



THE MANSION AT GLEN COVE

SUMMER GARDEN MENU

PRESENTED BY CHEF RODRIGO BERNAL

APPETIZER

Gorgonzola Stuffed Figs Wrapped in Serrano Ham with Port Jerez & Basil Oil	\$12
Yellowfin Tuna with Japanese BBQ Sauce & Wasabi Mayonnaise	\$14
Roasted Beets & Goat Cheese with a Citrus Glaze	\$12

ENTRÉE

San Francisco Cioppino Salad <i>with Shrimp, Scallops, Crab Meat, California Greens & Avocado</i>	\$25
Grilled Salmon <i>with Horseradish Aioli & Crispy Risotto</i>	\$19
Sliced Filet of Beef Cobb Salad <i>with Heirloom Tomato, Avocado, Egg, Bacon & Red Wine Vinaigrette</i>	\$29
Mushroom Risotto <i>with Wild & Cultivated Mushrooms & Truffle Essence</i>	\$16

DESSERT

NY Cheesecake	\$7
Assorted Ice Cream	\$7
Banana Split	\$9

AVAILABLE THURSDAYS 4-9PM* | FRIDAYS & SATURDAYS 12-9PM* | SUNDAYS 11AM-3PM*

APPETIZERS & ENTRÉES AVAILABLE TO GO

RESERVATIONS SUGGESTED OR ORDER TO GO AT 516 751 5623 | [KITCHEN@GLENCOVEMANSION.COM](mailto:kitchen@glencovemansion.com)

**Excluding Holidays & Special Events*

Eating Raw or Undercooked Food Can Cause Illness, Especially in People with a Medical Condition

All pricing subject to tax & gratuity

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