

■ Arts
■ Entertainment

Local Life

■ People
■ Community

Good food, fresh air at Glenmorgan Grill

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A new and attractive bar/restaurant in St. Davids is literally giving diners a breath of fresh air!

The Glenmorgan Bar and Grill, located at the Radnor Hotel, is *totally smoke-free*, including the bar area.

Of course, smokers can go outside to catch a puff, but the air inside Glenmorgan is refreshingly clear.

Four of us headed to the Main Line – which was hopping with Devon Horse Show activity – for a Memorial Day meal at the Glenmorgan, and we were all impressed with the swank décor, excellent food and top-notch service.

The Glenmorgan Bar & Grill opened in March, and the former Abbey Grill was closed and is now used for private banquets at the hotel.

The Glenmorgan has its own entrance into a classy bar area, which features an oval-shaped oak bar nicely set off with an oval-shaped track of lighting above. The TVs are tastefully recessed in the paneling or in the walls. Large picture windows look out onto Route 30, a great view for watching the hotel guests come and go. And there is outdoor patio seating during nice weather.

We were seated in the dining room where oak paneling and beige upholstery and carpets give the room an English club-style feel. I was told the Glenmorgan is named after a town in England, but the more famous Glenmorgan is a stud farm in New Zealand ... fitting right in with the horsey set on the Main Line.

Black and white photographs of trees provide inter-

Glenmorgan Bar & Grill

■ The Glenmorgan Bar and Grill is located in the Radnor Hotel at 591 E. Lancaster Ave., St. Davids. Open for lunch and dinner daily, 11:30 a.m.-2 a.m. Handicapped accessible. Ample free parking in the hotel lot. Totally smoke-free. Major credit cards accepted. Call (610) 688-5800 and ask for the restaurant.

est and the tables are set with white linen napkins and small vases of fresh flowers. The music in the background was upbeat, WXPN-style songs, but not loud or overwhelming.

We were greeted and seated by the manager, Jason Wagner, and then greeted with a pleasant "Happy Memorial Day" by our wonderful server, Clay. Service throughout our meal was superior, which is refreshing at a

time when service seems to be deteriorating in the restaurant industry.

We arrived at 4 p.m. when they were still serving from the lunch menu; dinner starts at 5 p.m. While we were pleased with our sandwiches, I'd love to try the creative, enticing selections on the dinner menu. (More about them later.)

The Glenmorgan definitely qualifies as a chic martini bar with 15 different martinis on the menu. There's the traditional martini with Beefeater gin (\$8), the trendy Cosmopolitan (\$9), a Highlander, an Irish Isle (Tangueray, Jameson Irish whiskey, dry vermouth, splash of crème de menthe with a lime twist), or a Bond (Beefeater gin, Smirnoff vodka, Lillet blanc with a lemon twist).

The menu features classic American fare kicked up a notch with creative ingredients like basmati rice, basil couscous, parsley-fava cream, almond-cucumber sauce, and a four-cheese potato galette.

Lunch-time appetizers include escarole soup, Caesar salad topped with chicken, shrimp or salmon (\$10 to \$12), chili and chips, chicken quesadillas, buffalo chicken wings or nachos.

For our starter, we split a large platter of fresh fruit, cheese and crackers (\$12). This would be a delicious accompaniment for people who are just grabbing a drink and want something to munch on.

The plate overflowed with green apple, grapes, red and black raspberries, bread slices and crackers, plus large chunks of gouda, brie and goat cheese. Four of us nibbled,

Dining Restaurant Around review

then had enough leftover to take some home.

For my early dinner, I had the Radnor burger (\$8), a yummy, giant, tender patty topped with Boursin cheese, red onions and mushrooms. This was cooked to pink-centered perfection and served with crispy fries, lettuce and fresh tomato. The aroma reached me before the "burger."

Another dining partner had the grilled chicken sandwich (\$7), again a giant, tender chicken breast, rubbed with Creole spices and served with melted Pepper Jack cheese on a toasted roll. This came with Ranch dressing.

The lunch menu also includes a turkey club (served on toasted sunflower bread), hot roast beef with melted Provolone, a grilled veggie burger, or hot pastrami on rye with beer-braised sauerkraut.

For dessert, four of us shared a large slice of chocolate mousse pie (\$5), served with a strawberry garnish, shaved white chocolate on whipped cream and raspberry sauce. It was delectable in its crunchy chocolate crust.

Clay was always quick to refresh coffee or drinks and eager to make any accommodations we requested, like skipping the Creole spices on one of the chicken sandwiches or substituting chips for fries.

Our total for four people was \$72 before tip. That's \$15 a person for lunch, but that included three glasses of wine (\$5.50 per glass) and enough food for all of us to take home for a second meal.

I definitely plan to return to Glenmorgan for dinner. My mouth watered for the roasted Idaho trout (\$14), stuffed with spinach, bay shrimp and roasted peppers and served with a lemon-chive sauce.

Other entrees include honey Tamari salmon (\$16), served with baby bok choy, basmati rice and sesame-crust-ed scallops; Chesapeake-style crab cakes (\$19), served with a corn-potato-mushroom ragout; or pub steak au poivre with mashed potatoes. You can even get sauteed medallions of ostrich (\$18).

The only entrée over \$20 is the Black Angus sirloin strip steak (\$25), a 12-ounce center cut grilled and served with mashed potatoes and chimichurri sauce. Yum!

As we were leaving, I spotted a shrimp martini being served, featuring five jumbo shrimp perched on a martini glass filled with "Absolut Pepper" spiked cocktail sauce. Dinner appetizers also feature a crabmeat martini, scallop ceviche, Neapolitan pizza, baked Brie, barbeque duck spring rolls or porcupine shrimp.

With so many of the Main Line restaurants being formal and expensive, the Glenmorgan is a wonderful, more contemporary addition to the area's dining scene. Whether you're heading to Devon Horse Show this week, visiting one of the nearby colleges, or just out for a good (smoke-free) happy hour or meal, Glenmorgan is well-worth the trip up the Blue Route.