

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 **23**

Chopped Caesar Salad
Housemade 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 Bacon Cheese Burger
Rambler Cheese, Artisan Bacon,
Mustard Aioli, Sesame Seed Bun **19**

Croque Monsieur
Housemade Pain de Mie, Bechamel, Dijon,
Smoked Ham, Gruyere Cheese **19**

Vegetarian Mushroom Burger
Parmesan Crisp, Tomato Confit,
Roast Garlic Aioli, Arugula **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 **24**

Mushroom Flatbread V
White Sauce, Broccoli, Roast Garlic **16**

Margherita Flatbread V
Red Bell Farm Basil, Fresh Mozzarella,
Chili Flakes, Infused Olive Oil **16**

Entrées

Chicken Milanese DF
Lemon, Crispy Breading,
Tomato, Olive, Arugula Salad **27**

Pan Seared Filet Mignon Medallions
Yukon Gold Potatoes, Steamed Broccoli,
Mushroom Diane Sauce **39**

Bolognese
Beef and Pancetta Ragù, Béchamel Sauce,
San Marzano Tomatoes, Pappardelle **26**

House Made Desserts

Glenmere Coconut Cake
Chiffon Cake, Coconut Frosting,
Grand Marnier Sauce, Fresh Strawberries **12**

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