

# 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

### PAN SEARED SCALLOPS 12

On a bed of celery root terrine, topped with a  
house made bacon jam

## Classic Entrees

### RAINBOW TROUT 25

Pecan crusted boneless filet with a lemon sherry  
gastrique, sautéed rainbow chard  
& wild mushroom quinoa

### MACADAMIA CHICKEN 25

Springer Mountain Farms macadamia encrusted  
Chicken breast with a Dijon-veloute & cranberries,  
Mashed potatoes, & sautéed summer squash and  
zucchini (Grilled Chicken option available)

### BEEF TENDERLOIN 36

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

### SALMON 28

Pan seared with a honey garlic glaze,  
basil zucchini rice pilaf and sautéed sesame bok choy

### SHRIMP 27

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 sugar snap beans

## Dessert

### Molten Chocolate Cake 8

### Classic Crème Brûlée 7

### Apple Bread Pudding 7

### Key Lime Pie 7

\$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.