



CLOVERWOOD DINNER  
2021

*menu*

• FIRST COURSE •

FEATURED APPETIZER Heirloom Tomatoes and Fresh Mozzarella with Basil Oil and Balsamic Reduction  
gluten-free

HOUSE SALAD chopped lettuce, tomatoes, cucumbers, carrot swirls and radishes *Choice of dressing; homemade ranch, creamy blue cheese, crumbly blue cheese, italian, balsamic, 1000 island, honey lemon vinaigrette, poppyseed*

HOMEMADE SOUP DU JOUR Summer Gazpacho (GF/DF) or Crab Newburg Bisque

SHRIMP COCKTAIL (3) classic shrimp cocktail with homemade

• ENTREE SPECIALS •

COFFEE AND MOLASSES PORK CHOP  
gluten-free/dairy-free

SAUTÉED OR FRIED SOFT SHELL CRABS

• FEATURED SIDE DISHES •

CORN CASSEROLE  
gluten-free

FINGERLING POTATOES  
gluten-free/dairy-free

THREE BEAN SALAD  
gluten-free/dairy-free

STEAMED ASPARAGUS  
gluten-free/dairy-free





## • EVERYDAY ENTREES •

**ATLANTIC SALMON** Grilled poached or pan-seared salmon with hollandaise or Madeira demi glace

**BIRDS OF PARADISE** Homemade cranberry almond chicken salad on sliced pineapple with mandarin oranges

**FILET OF BEEF TENDERLOIN** hand cut 5 oz filet with hollandaise or madeira demi glace

**CHICKEN MARSALA OR GRILLED CHICKEN BRUSCHETTA** Grilled Chicken breast topped with melted fresh mozzarella, tomatoes and fresh basil from our herb garden *Marsala contains dairy*  
Plain Grilled Chicken Available

**ANGUS BURGER** grilled 6 oz. black angus beef burger with lettuce, tomato  
choice of premium blue cheese or classic cheddar cheese served on a Kaiser roll

Please select two sides to accompany your entree selection





• **DESSERT SELECTIONS** •

PITTSFORD DAIRY ICE CREAM

CHEF SELECTED SPECIALTY  
DESSERT OR CAKE

FEATURED PIE OR DAILY DESSERT

SORBET Dairy Free

SEASONAL FRUIT CUP also available as an  
appetizer choice

DAILY COOKIE Freshly Baked Chef Selected  
Cookie

REGULAR COFFEE Also Available in Bold

DECAFFEINATED COFFEE Also available in Bold

HERBAL TEA Assorted hot teas with lemon



## • WINE, BEER & SPIRITS •

### WILLIAM HILL

**CHARDONNAY** ripe fruit flavors of melon, mandarin orange, peach and tropical fruit, supported by complex notes of citrus blossom and brown spice *6 oz glass \$6 plus tax 9 oz Carafe \$7 plus tax*

### DR. FRANK SEMI-DRY

**RIESLING** crisp acidity and characteristic Keuka Lake minerality enhance the lively lemon, green apple and floral notes *6 oz glass \$8 plus tax 9 oz carafe \$10 plus tax Bottle \$24*

### J VINEYARDS PINOT

**GRIS** bouquet of pear, Meyer lemon and tropical/pineapple fruit with orange blossom honey *6 oz glass \$6.50 plus tax 9 oz carafe \$7.50 plus tax*

### PACIFIC RIM

**RIESLING** 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 *6 oz glass \$5.50 plus tax 9 oz carafe \$7.50 carafe Bottle \$24.00*

### WOODBIDGE WHITE

**ZINFANDEL** bright and crisp, with hints of cherry, watermelon and strawberry and a propriety blend of grape varieties *6 oz glass \$4.75 plus tax 9 oz carafe \$5.50 Bottle \$18 plus tax*

### FRANCIS COPPOLA

**ROSE** fruit forward and captures rose petals, strawberries and dried flowers with a bright acidity *6 oz glass \$7 plus tax 9 oz carafe \$9 plus tax Bottle \$24 plus tax*

### JOSH CELLARS

#### CABERNET

**SAUVIGNON** Flavors of dark cherry and ripe plum with a hint of vanilla and cocoa *6 oz glass \$7 plus tax 9 oz carafe \$9 plus tax Bottle \$22 plus tax*

### MACMURRAY PINOT

**NOIR** elegant varietal fruit character with rich aromas and flavors of raspberry, cherry, red currant and boysenberries *6 oz glass \$6.50 plus tax 9 oz carafe \$8.50 plus tax Bottle \$24 plus tax*

### REX GOLIATH

**MERLOT** flavors of plums, cherries and wild red berries with a decidedly spicy nose of a black cherry, cassias and cedar *6 oz glass \$4.75 plus tax 9 oz carafe \$5.50 Bottle \$18.00 plus tax*



**YUENGLING** *12 oz bottle \$4.25 plus tax*

**GENNY LIGHT** *12 oz bottle \$4 plus tax*

**GUINNESS** *can \$5.00 plus tax*



**GREY GOOSE VODKA**

**MARTINI** with olives *\$8.75 plus tax*

**JIM BEAM MANHATTAN** with cherries *\$7 plus tax*

**CALL BRANDS AND  
ADDITIONAL PREMIUM SPIRITS  
PRICED ON SELECTION**