

KIDS' MENU

For Little Leaguers with Big Appetites

All kids items are served with a beverage.
Upgrade your kid's meal beverage to
IBC Root Beer for \$2.



Cheeseburger Sliders Two mini sliders with a side of steamed broccoli. 600 cal. | 8

Grilled Cheese Melted American cheese between hearty white bread with a side of steamed broccoli. 560 cal. | 6

Homemade Mac and Cheese Extra cheesy! Served with a side of steamed broccoli. 430 cal. | 6

Crispy Chicken Tenders Three crispy chicken tenders served with a side of steamed broccoli. Served with honey mustard for dipping. 600 cal. | 8

Grilled Chicken Grilled chicken served with a side of steamed broccoli. 323 cal. | 8

Stadium Hot Dog Nathan's Famous all-beef hot dog served on a fresh bun with a side of steamed broccoli. 560 cal. | 7

Kids' Pasta Buttered Penne Pasta. Served with a side of steamed broccoli. 510 cal. | 7

Boneless Wings Boneless wings served with a side of steamed broccoli. 757-1100 cal. | 8

Steamed Broccoli | 60 cal. Mashed Potatoes | 240 cal.
Seasoned Fries | 150 cal. Applesauce | 90 cal.



Sides

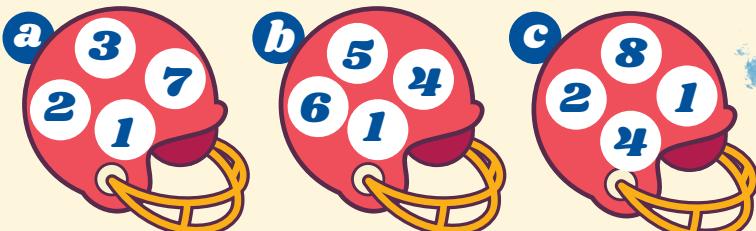


Shark Attack!

Upgrade your kid's
beverage to a
Shark Attack with a
purchase of a kid's
meal for \$2.99.

Helmet Math

On each helmet,
add the numbers
together, which
helmet has the
biggest sum?



Answer: a=13, b=16, c=15. Helmet B has the biggest sum.

Some of our food may contain allergens including nuts, soy, seafood, dairy, etc. Except for our gluten free fryers, all of our fryers cook more than one type of food offering, including seafood and shellfish. If you have any dietary concerns, please notify your server. 1,200 to 1,400 calories a day is used for general nutritional advice for children ages 4 to 8 years, and 1,400 to 2,000 calories a day for children ages 9 to 13, but calorie needs vary. Additional nutrition and allergen information is available upon request and at www.gloriedaysgrill.com



★★★
**ALL STAR
ACTION!**



Menu on the Back for Kids 10 & Under

Glory Days Grill attempts to identify ingredients that may cause reactions in people with food allergies. We make every effort to instruct our food production staff, servers, and management on the severity of food allergies. While we do our best to accommodate all allergen requests, there is always a risk of contamination. We cannot guarantee that our kitchens or our suppliers are 100% allergen-free. There is the possibility that manufacturers of the foods we use could change the formulation at any time and without notice. Guests with food allergies need to be aware of this risk. Glory Days Grill does not assume liability for adverse reactions to foods consumed, or items one may come into contact with while eating at Glory Days Grill.