

# Glen-Ella Springs Inn

## Starters | Soups | Salads

### LUMP CRAB CAKES 15

Sautéed & served over local micro greens  
With Cajun remoulade

### BAKED BRIE 11

In a puffed pastry with sliced apples &  
caramel sauce

### FRENCH ONION SOUP 9

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

### CAESAR SALAD 8

Romaine, fresh Parmesan & croutons tossed  
in our Caesar dressing

### SPINACH SALAD 8

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

### SCALLOPS 15

Pan seared topped with Romesco sauce  
on a bed of vegetable orzo

## Classic Entrees

### TROUT 28

Pecan crusted boneless filet with a lemon Sherry  
gastrique, tri-colored baby carrots  
and risotto style vegetable couscous

### SALMON 29

Pan seared topped with a honey garlic glaze,  
sautéed broccolini and zucchini carrot rice pilaf

### MACADAMIA CHICKEN 28

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

### SHRIMP 29

Sautéed 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 39

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

### RACK OF NEW ZEALAND LAMB 37

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

## Dessert

Molten Chocolate Cake 9

Classic Crème Brûlée 8

Apple Bread Pudding 8

Ice Cream 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.