



THE MANSION AT GLEN COVE

SUMMER GARDEN MENU

PRESENTED BY EXECUTIVE CHEF RODRIGO BERNAL

RESERVATIONS SUGGESTED | AVAILABLE TO GO
ON **OPENTABLE** | 516 751 5623 | [KITCHEN@GLENCOVEMANSION.COM](mailto:kitchen@glencovemansion.com)

CLICK TO SEE THE MENUS

DINNER

LUNCH

BRUNCH

BAR & POOL

DRINKS

Menu may not be available on certain days due to holidays & special events / All pricing subject to tax & gratuity

200 DOSORIS LANE, GLEN COVE, NY 11542 | [GLENCOVEMANSION.COM](http://glencovemansion.com)



THE MANSION AT GLEN COVE

SUMMER DINNER GARDEN MENU

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APPETIZER

The Mansion Seafood Plate	\$70
<i>4 Little Neck Clams, 4 Oysters, 4 Jumbo Shrimp, 1 Lobster & 1 King Crab Leg with Classic Cocktail Sauce</i>	
1/2 Dozen Blue Point Oysters	\$15
1/2 Dozen Little Neck Clams	\$12
4 Jumbo Shrimp Cocktail	\$16
Gorgonzola Stuffed Figs	\$12
<i>Serrano Ham Wrapped Figs with Gorgonzola, Port Jerez & Basil Oil</i>	
Japanese Yellowfin Tuna	\$15
<i>Pan-Seared Rare Yellowfish Tuna with Japanese BBQ Sauce & Wasabi Mayonnaise</i>	
Jumbo Crab & Corn Cake	\$14
<i>Pan-Seared Jumbo Crab & Corn Cake with Lime Aioli</i>	
Prosciutto Melon	\$11
<i>Prosciutto di Parma with Canteloupe Melon</i>	
Grilled Mediterranean Octopus	\$16
<i>Portuguese Octopus with Roasted Peppers, Onions & Lemon Oil</i>	

SALAD

Watermelon Summer Mediterranean Salad	\$12
<i>Watermelon, Heirloom Cherry Tomato, Feta Cheese & Balsamic Glaze</i>	
San Francisco Cioppino Salad	\$26
<i>California Greens, Shrimp, Scallops, Crab Meat & Avocado</i>	
Burrata Con Tartufo	\$16
<i>Truffle Creamy Mozzarella, Escarole Pesto & Chili Flakes</i>	

ENTRÉE

Filet Mignon	\$42
<i>Grilled Filet Mignon with Bordelaise Glaze & Crispy Fingerling Potatoes</i>	
NY Shell Steak	\$34
<i>Grilled Sterling Silver Shell Steak with Baked Potatoes & Sautéed Onions</i>	
Bone-In Prime Rib Eye Steak	\$45
<i>Grilled Colorado Bone-In Prime Rib Eye Steak with Baked Potatoes & Sautéed Onions</i>	
Australian Lamb Chop	\$36
<i>Roasted Free-Range Australian Lamb Chop with The Mansion Garden Zucchini & Crispy Sweet Fries</i>	
Free-Range Chicken	\$23
<i>Roasted All-Natural Chicken with Mushroom Madeira Sauce & The Mansion Garden Butternut Squash</i>	
Roasted Atlantic Salmon	\$25
<i>served with Horseradish Aioli & Crispy Risotto</i>	
Seafood Risotto	\$33
<i>Shrimp, Scallops, Clams & Lobster over Saffron Risotto</i>	

DESSERT

NY Cheesecake	\$7
Assorted Ice Cream	\$7
Banana Split	\$9
<i>Chocolate, Vanilla & Strawberry Ice Cream served with Bananas Brûlée</i>	
Crème Brûlée	\$7

AVAILABLE THURSDAY 4-9PM FRIDAY & SATURDAY 5-10PM

Eating raw or undercooked food can cause illness, especially in people with a medical condition. Prices are subject to 8.625% sales tax. Gratuity is at your discretion and appreciated. Automatic gratuity will be charged to parties of 6 or more.



THE MANSION AT GLEN COVE

SUMMER LUNCH GARDEN MENU

PRESENTED BY EXECUTIVE CHEF RODRIGO BERNAL

APPETIZER

1/2 Dozen Blue Point Oysters	\$15
1/2 Dozen Little Neck Clams	\$12
4 Jumbo Shrimp Cocktail	\$16
Gorgonzola & Figs Flatbread	\$14
<i>served with Prosciutto, Balsamic Glaze & Basil Oil</i>	
Japanese Yellowfin Tuna	\$13
<i>Pan-Seared Rare Yellowfish Tuna with Japanese BBQ Sauce & Wasabi Mayonnaise</i>	
Jumbo Crab & Corn Cake	\$15
<i>Pan-Seared Jumbo Crab & Corn Cake with Lime Aioli</i>	
Prosciutto Melon	\$12
<i>Prosciutto di Parma with Canteloupe Melon</i>	
Grilled Mediterranean Octopus	\$16
<i>Portuguese Octopus with Roasted Peppers, Onions & Lemon Oil</i>	
Wild Mushroom Ravioli	\$15
<i>Wild & Cultivated Mushrooms, Parmesan & Truffle Oil</i>	

