

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

RAINBOW TROUT 23

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

MACADAMIA CHICKEN 25

Springer Mountain Farms macadamia encrusted chicken breast with a Dijon-velouté & cranberries, mashed potatoes, & stewed heirloom tomatoes and okra (Grilled Chicken option available)

*BEEF TENDERLOIN 34

Grilled to order topped with sautéed mushrooms, demi-glace, mushroom risotto cake, & grilled Chayote squash

SALMON 27

Pan seared with a citrus honey garlic glaze, jasmine rice and sautéed broccoli

SHRIMP 26

Sautéed with lemon, garlic, sundried tomatoes and Cajun Andouille sausage in applewood smoked tomato sauce over parmesan rice grits topped with bacon and scallions

*RACK OF NEW ZEALAND LAMB 34

Herb-crusted rack of New Zealand lamb with a demi-glace, maple and brown sugar sweet potatoes, & sautéed green beans

Dessert

Molten Chocolate Cake 8

Classic Crème Brûlée 7

Key Lime Pie 7

Flavor of the week Ice Cream 6.50

Vanilla Ice Cream 6

\$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.