

Glenmere Dinner

First Course

House Salad

Chopped lettuce, tomatoes, cucumbers & carrots
Dressing homemade ranch, creamy blue cheese, crumbly blue cheese, italian, balsamic, 1000 island, French or oil and vinegar

Caesar Salad

Soups Du Jour

Two homemade soups daily

Fresh Fruit

Seasonal

Entree Specials

Catch of the Day

Daily Special

Featured Side Dishes

Vegetables and Side Dishes

Change Daily

Baked Potato or Sweet Potato

Always Available

Desserts

Chef Selected Cakes and Pie

Assorted Cookies

Pittsford Farms Dairy

Vanilla Bean Ice Cream

Chocolate Ice Cream

Special Flavor

Lemon Sorbert

Root Beer Float

No Sugar Added or Lactose Free Ice Cream

Entree

Norwegian Salmon

Prepared grilled, poached or seared accompanied by a Creamed Corn and Scallion Sauce

Chicken Marsala

Sautéed chicken breast with with mushrooms, shallots and demi-glace

Char Crusted Steak

tender beef with a homemade steak sauce

Meatloaf

Classic all beef house made meatloaf finished with gravy

Pasta Entree

Spiral gemelli pasta with artichokes, red peppers, spinach with garlic in a parmesan broth and chef's homemade mild Italian sausage

Grain Bowl

A lightly seasoned nine whole grain blend mixed with broccoli, carrots & bell pepper. Served with marinated chicken or salmon.

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, Nance'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

Beverages

Coca-cola/diet coke/ginger ale/ diet ginger ale/ Root beer / Diet root beer/ Saratoga Sparkling Water/Milk/ OJ/ Cranberry juice/ Apple juice/ Apple Cider/ V8/ Lemonade/ Ice Tea/ Arnold Palmer/ Folgers Coffee/ Decaf/ Hot Cocoa/ Assorted Hot Teas

Menu Modifications Welcome
