



Glen·Ella Springs

INN & RESTAURANT

Starters | Soup | Salad

Lump Crab Cakes

Sauteed & served with local microgreens topped with our signature remoulade sauce

21

Baked Brie

Baked brie in a puffed pastry with sliced apples and caramel sauce

19

Scallops

Pan seared and topped with bacon jam on a bed of Parmesan rice grits *GF

22

Caesar Salad

Romaine, fresh Parmesan & croutons tossed in our signature Caesar dressing

14

Spinach Salad

Fresh spinach, dried cranberries, blue cheese & candied walnuts with a cran-raspberry vinaigrette

15

French Onion Soup

A classic recipe with Vidalia & Red onions with a crouton and melted Gruyere cheese.

14

Main Course

Rack of New Zealand Lamb

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

53

Pecan-Crusted Trout

Pecan-crusted boneless filet with a lemon caper sauce on the side, served with honey garlic glazed carrots & vegetable couscous

36

Macadamia Chicken

Springer Mountain Farms macadamia encrusted chicken breast with a Dijon-velouté & cranberries, served with mashed potatoes & sauteed squash and zucchini

38



Beef Tenderloin

Grilled to order topped with sauteed mushrooms, demi-glace, served with a mushroom risotto cake and sauteed green beans.

50

Salmon

Pan seared salmon topped with a honey garlic glaze, served with sauteed green beans and vegetable wild rice. * GF

42

Shrimp & Grits

Sauteed with garlic, sundried tomatoes, and Andouille sausage in applewood smoked tomato sauce over Parmesan rice grits, bacon, and scallions *GF

40

Sweet Conclusions

Classic Creme Brulee

12

Apple Bread Pudding

12

Vanilla Ice Cream

9

Molten Chocolate Cake

14