

Conover CLUB

DINNER MENU

APPETIZERS

Fried Cheese Curds | 10

chipotle lime aioli

Naked Wings | 17

choice of bleu cheese or bourbon bbq dipping sauce

Eggplant Bruschetta | 12

balsamic, parmesan, garlic butter sourdough

Fried Venison | 16

choice of chipotle lime aioli or cheesy tomato dipping sauce

Artisan Cheese Tasting | 25

three local cheeses, toast, dry and fresh fruit

Goat Cheese Dip | 13

savory tomato sauce topped with goat cheese and micros, side of toasted garlic bread

SOUP & SALAD

Micro Greens | 16

candied pecans, apple, bleu cheese, cranberries, shallot vinaigrette

Add Chicken + 8**French Onion Soup | 10**

house-made sourdough croutons, provolone cheese

Potato Leek Soup | 13

fried shallots

MAINS

Pesto Chicken | 26

crusted chicken, house-made fettuccine, cream, nut-free pesto

Venison Shepard's Pie | 29

venison, peas, carrots, celery, onion, mashed potatoes, cheese

Pork Chop | 26

pommes purée, creamy mushroom, green beans, pickled onion

Mussels | 30

house-made fettuccine, tossed in choice of white wine garlic or tomato basil sauce

Eggplant Roll | 24

zucchini, red pepper, onion, tomato, parmesan

ARTISAN SANDWICHES

French Dip | 18

shredded beef, onion jam, provolone, spicy mayo, toasted sourdough, au jus

Sweet & Spicy Chicken | 20

chicken breast, hot honey, pickle, arugula, spicy mayo, house-made bun

Hills Burger | 18

caramelized onion, pickles, arugula, american cheese, tomato, burger sauce, brioche bun

all sandwiches are served with a choice of fries or salad

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We support local farmers, fishers, and gatherers to offer the freshest products to you daily. From time to time, items may be substituted based on availability or seasonality. Menus and pricing subject to change.

Parties of 5 or more subject to 20% auto-gratuity. Credit cards subject to 3% service fee



A FRIENDLY PLACE FOR NICE PEOPLE

To our knowledge, Callicoon Hills resort may very well be as old as the town itself, and one day, like the town's famous bandstand, it will truly become a landmark.

Our humble beginning as a boarding house & gristmill built by the Wentzel family c. 1905 started the story. We transitioned to a vacation resort after acquisition in the 1940's by the Hill family, who stewarded the resort through the Borscht Belt era of the 60's, where the Hills solidified its reputation as "A Friendly Place for Nice People".

As chance would have it, a young family visited Hill's Resort in 1973 and decided to purchase the resort after Bruno (who joined as a chef before marrying Marie Hill) told them, "if you like it so much, why don't you buy it!" Hill's then passed to Walter, Anna, and Ela Ambrozewicz, the aforementioned young family, who promised to continue the tradition of warm & personable hospitality.

Today, Callicoon Hills is deeply inspired by the past lives of the property. Conover Club is our vision of a place to visit daily during your stay – where mealtimes lead to quick friendships and jovial humor.

PURVEYORS

It is a joy to be surrounded by a wealth of farms, artisans, and local purveyors in this region with whom we've established great friendships and generous partnerships. While our menus change seasonally, our commitment to quality, flavor, and community stays the same. The following are just some of the businesses that supply the ingredients for our food & beverage offerings.

2 Queens Coffee | Narrowsburg, NY | Loose Leaf Tea

Sustainability and traceability ethics guide owners, Martin & Charles, in the sourcing of organic, fair-trade coffee beans and pollinator-friendly ingredients found in their teas.

Beaverkill Hatchery | Livingston Manor, NY | Trout

Perhaps the oldest and largest private trout hatchery in New York state, proudly owned and operated by the Shaver family for five generations.

Horak Farm | Livingston Manor, NY | Produce & Wood

Linda & Heidi Horak grow and forage local, heirloom, and wild varieties of vegetables, berries, and fruit, in addition to providing beautifully seasoned fruit woods to fuel our smoker.

Earthgirl Flowers | Callicoon Center, NY | Florals

Jill prioritizes locally sourced flower and sustainable practices in making her creative and unique arrangements.

Catskill Provisions Distillery | Callicoon, NY

Truffles, Gin, Vodka, & Whiskey

100% woman-owned by beekeeper and co-founder Claire Marin, this Callicoon-based, award-winning distillery is focused on sustainable practices, supporting the local economy, and most importantly, saving the bees.

Catskill Brewery | Livingston Manor, NY | Beer

"Honest Hardworking Beer" made using only the finest, local ingredients combined with pure Catskill Mountain water and heavy attention to sustainable practices.

Upward Brewing Co | Livingston Manor, NY | Beer

Born from the natural springs at the base of their 120-acre preserve, Beer Mountain™ Upward create clean, crisp, highly drinkable beers.

Agrarian Feast | Livingston Manor, NY | Microgreens

Small organic, forest farm grown, cut and packaged by hand.