

# *Cloverwood Dinner*

## *Appetizers*

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### *House Salad*

Chopped lettuce, tomatoes, cucumbers,  
carrots and radishes

Dressing homemade ranch, creamy blue cheese, crumbly blue  
cheese, italian, balsamic, 1000 island, poppyseed, or oil and vinegar

### *Shrimp Cocktail*

(3) Classic Shrimp with homemade  
cocktail sauce

### *Soup Du Jour*

Two Homemade Soups

### *Featured First Course*

Daily Appetizer Special

## *Entree Specials*

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### *Salad Entree*

Chef created weekly special entree salad

### *Catch Of The Day*

New seafood feature daily

### *Daily Special*

Chef's special entree feature

## *Featured Side Dishes*

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*Chef's side dish*

*Chef's vegetable*

*Chef's side dish*

*Chef's vegetable*

*Baked Potato or Sweet Potato*

# *Entree*

## *Faroe Island Salmon*

Prepared grilled, poached or seared accompanied by a  
Gazpacho Salsa

## *Chicken Veracruz*

Satueed chicken breast with spanish olives, capers, bell  
peppers, jalapeno and garlic simmered in a tomato and  
white wine sauce

## *Veal Prosciutto*

Veal medallion wrapped with prosciutto and served with  
sage brown butter

## *Chicken Oscar*

Crispy chicken cutlet with Maryland Crab and hollandaise  
sauce

## *Spring Orecchiette*

Pasta with lobster, peas and tomatoes in a light tarragon  
cream sauce

## *Filet Mignon*

Char grilled 5 oz filet mignon with your choice of red wine  
demi-glace or hollandaise sauce

*Menu Modifications Welcome*

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# *Desserts*

*Chef Selected Pie*

*Featured Cake/Specialty*

*Pittsford Dairy Ice Cream*

Chocolate, Vanilla, Featured Flavor

*Sorbet*

Dairy Free

*Fresh Fruit*

*Fresh Baked Cookie*

see server for today's offerings

*Coffee, Decaf Coffee*

*Bold Available*

*Assorted Premium Hot Teas with Lemon*

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