit garlic, hazelnuts, truffle oil, island salt

BACON CHICKEN RANCH 18

gorgonzola cream, barbecue sauce, mozzarella, jalapeños, bacon, chicken, pineapple, ranch dressing

POACHED PEAR + BRIE 18

gorgonzola cream, basil pesto, mozzarella, brie, confit garlic, red onion jam, poached pears, citrus dressed arugula

FLATBREAD PIZZA COMBO 21

any flatbread pizza with **your choice of** fries, daily soup or market greens

casuals

SMOKED BRISKET SANDWICH 20

jalapeño jack, horseradish aioli, mustard, sauerkraut, pickles, gluten free bun

NEW YORK STEAK SANDWICH 22

mushrooms, onions, arugula, goat cheese, chimichurri aioli

GRILLED CHICKEN CLUB 19 ½

chipotle aioli, jalapeño jack, bacon, lettuce, tomato, caramelized onions, gluten free bun

make it spicy? blackened chicken + banana peppers 2

CASUAL UPGRADES

truffle frites 3 spicy fries 2 ½ bowl of soup 3
pear + candied pecan 2 ½ tan tan city salad 3 caesar 2 ½

mains

MAPLE GINGER SALMON 25

coconut rice, broccoli, peppers, carrots, sesame seeds, green onion

HICKORY SMOKED RIBS 26

potato bacon salad, seasonal vegetables, bourbon barbecue sauce

BLACKENED CREOLE CHICKEN 24

garlic whipped potatoes, seasonal vegetables, glo butter

STEAK + TRUFFLE FRITES

madagascar peppercorn demi, seasonal vegetables, garlic aioli

6oz new york striploin 28 8oz new york striploin 33

7oz beef tenderloin 41

chophouse

chophouse steaks are served with seasonal vegetables + **your choice of** potato bacon salad or whipped potatoes

GLO CHOPHOUSE STEAK

signature glo compound butter

6oz new york striploin 28 8oz new york striploin 33

7oz beef tenderloin 41

SURF + TURF STEAK

bacon wrapped prawns, madagascar peppercorn demi

6oz new york striploin 30 8oz new york striploin 35

7oz beef tenderloin 43

executive chef Andrew Fawcett
sous chef Joe Lima

Vegetarian

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starters + shares

GLO FLATBREAD 8

gorgonzola cream sauce

GLO FLATBREAD TRIO 10

roasted garlic spread, tomato eggplant jam, olive tapenade

RED THAI CURRY HUMMUS 11

cilantro butter, crispy chickpeas, grilled naan

TRUFFLE FRITES 8

parmesan, fresh herbs, roasted garlic aioli

BAKED SPINACH + ARTICHOKE DIP 12

mozzarella, bruschetta, fresh corn tortilla chips

salads

TAN TAN CITY SALAD 15

dates, almonds, avocado, goat cheese, orange segments, mint, baby greens, key lime dressing

THAI TOFU SALAD 17

peppers, red cabbage, carrots, green onion, farkay noodles, baby greens, thai coconut peanut dressing

CAESAR SALAD 13

croutons, parmesan, capers, lemon, romaine hearts, classic dressing

PEAR + CANDIED PECAN SALAD 13

cranberries, goat cheese, candied pecans, poached pears, baby greens, sweet herb dressing

MARKET GREENS SALAD 12

peppers, carrots, grape tomatoes, super seeds, baby greens, herb balsamic vinaigrette

SOUP + SALAD COMBO 14

cup of soup with your choice of market greens salad, caesar salad or pear + candied pecan salad, tan tan city salad

SALAD UPGRADES

organic tofu 6 avocado 3

flatbread pizzas

NEAPOLITAN 13

pomodoro sauce, mozzarella, bocconcini, basil, olive oil, cracked pepper

FOREST MUSHROOM 14

gorgonzola cream, mozzarella, brie, wild mushrooms, confit garlic, hazelnuts, truffle oil, island salt

POACHED PEAR + BRIE 15

gorgonzola cream, basil pesto, mozzarella, brie, confit garlic, red onion jam, poached pears, citrus dressed arugula

FLATBREAD PIZZA COMBO 18

any flatbread pizza with your choice of fries, daily soup or market greens

casuals

QUESADILLA 16

mozzarella, black bean corn salsa, spinach, sour cream, salsa

CASUAL UPGRADES

truffle frites 3 spicy fries 2 ½ bowl of soup 3
pear + candied pecan 2 ½ tan tan city salad 3 caesar 2 ½

pastas + bowls

GARGANELLI 15

sundried tomatoes, mushrooms, artichokes, confit garlic, spinach, gorgonzola cream, bruschetta, parmesan

PESTO TAGLIATELLE 18

peppers, onions, sundried tomatoes, basil pesto, white wine cream, parmesan

PHANANG THAI CURRY BOWL 15

green curry coconut sauce, bamboo shoots, peppers, onions, crushed peanuts, jasmine rice, cilantro, grilled naan

BUDDHA BOWL 14

snap peas, carrots, onions, mushrooms, broccoli, peppers, sesame ginger sauce, coconut rice, pickled cabbage, spicy yogurt, pea shoots

SPICY KUNG PAO BOWL 15

carrots, peppers, snap peas, broccoli, mushrooms, farkay noodles, bean sprouts, cashews, lime, spicy szechuan sauce

BOWL UPGRADES

organic tofu 3

Vegan

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MARKET GREENS SALAD 12

peppers, carrots, grape tomatoes, super seeds, baby greens, herb balsamic vinaigrette

PHANANG THAI CURRY BOWL 15

green curry coconut sauce, bamboo shoots, peppers, onions, crushed peanuts, jasmine rice, cilantro, grilled naan

BUDDHA BOWL 14

snap peas, carrots, onions, mushrooms, broccoli, peppers, sesame ginger sauce, coconut rice, pickled cabbage, pea shoots

SPICY KUNG PAO BOWL 15

carrots, peppers, snap peas, broccoli, mushrooms, coconut rice, bean sprouts, cashews, lime, spicy szechuan sauce

BOWL UPGRADES

organic tofu 3 avocado 3

executive chef Andrew Fawcett sous chef Joe Lima