

Room Service

Starters & Salads

Glenmere Salad *GF, V*

Mixed Greens, Roasted Red Beets, Radishes
Edgwick Farm Goat Cheese, Candied Walnuts
Cherry Vinaigrette **17**

Chopped Caesar Salad *GF option*

Baby Romaine, Seasoned Croutons
Shaved Parmigiano Reggiano & White Anchovies **16**

✿ Add Grilled Chicken to Any Salad **8**

✿ Add Grilled Prawns to Any Salad **15**

Jumbo Shrimp Cocktail *GF, DF*

5 Poached Wild Gulf Shrimp, Marinated Cucumber
Horseradish-Citrus Cocktail **23**

Glenmere Deviled Eggs (4)

GF, DF, V option
Pickle Relish, Crispy Pancetta **9**

Sandwiches

Choice of:

Mixed Greens, Root Vegetable Chips, or Hand Cut Fries

Vegetarian Burger *V*

Parmesan Crisp, Tomato Confit
Roast Garlic Aioli, Arugula, Sesame Seed Bun **17**

Glenmere Bacon Cheese Burger

Tonjes Creamery White Cheddar, Artisan Bacon
Mustard Aioli, Sesame Seed Bun **19**
(Add Seared Hudson Valley Foie Gras \$20 supplement)

Desserts

Glenmere Signature Coconut Cake

Vanilla Layer Cake
Toasted Coconut Cream Cheese Frosting **12**

Mrs. Astor's Sundae *GF option*

Tahitian Vanilla Bean Ice Cream
Warm Chocolate Sauce, Blondie Bites **12**

Thank You to Our Producers

- Tonjes Farm Dairy (Callicoon, NY)
- Blooming Hill Farm (Blooming Grove, NY)
- Hudson Valley Cattle Company (Woodridge, NY)
- Edgwick Farm (Cornwall, NY) • Rise and Roots Farm (Chester, NY)
- Dagele Farm (Florida, NY) • Red Bell Farm (Warwick)

Artisanal Cheeses *V*

Four Hand Selected Artisan Cheeses
Crostoni, Honeycomb, Fresh New York Apple
Dan's Jam, Candied Walnuts **24**

Charcuterie

Beef Bresaola, Spanish Chorizo, Prosciutto San Danielle
Tyrol Speck, Country Terrine
Pickled Vegetables, Pommery Mustard **28**

Charcuterie & Cheese Board

Enjoy a Combination of Both
Artisanal Cheeses & Charcuterie **36**

Rustic Flatbread Pizzas

Margherita *V*

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

Fig & Prosciutto

Gorgonzola, Fresh Rosemary, Arugula **17**

Entrees

Chicken Pot Pie

White Meat Chicken, Peas, Carrots, Potatoes
Flaky Golden Crust, House Smoked Chicken Sausage **25**

Bolognese

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

Pan Seared Filet Mignon Medallions *GF*

Potatoes 'au gratin', Mushroom Diane Sauce
Lemon & Pepper Roasted Broccoli & Cauliflower **39**
(Add Seared Hudson Valley Foie Gras \$20 supplement)

In-Room Dining Fee \$20.00

At your convenience, a 20% Gratuity will be added.

Sunday – Thursday 11:00 am – 9:00 pm

Thursday, Friday & Saturday 11:00 am – 9:30 pm



GF=Gluten Free, DF=Dairy Free, V=Vegetarian, N=Contains Nuts
Please Alert Your Server to Any Food Allergies