

Glenmere Dinner

First Course

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

Caesar Salad

Soups Du Jour

Two Prepared Daily

Fresh Fruit

Entree Specials

Catch Of The Day

Daily Special

Chef Created Specialty
for the Evening

Featured Side Dishes

Baked Potato or Sweet Potato

*Two Side Dishes to choose from
changes daily*

*Two vegetable dishes
change daily*

Beverages

*Coca-cola/diet coke/ginger ale/ diet ale/ Root beer (float)/ Diet root beer,
Milk/ OJ/ Cranberry juice/ Apple juice/ V8/ Lemonade/ Ice Tea/ Arnold
Palmer/ Folgers Coffee/ Decaf/ Hot Cocoa/ Assorted Hot Teas*

Entree

Faroe Island Salmon

Prepared grilled, poached or seared accompanied by a Gazpacho Salsa

Chicken Veracruz

Sautéed 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
Plain pasta with butter available

Baked Ham

with Cherry glaze

Grill Sandwich

Choice of Grilled Chicken or Angus Burger on a Kaiser roll, with choice of American, Cheddar, Provolone, Swiss, lettuce, tomato, red onion, Mayo, Ketchup, Mustard, Nancy's Mustard

Deli Sandwich

Egg Salad, Tuna salad, Ham or Turkey White, Wheat, or Marble Rye American, Swiss, Cheddar or Provolone, lettuce, tomato, red onion, mayo, mustard, Nance's mustard

Cheese Platter

Manchego, Moody Blue Cheese and Cheddar with Grapes and Crackers

Menu Modifications Welcome

Desserts

*Two featured special
desserts daily*

Assorted Cookies

Sorbets, Pudding, Gelatin

Pittsford Farms Dairy

Vanilla Bean Ice Cream
Chocolate Ice Cream
Specialty Flavor