## Glen-Ella Springs Inn

## Starters | Soups | Salads

LUMP CRAB CAKES	19	CAESAR SALAD	9
Sautéed & served over local micro greens topped with remoulade sauce	·	Romaine, fresh Parmesan & croutons tossed in our Caesar dressing	•
BAKED BRIE In a puffed pastry with sliced apples &	17	SPINACH SALAD Fresh spinach, dried cranberries, blue cheese a	<i>9</i>
caramel sauce		candied walnuts with a cran-raspberry vinaigre	
FRENCH ONION SOUP	10	SCALLOPS	17
A classic recipe with Vidalia & Red onions with a crouton and melted Gruyere		Pan seared and topped with bacon jam on a bed of parmesan rice grits - GF	
Clas	ssic E	intrees	
TROUT	31	*SALMON	32
Pecan crusted boneless filet with a Sherry gastrique, served with honey garlic glazed carro and vegetable couscous	ots	Pan seared topped with a honey garlic glaze, served with sautéed asparagus and zucchini ca rice pilaf - GF	rrot
MACADAMIA CHICKEN	31	SHRIMP	33
Springer Mountain Farms macadamia encrusted chicken breast with a Dijon-veloute & cranberries, served with mashed potatoes and braised collard with bacon & onions		Sautéed with garlic, sundried tomatoes, and Andouille sausage in applewood smoked tomato sauce over parmesan rice grits, topped bacon and scallions - GF	greens
GF option served with grilled chicken		Dacon and Scallions - Gi	
*BEEF TENDERLOIN	44	*RACK OF NEW ZEALAND LAMB	43
Grilled to order topped with sautéed mushroom		Herb-crusted rack of New Zealand lamb with	
demi-glace, served with a mushroom risotto cak	ke	demi-glace, served with maple & brown sugar	
sautéed green beans GF option served with mashed potatoes		sweet potatoes & roasted parmesan brussels sprouts	
	Dess	1	
Chocolate Cake 11		Apple Bread Pudding	10
c Crème Brûlée 9		Vanílla Ice Cream	7

\$8 Entrée split with additional sides

20% Service Charge may be added to parties of 6 or more

\*ADVISORY: The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.