



CLOVERWOOD DINNER  
2021

menu

• FIRST COURSE •

FEATURED APPETIZER Chef selected daily special starter appetizer

HOUSE SALAD Romaine and mixed greens blend, 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 Chef Created Specialty Soups

SHRIMP COCKTAIL (3) classic shrimp cocktail with homemade cocktail sauce

• ENTREE SPECIALS •

DINNER ENTREE FEATURE Evening Chef Created Special

CATCH OF THE DAY Fresh Seafood Dish Changes Daily

• FEATURED SIDE DISHES •

CHEF SELECTED SIDE

CHEF SELECTED SIDE

CHEF SELECTED VEGETABLE

CHEF SELECTED VEGETABLE





## • EVERYDAY ENTREES •

### WINTER MESCLUN ENTREE

**SALAD** Mixed greens, shaved fennel, oranges, toasted walnuts, honey lemon vinaigrette *contains nuts*  
Add Chicken, Salmon or Petite Filet

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

### BURGUNDY BRAISED SHORT RIBS WITH SMASHED

**POTATOES** braised beef short ribs over smashed butternut squash, parsnips and sweet potatoes

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

**TUSCAN TORTELLONI** A blended three cheese filled tortelloni with sauteed spinach, cremini mushrooms and bell peppers in a Tuscan tomato sauce *contains dairy*

modifications welcome  
contains onions and garlic

**BLACK BEAN CAKE** Homemade black bean cake supreme on a bed of baby spinach topped with roasted corn salsa *vegan*  
contains onions and garlic

### CHICKEN MARSALA OR PLAIN GRILLED CHICKEN

Marsala~Pan seared chicken breast, sauteed mushroom blend, fresh thyme in chef's classic marsala cream sauce *Marsala contains dairy*





• **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*

### WOODBRIIDGE 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*

### RAVAGE CABERNET

**SAUVIGNON** a dark, rich, full bodied wine with layers of dark berry, luscious vanilla and hints of mocha *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**