

# Glen-Ella Springs Inn

## Starters | Soups | Salads

<b>LUMP CRAB CAKES</b> 19 Sautéed & served over local micro greens With Cajun remoulade	<b>CAESAR SALAD</b> 9 Romaine, fresh Parmesan & croutons tossed in our Caesar dressing
<b>BAKED BRIE</b> 17 In a puffed pastry with sliced apples & Caramel sauce	<b>SPINACH SALAD</b> 9 Fresh spinach, dried cranberries, blue cheese & walnuts in a cranberry vinaigrette
<b>FRENCH ONION SOUP</b> 10 A classic recipe with Vidalia & Red onions topped With a roasted garlic crouton and melted Gruyere	<b>SCALLOPS</b> 16 Pan seared and topped with bacon jam on a bed of parmesan rice grits

## Classic Entrees

<b>TROUT</b> 29 Pecan crusted boneless filet with a lemon Sherry gastrique, honey garlic glazed carrots And vegetable couscous	<b>*SALMON</b> 30 Pan seared topped with a honey garlic glaze, sautéed broccolini and zucchini carrot rice pilaf
<b>MACADAMIA CHICKEN</b> 30 Springer Mountain Farms macadamia encrusted Chicken breast with a Dijon-veloute & cranberries, Mashed potatoes, braised collard greens with bacon and onions (Grilled Chicken option available)	<b>SHRIMP</b> 31 Sautéed with lemon, garlic, sundried tomatoes and Cajun Andouille sausage in applewood smoked tomato sauce over parmesan rice grits topped with bacon and scallions
<b>*BEEF TENDERLOIN</b> 43 Grilled to order topped with sautéed mushrooms, Demi-glace, mushroom risotto cake, & sautéed Green beans	<b>*RACK OF NEW ZEALAND LAMB</b> 42 Herb-crusted rack of New Zealand lamb with a demi-glace, maple and brown sugar sweet potatoes, & sautéed asparagus

## Dessert

<b>Molten Chocolate Cake</b> 11	<b>Apple Bread Pudding</b> 10
<b>Classic Crème Brûlée</b> 9	<b>Vanilla Ice Cream</b> 5

\$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.