

Glen-Ella Springs Inn

Starters | Soups | Salads

LUMP CRAB CAKES 12

Sautéed & served over local micro greens with Cajun remoulade

BAKED BRIE 9

In a puffed pastry with sliced apples & caramel sauce

FRENCH ONION SOUP 8

A classic recipe with Vidalia & red onions topped with a roasted garlic crouton and melted Gruyere

CAESAR SALAD 7

Romaine, fresh Parmesan & croutons tossed in our Caesar dressing

SPINACH SALAD 7

Fresh spinach, dried cranberries, blue cheese & walnuts in a cranberry vinaigrette

Classic Entrees

SHRIMP 25

Sautéed with peppers, onions, & Cajun Andouille sausage in applewood smoked tomato sauce over fried Parmesan grits

MACADAMIA CHICKEN 25

Springer Mountain Farms macadamia encrusted chicken breast with a Dijon-velouté & cranberries, mashed potatoes, & seasonal vegetables
(Grilled Chicken option available)

RAINBOW TROUT 23

Pecan crusted boneless filet, jasmine rice & carrots sautéed in a toasted walnut butter

***BEEF TENDERLOIN** 33

Grilled to order topped with sautéed mushrooms, demi-glacé, mushroom risotto cake, & seasonal vegetables

***RACK OF NEW ZEALAND LAMB** 33

Herb-crusted rack of New Zealand lamb with a demi-glacé, maple and brown sugar sweet potatoes, & seasonal vegetables

***SALMON** 27

Pan seared salmon with choice of soy ginger or lemon cream sauce, jasmine rice, & seasonal vegetables

\$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.