

DINNER

Sunday - Thursday 5:30 pm to 10:00 pm

Friday & Saturday 5:30 pm to 11:00 pm

41 North Main Street | Pittsford, NY 14534
renaissancedelmonte.com | 585.381.9900

STARTERS

Selection Of Chilled Seafood

With 3 Sauces: Malt Vinegar Mignonette,
Spicy Remoulade and Classic Cocktail
Colossal Shrimp 4. Per Oysters on the Half Shell 3. Per
Jumbo Lump Crab Meat 4. Per Oz.

Grilled Asparagus

Crispy Prosciutto, Parmesan, Frisee Endive, Poached Egg 9.

Wild Side Ranch Bison Meatballs

Local Grass Fed Bison, Orange Soy Glaze, Maytag Bleu Cheese 12.

Crispy Calamari

Pepperoncinis, Olives and Fresh Tomato Sauce 13.

Tempura Shrimp

Wasabi Yuzu Dressing, Waikame Seaweed Salad 15.

Lamb Lollypops

Arugula, Pickled Raisins, Passion Fruit Peppercorn Glaze 16.

Maryland Lump Crab Cakes

Roasted Corn, Spinach Salad, Spicy Remoulade 15.

SOUPS

Erie Grill Harbor Fish Soup

a Myriad of Seafood and Fingerling Potatoes in a Lobster Broth
Flavored with Bacon and Thyme, a Signature Dish
Cup 4. Bowl 6.

Soup-Composed Daily

a Combination of Fresh Ingredients and Culinary Creativity
Cup 4. Bowl 6.

SALADS

Grill Salad

Grilled Asparagus, Toasted Sunflower Seeds,
Goat Cheese and Raspberry Balsamic Vinaigrette 7.

Caesar Salad

Crisp Romaine Hearts, Garlic Toasted Brioche Croutons
Freshly Grated Parmesan and the Traditional Dressing 8.

Wedge Salad

Crisp Wedge of Iceberg Lettuce with Blistered Grape Tomatoes,
Applewood Smoked Bacon and Buttermilk Bleu Cheese Dressing 9.

Goat Cheese and Beet Tartare

Pickled Red and Gold Beets, Avocado,
Micro Greens and 12 Year Old Balsamic Vinegar 9.

Heirloom Tomato Salad

Caprese Raviolini, Fresh Basil, Warm Roasted Tomato Vinaigrette 14.

ENTRÉES

Crescent Farm's Duck

Pan Roasted Duck Breast, Crispy Leg Confit with Calico Rice and Brie Glazed in Chambord Glace with Fresh Raspberries, a Signature Dish 28.

Maryland Lump Crab Cakes

Roasted Corn, Spinach Salad, Spicy Remoulade 28.

Pan Roasted Diver Scallops

Coconut Jasmine Rice, Pickled Papaya, Snow Peas, Ginger Lime Beurre Blanc 30.

Pan Roasted Atlantic Salmon

Whole Wheat Couscous, Summer Squash, Herb Salad, Bell Pepper Purée 29.

Prime Filet Mignon

Wild Mushroom Ravioli, Maytag Bleu Cheese, Red Pepper Asparagus Salad, Cabernet Demi 6 oz. 32. 10 oz. 39.

Prime New York Strip Steak

Arugula, Goat Cheese, Crispy Potatoes, Vin Rouge 12 oz. 34. 16 oz. 39.

Prime Delmonico Rib Eye

Sautéed Watercress, Roasted Tomatoes, Crispy Potatoes 34.

Pasture Raised Pan Roasted Chicken

Glazed Carrots, Roasted Fingerling Potatoes, Haricot Vert, Lemon 26.

Locally Raised Pork Rack Chop

Mango Red Pepper Relish, Pickled Gold Beet Hash 25.

New Zealand Venison Rack

Grilled Asparagus, Goat Cheese Grits, Dried Cherry Sauce 35.

Australian Rack of Lamb

Tomato and Pea Risotto, Dressed Endive, Persillade Crust 34.