

THE GLOBE

TAVERN & RESTAURANT

Lunch

11am-2pm Monday - Friday

Small Plates

Pan Seared Crab Cake Bites 18
Maryland style lump crab cakes with lemon bay Bistro sauce

Manchurian Style Cauliflower 15
Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Grilled Margherita Flatbread 15
Layered with spiced red pepper coulis, roasted tomato, grilled red onion, kalamata olives & fresh mozzarella finished with a touch of aged balsamic

Crisp Chicken Wings 15
with your choice of Buffalo, bourbon BBQ or sweet Asian chili glaze

Soups

Three Cheese French Onion Soup 9
topped with provolone, Swiss and parmesan cheese

Chef's Soup of the Day 9

Salads

Classic Caesar 15
Romaine lettuce, croutons, parmesan cheese tossed in chef's Caesar dressing

Apple Cranberry Salmon Salad 18
Baby spinach tossed in honey lime dressing topped with Granny Smith apples, sun dried cranberries, celery, goat cheese & toasted almonds topped with grilled salmon

Herb Grilled Sirloin Salad 18
Herb grilled sirloin steak atop green salad with red onion, red pepper, tomato, cucumber and crumbled gorgonzola cheese in a garlic herb vinaigrette topped with crisp fried onions

Crisp Coconut Crusted Shrimp Salad 18
Fresh greens layered with zesty pineapple salsa, Mandarin orange segments & finished with spiced mango vinaigrette topped with coconut crusted shrimp

Lincoln Salad 15
Chopped romaine lettuce topped with sun dried cranberry, sliced Granny Smith apple, pickled red onion, toasted walnuts and creamy goat cheese finished with an apple cider dressing

Peach BBQ Chicken Salad 18
Peach BBQ glazed chicken breast atop fresh romaine and garden greens with roasted corn, red peppers, bacon, pickled red onion, roasted peaches and shredded cheddar cheese with BBQ ranch dressing

Add tofu or chicken 8

Add shrimp or salmon 12

All Sandwiches and Burgers Served with Your Choice of a Side Salad, Side Caesar or Fries
"The Impossible Burger" available for substitution (\$3.00) . Vegan Cheese Available

Grilled Chicken & Smoked Gouda Quesadilla 15
Grilled chicken and smoked gouda cheese with peppers, onion and cilantro finished with chipotle lime aioli and salsa

Turkey, Havarti & Granny Smith Sandwich 15
Thinly sliced roasted turkey breast, Havarti cheese, Granny Smith apples, arugula and spiced apple spread on whole wheat bread

Steakhouse Bistro Burger 19
Grilled hamburger with Swiss cheese, lettuce, tomato, pickle topped with beer battered onion ring and a bistro aioli on a brioche bun

Fried Pork Tenderloin Sandwich 17
Fried pork tenderloin layered with a zesty whole grain mustard aioli, lettuce, pickles and tangy coleslaw on a brioche bun

Hand Carved Reuben 17
Tender hand carved corned beef layered with sauerkraut, Swiss cheese and thousand Island dressing on grilled buttered pumpernickel rye bread

Blackened Chicken Breast Sandwich 17
Louisiana blackened chicken breast topped with pepper jack cheese, grilled pineapple, pico de gallo and chili cilantro lime aioli on a brioche bun

Springfield Famous Horseshoe 19.50

Choose from a grilled burger patty , grilled chicken, fried chicken or ham atop Texas toast finished with seasoned fries and rich and creamy beer cheese sauce

Key Lime Pie 9

Warm Peach Cobbler Turnovers 9
with vanilla bean ice cream

Chocolate Mousse Cake 9

Crème Brûlée of the Week 9

Desserts

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION

THE GLOBE

TAVERN & RESTAURANT

Dinner

4 pm - 10 pm Sunday - Thursday
4 pm - 11 pm Friday & Saturday

Small Plates

Pan Seared Crab Cake Bites 18
Maryland style lump crab cakes with lemon bay Bistro sauce

Manchurian Style Cauliflower 15
Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Roasted Peach & Goat Cheese Bruschetta 17
Crisp pretzel bread crostini topped with creamy goat cheese, roasted peaches and shaved prosciutto ham drizzled with aged balsamic & olive oil

