

Glenmere

Dinner Menu

- TO BEGIN -

HOUSE SALAD ^{GF}
*Chef's House Salad with
Vegetables Choice of
Dressing*

Ranch, Italian, Poppyseed,
Balsamic, Creamy Bleu Cheese,
Crumbly Bleu Cheese, 1000 Island,
Oil/Vinegar

CAESAR SALAD
*Romaine lettuce, croutons,
Asiago cheese, Caesar
dressing*

SOUP DU JOUR
*Two Homemade Soups
Daily*

CRUDITÉ ^{GF}
*Carrots, Celery, and
Jicama served with Ranch
Dressing*

- FEATURED ENTRÉES -

CHEF'S SPECIAL
*Different Chef Created Specialty Feature of the
Day*

CATCH OF THE DAY
Daily Seafood Dish

- DAILY ACCOMPANIMENTS -

CHEF SELECTED STARCH SIDE

CHEF SELECTED VEGETABLE ^{GF}

CHEF SELECTED VEGETABLE

BAKED POTATO OR SWEET POTATO ^{GF}

SIDE SALAD ^{GF}

- FEATURED DESSERTS -

PITTSFORD DAIRY ICE CREAM
Chocolate, Vanilla and Specialty Ice Cream of the Day

DAILY SPECIAL DESSERTS

*Examples~
Tiramisu
Peach Pie*

**GLENMERE
DINNER**

**EVERYDAY
ENTREES**

*modifications
welcome*

-SIGNATURE SELECTIONS -

CRAB LOUIE

Chilled Lump Crab, Asparagus, Tomatoes, Hard
Boiled Egg and Radish on a bed of Iceberg Lettuce
with Louie Sauce

GF, DF

SEARED SALMON

Norwegian Salmon with Hollandaise Sauce
or Mango Salsa DF, GF

grilled or poached also available GF, DF

TUSCAN CHICKEN

Sautéed Chicken Breast with Mushrooms, Tomatoes
and Spinach in a light parmesan cream sauce

GF

MEATLOAF

Served with a Beef Gravy

- HEALTHIER FARE -

GRILLED PORK TENDERLOINS

Lemon and Garlic Grilled Pork

GF, DF

POACHED SALMON GF DF

Norwegian Salmon with Lemon Wedge

CHICKEN BRUSCHETTA GF DF

Grilled Chicken Breast Served with a Tomato-
Basil Topping and Balsamic Glaze

VEGAN ENTREE

Available on Request

*If you have a food allergy, please notify us.
Allergen information for menu items is available.
Ask an employee for details.*

**DESSERT &
COFFEE**

-DESSERTS -

SORBET

Dairy Free
GF

FRESHLY BAKED COOKIES

Two chef selected cookies

FRUIT SALAD DF GF

Diced Fresh Fruit

WATER MELON DF GF

GREEK YOGURT

Blueberry, Peach, Strawberry, or Black Cherry

ICE CREAM

TODAY'S SPECIAL FEATURES

- BEVERAGES -

COCA-COLA SOFT DRINKS

JUICES, LEMONADE, ICED TEA

**REGULAR OR DECAFFEINATED
COFFEE**

Bold Brew Available

ASSORTED HOT TEAS

**FULL BAR OF PREMIUM & HOUSE BRANDS SPIRITS
PRICED ON SELECTION**

WINE

MIONETTO PROSECCO 6 oz glass \$7.25

crisp sparkling, aromas of fresh-picked citrus and honeysuckle blossoms, crisp, fruity flavors of green apple, juicy peach and ripe lemon.

WILLIAM HILL CHARDONNAY 6 oz glass \$6.25 9 oz Carafe \$7.25 plus tax Bottle \$28

ripe fruit flavors of melon, mandarin orange, peach and tropical fruit, supported by complex notes of citrus blossom and brown spice

DR. FRANK SEMI-DRY RIESLING 6 oz glass \$8.25 9 oz carafe \$10.25 Bottle \$30 plus tax

crisp acidity and characteristic of Keuka Lake minerality enhance the lively lemon, green apple and floral notes

RAINSTORM PINOT GRIS 6 oz glass \$6.50 9 oz carafe \$7.50

crisp, bright, yet round and succulent texture, showing off dulcet aromas of white peach blossoms, ripe stone fruits and vanilla.

PACIFIC RIM RIESLING 6 oz glass \$5.75 9 oz carafe \$7.75 Bottle \$22 plus tax

moderately sweet with flavors of pineapple, peach and hints of honey. The finish is bright and crisp which cleanses the palate and provides good balance to the upfront fruit

ESTRELLA WHITE ZINFANDEL 6 oz glass \$4.75 9 oz carafe \$5.50 Bottle \$18 plus tax

beautifully colored and well balanced with hints of strawberry and melon with layers of honeysuckle, peach, and apricot

MATUA SAUVIGNON BLANC 6oz glass \$8.00 9 oz Carafe \$10 Bottle \$25

lemony, citrus notes and a hint of vibrant passionfruit and basil. The palate is fresh and vibrant with concentrated blackcurrant leaf and a hint of cut-grass and green melon

YELLOW TAIL CHARDONNAY 6 oz glass \$5.50 9 oz carafe \$7.50 Bottle \$25 plus tax

citrus and honeydew flavors, soft yet fresh, creamy finish.

MEOMI ROSE 6 oz glass \$7 9 oz Carafe \$9 Bottle \$24 plus tax

fruit forward and captures rose petals, strawberries and dried flowers with

CLINE CABERNET SAUVIGNON 6 oz glass \$7 9 oz carafe \$9 Bottle \$22 plus tax

smooth and fruity, full-bodied wine blends black cherry, black olive and a touch of dried herbs on light tannins for an attractive, traditional take on Cali Cab

MACMURRAY PINOT NOIR 6 oz glass \$6.50 9 oz carafe \$8.50 Bottle \$25 plus tax

Elegant varietal fruit character with rich aromas and raspberry, cherry, red currant and boysenberries

REX GOLIATH MERLOT 6 oz glass \$4.75 9 oz carafe \$5.50 Bottle \$18 plus tax

Flavors of plums, cherries and wild berries with a decidedly spicy nose of a black cherry, cassias and cedar

SUTTER HOME FRE CHARDONNAY OR MERLOT Non Alcoholic 6 oz glass \$4.75 9 oz carafe \$5.50 Bottle \$18 plus tax

BEER

YUENGLING 12 oz DRAFT \$4.25 plus tax

Traditional Lager

HEINEKEN 12 oz bottle \$4.75 plus tax

GUINNESS 12 oz bottle \$5 plus tax

HARPOON 12 oz DRAFT \$4.75 plus tax
English IPA

GENNY LIGHT 12 oz bottle \$5 plus tax

ROOT STOCK CIDER 12 oz \$5.00 plus tax

HEINEKEN NON ALCOHOLIC \$4 plus tax