

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 Granny Smith apples & caramel sauce	9	CAESAR SALAD Romaine, fresh Parmesan & croutons tossed in our homemade Caesar dressing	7
PAN SEARED SCALLOPS Over garlic parmesan couscous drizzled with a balsamic chocolate liqueur reduction	12	SPINACH SALAD Fresh spinach, dried cranberries, blue cheese & candied walnuts in 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, mushroom risotto cake & seasonal vegetables	34
MACADAMIA CHICKEN 25 Springer Mountain Farms macadamia encrusted chicken breast with a Dijon-velouté & cranberries, mashed potatoes, & seasonal vegetables (Grilled Chicken option available)		*RACK OF NEW ZEALAND LAMB Herb-crusted rack of New Zealand lamb with a demi-glace, maple and brown sugar sweet potatoes & seasonal vegetables	34
RAINBOW TROUT 23 Pecan crusted boneless filet, jasmine rice & carrots sautéed in a toasted walnut butter		*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.