

Glenmere Mansion

Room Service Menu

In-Room Dining Charge \$15.00 per person
11am-9pm
(Thursday, Friday & Saturday 9:30pm)



Starters and Salads

Glenmere Deviled Eggs GF, V option
Pickle Relish, Crispy Pancetta **8**

Shrimp Cocktail GF
Poached Shrimp, Horseradish- Citrus
Cocktail, Marinated Cucumber **22**

Chopped Caesar Salad
House-made Dressing, Croutons,
White Anchovies, Radicchio and Romaine **15**
Add Grilled Chicken **8**

Glenmere Salad GF
Baby Mixed Greens, Beets, Radishes,
Candied Walnuts, Dried Cherries,
Goat Cheese, Cherry Vinaigrette **16**
Add Grilled Chicken **8**

Sandwiches*

**Glenmere Hudson Valley
Cattle Co. Burger**
Rambler Cheese, North Country Smokehouse
Bacon, Lettuce, Tomato, Onions, Pickles,
Mustard Aioli, Brioche Bun **18**

BBQ Chicken Club
Bacon, Lettuce, Tomato, White Cheddar **18**

Crab 'Burger'
Crab Cake, Sesame Seed Bun, Remoulade,
Shredded Romaine, Tomato, Pickles **24**

*Served With Choice of:
Mixed Greens, Handcut Fries, or Root Vegetable Chips
GF=Gluten Free, DF=Dairy Free,
V= Vegetarian, N=Contains Nuts

Tasting Boards and Flatbreads

Charcuterie Board
Bresaola, Chorizo, Prosciutto, Speck,
Country Paté, Chicken Liver Paté **32**

Artisanal Cheeses V
International and Domestic Selections served
with Local Honeycomb & Fruit Preserves **22**

Asparagus Flatbread
Ricotta, Garlic Confit, Prosciutto,
Feta Cheese, Lemon Zest **16**

Margherita Flatbread V
Heirloom Tomatoes, Red Bell Farm Basil,
Fresh Buffalo Mozzarella **16**

House Made Pastas

Chicken Milanese DF
Lemon, Crispy Breading,
Tomato, Olive, Arugula Salad **26**

Arugula and Goat Cheese Ravioli V, N
Fresh Heirloom Tomato Sauce,
Toasted Pine Nuts **26**

Bolognese
Beef and Pancetta Ragù, Béchamel Sauce, San
Marzano Tomatoes, Cavatelli **24**

House Made Desserts

Dan's Lemon Meringue Cake
Chiffon Cake, Lemon Filling,
Italian Meringue Frosting **12**

Mrs. Astor's Sundae
Tahitian Vanilla Ice Cream,
Warm Chocolate Sauce, Blondie Bits **12**