

Glen-Ella Springs Inn

Starters | Soups | Salads

LUMP CRAB CAKES Sautéed & served over local micro greens with Cajun remoulade	12	FRENCH ONION SOUP A classic recipe with Vidalia & red onions topped with a roasted garlic crouton and melted Gruyere	8
BAKED BRIE In a puffed pastry with sliced apples & caramel sauce	9	CAESAR SALAD Romaine, fresh Parmesan and croutons tossed in our Caesar dressing	7
GRILLED PORTOBELLO Organic, local Portobello mushrooms over leaf lettuce blend, roasted shallot-balsamic vinaigrette	9	SPINACH SALAD Fresh spinach, dried cranberries, blue cheese & walnuts with a cranberry vinaigrette	7

Classic Entrees

SHRIMP Sautéed with peppers, onions, & Cajun Andouille sausage in applewood smoked tomato sauce over fried Parmesan grits	25	*BEEF TENDERLOIN Grilled to order topped with sautéed mushrooms, demi-glace, with risotto cake, sautéed squash & zucchini	33
*SCOTTISH SALMON With choice of soy ginger or lemon cream sauce, jasmine rice, and sautéed broccolini	27	MACADAMIA CHICKEN Springer Mountain Farms macadamia encrusted chicken breast with a Dijon-velouté and cranberries, with mashed potatoes, sautéed squash & zucchini (Grilled Chicken option available)	25
*RACK OF NEW ZEALAND LAMB Herb-crusted, with a demi-glace, maple & brown sugar sweet potatoes, sautéed green beans	33	RAINBOW TROUT Pecan crusted boneless filet, with jasmine rice, carrots sautéed in a toasted walnut butter	23

Chef Creations

Inquire with your server about these Chef-inspired dishes (Prices Vary)

\$5 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.