

Glen-Ella Springs Inn

Starters | Soups | Salads

LUMP CRAB CAKES 18

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 9

Romaine, fresh Parmesan & croutons tossed
in our Caesar dressing

SPINACH SALAD 9

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

SCALLOPS 15

Pan seared topped with bacon jam
on a bed of parmesan rice grits

Classic Entrees

TROUT 28

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

MACADAMIA CHICKEN 29

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

*BEEF TENDERLOIN 41

Grilled to order topped with sautéed mushrooms,
demi-glaze, mushroom risotto cake, & sautéed
green beans

*SALMON 29

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

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

*RACK OF NEW ZEALAND LAMB 41

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

Dessert

Molten Chocolate Cake 10

Classic Crème Brûlée 8

Apple Bread Pudding 9

Ice Cream 8

\$8 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.