

CLOVERWOOD DINNER

Fall Menu

Wednesday, October
29th 2025

DAILY ACCOMPANIMENTS

Wild Rice

(GF,DF)

Roasted Delicata Squash

(GF,DF)

Braised Kale

(DF,GF)

Sauteed Spinach

With Roasted Garlic (GF,DF)

Baked Potato or Baked

Sweet Potato

(GF,DF)

STARTERS

House Salad

GF

Chef's House Salad served with Assorted Vegetables

Dressing Options: Ranch, Italian, Poppyseed, Balsamic, Creamy & Crumbly Bleu Cheese, 1000 Island, Oil/Vinegar, Raspberry Vinaigrette

Shrimp Cocktail

Served with Homemade Cocktail Sauce

Soup du Jour

Minestrone (DF, Broth) Or
Cheese Steak (GF, Cream)

Appetizer Special

Melon Wrapped in Prosciutto and
Balsamic Drizzle

Salad of the Week

Romaine, Banana Peppers, Kalamata
Olives, Asiago Cheese, Croutons &
Caesar Dressing

ENTRÉE FEATURES

FEATURED ENTRÉE

Rigatoni Bolognese
(Beef)

CATCH OF THE DAY

Salmon Cakes
with Remoulade (DF)





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House Fare

SIGNATURE SELECTIONS

BUTTERNUT SQUASH RAVIOLI

Sauteed Mushrooms, Spinach,
Walnuts, Parmesan, Sage Cream Sauce

HONEY-GARLIC SHRIMP

Seared Shrimp, Honey-Garlic Glaze,
and Sliced Scallions

GF, DF

GRILLED FILET MIGNON

House Made Demi-Glace or
Hollandaise Sauce

GF

NORWEGIAN SALMON

Grilled, Seared or Poached
Served with Hollandaise or Maple-
Dijon Glaze

SMOKED PORK LOIN

With a Pear and Cranberry Chutney

GF, DF

HEALTHIER FARE

CHICKEN CACCIATORE

Olive Oil Pan Seared Chicken Breast
with Zucchini, Bell Peppers, Basil
Mushrooms, and Onions in a House
Made Marinara Sauce served over
Whole Wheat Penne Pasta

CHICKEN BREAST

With a Pear and Cranberry Chutney

GF, DF

VEGAN ENTREE

Available upon Request



**CLOVERWOOD
DINNER**

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**Desserts &
Beverages**

DESSERTS

PITTSFORD DAIRY ICE CREAM

Chocolate, Vanilla, Specialty
Flavor

SORBET

Dairy Free

CHEF'S CONFECTION

Weekly special

PIE

Local Featured Pies

FRESHLY BAKED COOKIES

Two Chef Selected Cookies

FRUIT SALAD

Diced Fresh Fruit

GF/DF

BEVERAGES

COCA-COLA SOFT DRINKS

JUICES, LEMONADE, ICED TEA

**REGULAR OR DECAFFEINATED
COFFEE**

ASSORTED HOT TEAS

Full Bar of Premium & House Brands
Spirits priced on selection





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Wine & Beer

RED

BOGLE CABERNET SAUVIGNON

6 oz glass \$7.25 / 9 oz carafe \$8.25

MACMURRAY PINOT NOIR

6 oz glass \$8.50 / 9 oz carafe \$9.50

CHATEAU SOUVERAIN MERLOT

6 oz glass \$7.50 / 9 oz carafe \$8.50

WHITE & SPARKING

WILLIAM HILL CHARDONNAY

6 oz glass \$8.25 / 9 oz Carafe \$9.25

DR. FRANK SEMI-DRY RIESLING

6 oz glass \$8.75 / 9 oz carafe \$9.75

RAINSTORM PINOT GRIS

6 oz glass \$7.50 / 9 oz carafe \$8.50

PACIFIC RIM RIESLING

6 oz glass \$6.75 / 9 oz carafe \$7.75

SUTTER HOME WHITE ZIN

6 oz glass \$5.75 / 9 oz carafe \$6.75

MATUA SAUVIGNON BLANC

6oz glass \$8.75 / 9 oz Carafe \$9.75

YELLOW TAIL CHARDONNAY

6 oz glass \$6.50 / 9 oz carafe \$7.50

BEER

YUENGLING
\$5

HEINEKEN
\$4.75

YONG LION - ON TAP
\$4.75

GENNY LIGHT
\$5

HEINEKEN NON ALCOHOLIC
\$4

GUINNESS
\$5

