

Glen-Ella Springs Inn

Starters | Soups | Salads

LUMP CRAB CAKES	21	CAESAR SALAD	14
Sautéed & served over local micro greens topped with remoulade sauce		Romaine, fresh Parmesan & croutons tossed in our Caesar dressing	
BAKED BRIE	11	SPINACH SALAD	15
In a puffed pastry with sliced apples & caramel sauce		Fresh spinach, dried cranberries, blue cheese & candied walnuts with a cran-raspberry vinaigrette GF	
FRENCH ONION SOUP	14	SCALLOPS	22
A classic recipe with Vidalia & Red onions with a crouton and melted Gruyere		Pan seared and topped with bacon jam on a bed of parmesan rice grits - GF	

Classic Entrees

TROUT	36	*SALMON	42
Pecan crusted boneless filet with a lemon caper sauce on the side, served with honey garlic glazed carrots and vegetable couscous		Pan seared topped with a honey garlic glaze, served with sauteed green beans and vegetable wild rice *GF	
MACADAMIA CHICKEN	38	SHRIMP	40
Springer Mountain Farms macadamia encrusted chicken breast with a Dijon-veloute & cranberries, served with mashed potatoes and sauteed squash and zucchini *GF option served with grilled chicken		Sautéed with garlic, sundried tomatoes, and Andouille sausage in applewood smoked tomato sauce over parmesan rice grits, bacon, and scallions -- GF	
*BEEF TENDERLOIN	50	*RACK OF NEW ZEALAND LAMB	53
Grilled to order topped with sautéed mushrooms, demi-glace, served with a mushroom risotto cake and sautéed green beans GF option available		Herb-crusted rack of New Zealand lamb with demi-glace, served with maple & brown sugar sweet potatoes and parmesan roasted Brussels sprouts *jalapeno mint jelly offered	

\$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.