

soup & salad

SOUP DU JOUR

Denotes better for
you option



HOUSE SALAD Chopped Lettuce, Carrots,
Cucumbers, Radishes.

Select Ranch, Creamy Blue Cheese, Crumbly Blue Cheese,
Italian, Balsamic, 1000 Island or Poppy Seed Dressing
add Chicken or Salmon

COBB SALAD Romaine lettuce, Tomato, Bacon,
Avocado, Hard Boiled Egg, Blue Cheese Crumbles Choice
of Dressing
add Chicken or Salmon



deli board & grill

BLT

SLICED TURKEY OR HAM

CHICKEN SALAD

Chicken Salad with Cranberries and Almonds half

EGG SALAD OR TUNA SALAD

add green olives

ZWEIGLES' RED HOT DOG

ANGUS BURGER OR VEGGIE BURGER

MARINATED CHICKEN BREAST

PLEASE SELECT

White, Multi Grain, Marble Rye, Wrap, Croissant, Kaiser Roll,
Gluten Free Bread. Lettuce, Tomato, Onion, Avocado, Bacon
Cheddar, American, Provolone, or Swiss
mayonnaise, classic mustard, dijon, ketchup

LUNCH

Please specify preference of 1
point or a la carte charges



Flowerwood

♥ **SUMMER BERRY SALAD** *Mixed Greens, Candied Walnuts, Crumbled Feta cheese and a Honey Balsamic Dressing*
Add: *grilled Salmon or Grilled Chicken* GF, Vegan Available

JUNIOR CLUB *Turkey, Tomato, Lettuce, Bacon and Mayo on Choice of Toasted Bread*
DF

MAINE LOBSTER ROLL *Classic Lobster Salad on a Buttered New England Roll or a top House Salad.*

♥ **CHICKEN BRUSCHETTA WRAP** *Grilled Chicken with Tomato, Garlic, Parmesan Cheese Spread with Fresh Mozzarella and Spinach in a Wrap*

♥ **VEGGIE WRAP** *Chef Selected Vegetables* DF
Add Cheese or Avocado

TRIO SALAD *Chicken Salad, Egg Salad and Tuna Salad Served on a House Salad with choice of dressing* GF

REUBEN *Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing on a Grilled Marble Rye*

LUNCH SPECIAL

OMELET SPECIAL *Chef Created Two Egg Omelet Served with Fresh Fruit*

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FRENCH FRIES

FRUIT SALAD ♥

sides

ONION RINGS

SWEET POTATO FRIES

HOUSE FRIED CHIPS

APPLE SAUCE

*chef's
features*



desserts

PITTSFORD DAIRY ICE CREAM

Chocolate, Vanilla, Specialty Flavor

SORBET 
Dairy Free

CHEF'S CONFECTION

Changes Weekly

PIE

Key Lime Meringue or Orange Cake

FRESHLY BAKED COOKIES

Two chef selected cookies

 FRUIT SALAD
Diced Fresh Fruit

beverages

COCA-COLA SOFT DRINKS

JUICES, LEMONADE, ICED TEA

REGULAR OR DECAFFEINATED
COFFEE *Bold Brew Available*

ASSORTED HOT TEAS

PREMIUM AND HOUSE BRAND SPIRITS



wine

LA MARCA PROSECCO *crisp*

sparkling, aromas of fresh-picked citrus and honeysuckle blossoms, crisp, fruity flavors of green apple, juicy peach and ripe lemon. 6 oz glass \$7.25

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 \$6.25 9 oz Carafe \$7.25 plus tax Bottle \$28

DR. FRANK SEMI-DRY

RIESLING *crisp acidity and characteristic of Keuka Lake minerality enhance the lively lemon, green apple and floral notes* 6 oz glass \$8.25 9 oz carafe \$10.25 Bottle \$30 plus tax

RAINSTORM PINOT GRIS *crisp,*

bright, yet round and succulent texture, showing off dulcet aromas of white peach blossoms, ripe stone fruits and vanilla. 6 oz glass \$6.50 9 oz carafe \$7.50

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 \$5.75 9 oz carafe \$7.75 Bottle \$22 plus tax

SUTTER HOME WHITE

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

MATUA SAUVIGNON

BLANC *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* 6oz glass \$5.00 9 oz Carafe \$6.50 Bottle \$18

YELLOW TAIL

CHARDONNAY *citrus and honeydew flavors, soft yet fresh, creamy finish.* 6 oz glass \$5.50 9 oz carafe \$7.50 Bottle \$20 plus tax

MEOMI ROSE *fruit forward and captures*

rose petals, strawberries and dried flowers with 6 oz glass \$6 9 oz Carafe \$7 plus tax

CLINE CABERNET

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

MACMURRAY PINOT

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

REX GOLIATH MERLOT *Flavors*

of plums, cherries and wild berries with a decidedly spicy nose of a black cherry, cassias and cedar 6 oz glass \$4.75 9 oz carafe \$5.50 Bottle \$18 plus tax

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 bottle \$4.25 plus tax

HEINEKEN 12 oz bottle \$4.75 plus tax

GUINNESS 12 oz bottle \$5 plus tax

GENNY LIGHT 12 oz bottle \$5 plus tax

K2 BREWING *New England IPA* 12 oz DRAFT \$4.75 plus tax

YOUNG LION *Pilsner* 12 oz \$4.75 plus tax

ROOT STOCK CIDER 12 oz \$5.00 plus tax