



GLENMERE

HOTEL • RESTAURANT • SPA



RELAIS &  
CHATEAUX





## SPECIALTY FRENCH FRIES

All are made from our thrice cooked aged russet potatoes

“Life is Better with a Side of Fries”

-Andy Capp-

**Herb & Parmesan** \$12

**Buffalo Blue Cheese** \$13

**Dirty Fries with Cheddar, Bacon, & Spicy Aioli** \$13

**Black Truffle with 3 year Parmigiano Reggiano** \$30

### Thank You to Our Producers

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



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### The COUSIN LOUIE - \$27

Ripe Avocado, Crisp Bacon, Cheddar

Spicy Aioli, Shredded Romaine Lettuce & Sliced Tomato

Palmer Brut Reserve

Reims, Champagne, France NV - \$26

### STEAKHOUSE BURGER - \$37

10-ounce Hudson Valley Cattle Company Dry Aged Sirloin Burger

Bacon-Guinness Jam, Sliced Applewood Bacon, Cambozola Triple Crème Blue Cheese

Buttermilk Fried Onion Strings

Powers Vineyards, Cabernet Sauvignon

Yakima Valley, Washington - \$22

### A CALIFORNIA STYLE ANIMAL - \$28

Two Mustard Griddled Thin Patties, Grilled Onion

Extra Pickles, Sharp Cheddar, Lettuce & Tomato, Extra Spread

Equilibrium Wavelength, American Hazy Pale Ale

Middletown, New York - \$14

### VEGGIE MUSHROOM & SWISS - \$26

Our Handmade Vegetarian Mushroom Burger

Topped with a Swiss Cheese, Sautéed Mushrooms

Garlic Aioli, Country Jewel Farm Arugula & Grilled Tomato

Newburgh Brewing Co. Megaboss IPA,

Newburgh, New York - \$9

### The BLACK TIE - \$50

Shaved Black Périgord Truffles, French Brie Cheese

Caramelized Onions, Black Truffle Demi-Glace

(Suggested Addition -Pan Seared Hudson Valley Foie Gras \$20 supplement)

Domaine Nico, ‘Grand Père’, Pinot Noir

Mendoza, Argentina - \$18

**Burgers are all made from Hudson Valley Cattle Company Beef  
and Served on our Housemade Sesame Seed Roll unless otherwise noted.**

*Executive Chef Gunnar Thompson*