

# The Glacier Grill

*For our winter menu, we are exploring the concepts of fusion cuisine and the ties between different world cuisines. We are turning to the foods and flavors of Japan, the Pacific Islands, and the Caribbean for inspiration in our creation of both traditional and new dishes.*

## STARTERS

**Yakisoba Noodle Salad (GF, N, VG) \$4**

Cooked and chilled soba noodles are tossed with a tamari-ginger-lime dressing and shredded veggies.

**Sweet and Sour Cucumber Ribbon Salad (GF, VG) \$3**

Thin ribbons of cucumber are marinated in rice vinegar and a touch of sugar for a tangy-sweet and refreshing salad.

**Callaloo Salad (GF, N, VG) \$4.5**

Inspired by Caribbean callaloo, spinach and cabbage are tossed in a spiced coconut milk dressing and served with dried cranberries, mango, and candied macadamia nuts.

**Miso Soup (GF) \$4**

We cut no corners on our miso soup, preparing our dashi broth from scratch. Served with tofu, spinach, and green onions.

*\*add a jammy egg for an additional \$1*

## MAIN

**Jerk Chicken (GF) \$5**

Pieces of chicken are marinated in a traditional jerk rub then roasted and served with red beans and rice and crispy maduros.

**Ahi Poke Bowl (GF) \$6**

Freshly cut ahi tuna poke tops our fresh sushi rice along with avocado, pickled carrots and daikon radish, and sliced cucumbers with a drizzle of poke sauce.

**Pacific Island BBQ Short Ribs \$6**

Our spin on some classic BBQ. Short ribs are slow cooked in a Caribbean curry and served alongside a slice of Japanese milk bread, and Hawaiian mac salad.

**Loaded Kimchi Fries (GF, V) \$5**

Housemade kimchi tops fried-to-order yucca fries before being drizzled with house kewpie and sprinkled with fried garlic slivers.

## SMALL BITES

**Spam Musubi (GF) \$3 each**

Crowd favorite Spam is the star of these Hawaiian classics. Built fresh daily on our homemade sushi rice served with a spicy dipping sauce.

**Jackfruit Teriyaki Wonton (VG) \$2 each**

Sauteed jackfruit is doused in our house teriyaki sauce and served with water chestnuts and scallions and spooned over a crispy wonton.

**Crispy Kalua Pork Toast \$2.5 each**

A mash up of two of our Japanese and Island favorites. Ground Hawaiian Kalua pork tops housemade Japanese milk bread before getting fried and drizzled with lemon and honey.

**Mochi Fried Coconut Shrimp (GF) \$2.5 each**

Shrimp skewers are double dipped in mochi tempura batter and coconut then deep fried and served with our house sweet chile sauce for dipping.

## SWEET TREATS

**Caramelized Banana Pone (GF, V) \$3.5**

We add caramelized bananas to our Islands' cassava cake, pone, and top it with whipped cream and banana-infused caramel for an extra gooey treat.

**Chocolate-Miso Mousse (GF, V) \$3.5**

White miso adds a hint of saltiness to this light, but rich chocolate mousse. Topped with whipped cream and a crisp candied ginger tuile cookie.

**Mango-Lime Cheesecake (N, V) \$4**

Sweet mango gelee tops our creamy lime zest scented cheesecake and is finished with chile dusted dried mango and candied macadamia nuts.

**Hojicha Tea Cake (N, V) \$4**

Our spin on a Japanese green tea cake. Toasted green tea sponge cake is topped with layers of vanilla and pistachio custard and finished with a chocolate honeycomb garnish.

**Chocolate-Sesame Checkerboard Cookies (V) \$1.5**

A surprising, but perfect blend of flavors. You will taste that unique and familiar flavor combination of peanut butter and chocolate, only without the nuts.

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**SALES TAX IS NOT INCLUDED**

*GF = Gluten-free  
N = Contains nuts  
V = Vegetarian  
VG = Vegan*

# SANDWICH MENU

*All sandwiches can be served cold or hot-pressed. Sandwiches can be made into a wrap on request.*

## **Turkey Pesto -- \$5**

Smoked turkey, provolone cheese, sliced tomatoes, arugula, mayo, and house-made pesto on a ciabatta roll.

## **Beef and Blue -- \$5.5**

Roast beef, horseradish-blue cheese spread, caramelized onions, and arugula on a kaiser.

## **Pastrami and Kraut -- \$5.5**

Thick-sliced pastrami, house fennel kraut, swiss cheese, and stone ground mustard aioli on rye.

## **Cubano -- \$5.5**

Roasted mojo pork, ham, swiss cheese, pickles, and stone ground mustard on a ciabatta roll.

## **Cold Fried Chicken -- \$5**

Sliced pickle-brine fried chicken, coleslaw, pickles, and a buffalo-blue cheese spread on a kaiser roll.

## **Hot Ham and Cheese -- \$4.5**

Sliced ham, sharp cheddar, banana peppers, caramelized onion, mayo, and pickles on pullman loaf.

## **Plain Jane -- \$4**

Your choice of meat (*ham, turkey, or roast beef*), with your choice of cheese (*cheddar, swiss, or provolone*), on your choice of bread (*ciabatta roll, rye, wheat, or pullman loaf*), served with mayo and mustard. You can add on additional toppings from any other sandwich for an additional \$0.50 per topping.

## **Grilled Cheese -- \$4**

Your choice of cheese or cheeses (*cheddar, swiss, provolone, or horseradish-blue cheese spread*) on your choice of bread (*wheat, rye, or pullman loaf*), toasted to gooey perfection.

**SALES TAX IS NOT INCLUDED**