



NINETEEN at Awbrey Glen

APPETIZERS

BBQ Chicken Flatbread 13

Bacon, Red Onion, Cheddar, BBQ sauce, and Ranch drizzle

Margarita Flatbread 11

Tomato sauce and cheese (add Peppreoni, Sausage, or Capicola Ham for \$1 ea)

Quesadilla 9

Tortilla filled with cheddar, Queso Fresco, Peppers, Onions, and Black Beans.

Served with a side of AG Salsa and Sour Cream.

Add Steak, Ground Beef, or Chicken for \$6

Steamed Clams 16

Manilla Clams, Saffron broth, and Spanish Chorizo

Duck Potstickers 12

Served with a sweet soy drizzle

Smoked Chicken Wings 9

Choice of Buffalo or Gochujang Korean BBQ sauce

Cheese Curds 7

Deep fried and served with Ranch dipping sauce

BURGERS, SANDWICHES, AND SALADS

Burgers and Sandwiches include choice of: French Fries, Sweet Potato Fries, Onion Rings, fruit, or coleslaw

AG Burger* 14

Kobe Beef burger, Lettuce, Tomato, Onion, Pickles, Roasted Garlic Aioli & Choice of Cheese on a Pretzel Bun.

Add-ons: Bacon, Sautéed Mushrooms, Grilled Onion, or Blue Cheese for \$2

Beyond Burger 15

Served with Avocado, Fried Egg, Pepper Jack Cheese, Arugula, Tomato & Garlic Aioli on a Pretzel Bun.

French Dip 16

Roast Beef, Swiss Cheese, Caramelized Onions, Horseradish Sauce. Served with Rosemary Au Jus.

Club Sandwich 14

Shaved Ham & Turkey, Swiss, Cheddar, Bacon, Lettuce, Tomato & Mayo

B.L.A.T.C. 17

Bacon, Lettuce, Avocado, Tomato and Crab on Rosemary bread

Without Crab, \$13

Fish -OR- Shrimp -OR- Clams 'n Chips 16

Battered Alaskan Cod or Six Large Hand-Breaded shrimp or Breaded Clam strips with Fries, Cole Slaw, House made Tartar, & lemon

Chicken -OR- Seafood Cobb Salad (gf) 17/20

Grilled Chicken Breast-OR- Crab and Shrimp, Applewood Smoked Bacon, Avocado, Hard Boiled Eggs, Diced Tomatoes, Scallions & Blue Cheese Crumbles over Romaine Hearts, Blue Cheese Dressing

Taco Salad 17

Choice of Ground Beef or Chicken over Romaine lettuce with Tomatoes, Black Beans, Roasted Peppers, Onion, Scallions, Cheddar Cheese, Sour Cream, Avocado, Tortilla strips, and Chipotle Vinaigrette

Summer Salad 11

Mixed Greens, Red Onion, Strawberries, Blueberries, and toasted Almonds with White Balsamic Vinaigrette

AG Salad (gf, veg) 10

Mixed Greens, Granny Smith Apples, Candied Walnuts, Blue Cheese crumbles, Dried Cranberries & Marionberry Vinaigrette (gf/veg)

Caesar Salad 10

Romaine Hearts, Parmesan Cheese, Garlic Herb Croutons

Add to any salad \$6

Grilled Chicken Breast, 3oz steak, 3 Shrimp, 3oz Grilled Salmon

Add a cup of the soup of the day or a small version of the AG, Caesar, or House salad to an entrée for \$3

ENTREES AFTER 5 O'CLOCK (Wed-Sat)

Lamb Shank (gf) 31

Slow braised Lamb shank over creamy polenta and sautéed Rainbow Chard and Lamb jus

Skirt Steak 28

Grilled Skirt Steak served with roasted Garlic mashed potato, roasted Brussels Sprouts, and Bourbon beef jus

Cioppino (gf/df) Market Price

Our version of the San Francisco classic, served or Rice. Ask your server for today's included seafood

Salmon 28

Pan seared Salmon served over smoked Farro with braised Leeks and a Marionberry Beurre Blanc

Cajun Chicken & Sausage 23

The Southern Trinity sautéed with Sausage & Chicken in a smokey Tomato base, served over Rice

Linguini in White Clam Sauce 25

A generous portion of linguini with Manilla Clams in a the classic white wine garlic sauce

*Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. While we try to minimize the risk of cross contamination, we cannot guarantee that our items are safe to consume with nut, soy, milk, egg, or wheat allergies.

Split Plate charge of \$3 applies to all items. Parties with 8 or more people are subject to an automatic 20% gratuity.