SALAD

Watermelon Summer Mediterranean Salad	\$12
<i>Watermelon, Heirloom Cherry Tomato, Feta Cheese & Balsamic Glaze</i>	
San Francisco Cioppino Salad	\$24
<i>California Greens, Shrimp, Scallops, Crab Meat & Avocado</i>	
The Mansion House Salad	\$13
<i>Bocconcini Mozzarella, Heirloom Tomato & Microgreens with a Basil Vinaigrette</i>	

ENTRÉE

NY Shell Steak	\$25
<i>Grilled Sterling Silver Shell Steak with Summer Tomatoes & Sautéed Onions</i>	
10 oz Grilled Kobe Burger	\$19
<i>served with Crispy Onions, Lettuce, Tomatoes, Cheese & Fries</i>	
Caesar Salad with Grilled Chicken	\$15
Caesar Salad with 4 Grilled Shrimp	\$18
Roasted Atlantic Salmon	\$21
<i>served with Horseradish Aioli & California Greens</i>	
Lobster Ravioli	\$23
<i>Shrimp & Scallops in a Lobster Cream Sauce</i>	

DESSERT

NY Cheesecake	\$7
Assorted Ice Cream	\$7
Banana Split	\$9
<i>Chocolate, Vanilla & Strawberry Ice Cream served with Bananas Brûlée</i>	
Crème Brûlée	\$7

AVAILABLE FRIDAY & SATURDAY 12-3PM

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THE MANSION AT GLEN COVE

SUMMER BRUNCH GARDEN MENU

PRESENTED BY EXECUTIVE CHEF RODRIGO BERNAL

APPETIZER

Jumbo Shrimp Cocktail
served with Classic Cocktail Sauce

Smoked Atlantic Salmon
served with Crispy Potato Pancake & Lemon Beurre Blanc

Avocado Toast
Avocado, Red Onions & Tomatoes over Whole Wheat Toast

Tropical Fruit Cocktail
Seasonal Fresh Fruits & Berries

SALAD

Watermelon Summer Mediterranean Salad
Watermelon, Heirloom Cherry Tomato, Feta Cheese & Balsamic Glaze

The Mansion House Salad
Bocconcini Mozzarella, Heirloom Tomato & Microgreens with a Basil Vinaigrette

ENTRÉE

Chef's Omelet
Omelet with Mushrooms, Asparagus & Cheese

French Toast
served with Berry Gran Marnier Sauce & Bananas

Crispy Chicken & Waffle
served with Maple Syrup

Steak & Eggs
Sliced Filet Mignon served with Crispy Fingerling Home Fries

Grilled Atlantic Salmon
served with Horseradish Aioli & California Greens

Lobster Ravioli
Shrimp & Scallops in a Lobster Cream Sauce

DESSERT

NY Cheese Cake
Chocolate Cake with Vanilla Whipped Cream

Banana Split
Chocolate, Vanilla & Strawberry Ice Cream served with Bananas Brûlée

Classic Crème Brûlée

\$49 PER PERSON | CHOOSE ONE OF EACH COURSE
AVAILABLE SUNDAY 11AM-3PM

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THE MANSION AT GLEN COVE

SUMMER BAR & POOL GARDEN MENU

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APPETIZER

Jumbo Shrimp Cocktail	\$16
Oysters in 1/2 Shell	\$15
Clams in 1/2 Shell	\$12
Jumbo Crab & Corn Cake	\$16
Kobe Burger & Fries	\$19
Crispy Chicken Fingers & Fries	\$13
BBQ Chicken Wings	\$15
Gorgonzola & Figs Flatbread	\$16

DESSERT

NY Cheese Cake	\$7
Chocolate Cake with Vanilla Whipped cream	\$7
Banana Split	\$9
Classic Crème Brûlée	\$7

AVAILABLE FRIDAY TO SATURDAY 2-6PM

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THE MANSION AT GLEN COVE

DRINKS LIST

PRESENTED BY SOMMELIER ANDREA MARCHESI

COCKTAILS

BLOODY MARY	\$12
MIMOSA	\$12
MOJITO	\$14
GIN & TONIC	\$14
VODKA MARTINI	\$14

WINES

	GLASS	BOTTLE
CHARDONNAY LE BORGATE	\$13	\$35
PINOT GRIGIO TERRE S. SOFIA	\$15	\$40
MERLOT LE BORGATE	\$13	\$35
CABERNET SAUVIGNON IL LAGO	\$15	\$40

BEERS

BUDWEISER	\$5
COORS LIGHT	\$5
HEINEKEN	\$7
SAMUEL ADAMS	\$5

WATERS

PANNA	\$5
S. PELLEGRINO	\$6