

# Glen-Ella Springs Inn

## Starters | Soups | Salads

### LUMP CRAB CAKES 12

Sauteed & 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 25

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

### SALMON 27

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

### MACADAMIA CHICKEN 25

Springer Mountain Farms macadamia encrusted  
Chicken breast with a Dijon-veloute & cranberries,  
Mashed potatoes, & roasted butternut squash  
(Grilled Chicken option available)

### SHRIMP 26

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

### BEEF TENDERLOIN 34

Grilled to order topped with sauteed mushrooms,  
demi-glace, mushroom risotto cake, & sautéed  
white asparagus

### RACK OF NEW ZEALAND LAMB 34

Herb-crusted rack of New Zealand lamb with a  
demi-glace, maple and brown sugar sweet potatoes,  
& roasted Brussels sprouts

## Dessert

Molten Chocolate Cake 8

Classic Crème Brulee 7

Apple Bread Pudding 7

Vanilla Ice Cream 6

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\$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.