Grilled Margherita Flatbread 15
Layered with spiced red pepper coulis, roasted tomato, grilled red onion, kalamata olives, fresh mozzarella finished with a touch of aged balsamic

Crisp Chicken Wings 15
your choice of Buffalo, bourbon BBQ or sweet Asian chili glaze

BBQ Pork Belly & Watermelon Lollipops 18
Slow cooked pork belly glazed with bourbon BBQ sauce, & fresh watermelon finished with BBQ balsamic reduction

Soups

Three Cheese French Onion Soup 9
topped with provolone, Swiss and parmesan cheese

Chef's Soup of the Day 9

Salads

Classic Caesar 15
Romaine lettuce, croutons, parmesan cheese tossed in chef's Caesar dressing

Apple Cranberry Salmon Salad 18
Baby spinach tossed in honey lime dressing topped with Granny Smith apples, sun dried cranberries, celery, goat cheese & toasted almonds topped with grilled salmon

Crisp Coconut Crusted Shrimp Salad 18
Fresh greens layered with zesty pineapple salsa, Mandarin orange segments & finished with spiced mango vinaigrette topped with coconut crusted shrimp

Lincoln Salad 15
Chopped romaine lettuce topped with sun dried cranberry, sliced Granny Smith apple, pickled red onion, toasted walnuts and creamy goat cheese finished with an apple cider dressing

Add tofu or chicken 8

Add shrimp or salmon 12

All Sandwiches and Burgers Served with Your Choice of Side Salad, Side Caesar or Fries
Substitute "The Impossible Burger" (\$3.00) . Vegan Cheese Available

Blackened Chicken Sandwich 17
Louisiana blackened chicken breast topped with pepper jack cheese, grilled pineapple, Pico de Gallo & chili cilantro lime aioli on a brioche bun

Turkey and Granny Smith Apple Sandwich 15
Thinly sliced roasted turkey breast, Havarti cheese, Granny Smith apples, arugula & spiced apple spread on whole wheat bread

Steakhouse Bistro Burger 19
Grilled to perfection with Swiss cheese, lettuce, tomato, pickle, topped with beer battered onion rings and a bistro aioli on a brioche bun

Fried Pork Tenderloin Sandwich 17
Fried pork tenderloin layered with a zesty whole grain mustard aioli, lettuce, pickles and tangy coleslaw on a brioche bun

Hand Carved Reuben 17
Tender hand carved corned beef layered with sauerkraut, Swiss cheese and thousand Island dressing on grilled buttered pumpernickel rye bread

Springfield Famous Horseshoe 19.50
Choose from a grilled burger patty , grilled chicken, fried chicken or ham atop Texas toast finished with seasoned fries and rich and creamy beer cheese sauce

Entrées

Beer Battered Fish and Chips 22
Crisp beer battered cod atop fries with a side of tartar sauce

BBQ Beef Brisket Mac N Cheese 26
Colorful blend of sauteed peppers & onions mixed with Chef's house smoked brisket finished with a blend of smoked gouda and white cheddar cheese sauce topped with crisp fried onions

Grilled 12 Oz Ribeye Beef 48
served with a side of broccolini & buttery mashed potatoes

Firecracker Salmon 34
Salmon filet with jasmine rice pilaf, sauteed broccolini, crisp carrot curl & a sweet and spicy Asian chili sauce

Summer Squash & Roma Tomato Risotto 25
Creamy risotto filled with a blend of broccolini, Roma tomatoes, grilled zucchini, squash & pea tendrils topped with pesto and parmesan cheese

Add tofu or chicken 8

Add shrimp or salmon 12

Full Rack Half Rack

Baby Back Ribs 29 23

Tender house smoked BBQ ribs with tangy coleslaw & buttery mashed potatoes

Complete any entree by adding
Three Maryland Crab Cakes 14
Three Jumbo Grilled Shrimp 12

Desserts

Chocolate Mousse Cake 9

Warm Peach Cobbler Turnovers 9
with vanilla bean ice cream

Key Lime Pie 9

Crème Brûlée of the Week 9

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION