



Dinner Menu

Appetizers

The Chef's Homemade Soup \$8

Spring Baby Greens \$10

julienne of mango, red onions & roasted sunflower seeds
balsamic vinaigrette

Glenerin Caesar Salad \$11

romaine hearts dressed with pommery mustard garlic dressing
topped with grated parmesan & double smoked bacon
add grilled chicken for \$6

Beet Salad \$14

red & golden beets, grilled eggplant, goat cheese
arugula, honey mustard drizzle

Quinoa & Cranberry \$13

kale, apple, grape tomato & poppy seed raspberry dressing

Charcuterie Board \$23

prosciutto, spicy cappicola, pancetta, olives, cherry tomatoes
grilled vegetables & pickled vegetables, duck confit
fresh artisan bread, pita bread

Pasta

Spaghetti with Shrimp and Scallops \$ 28

garlic olive oil

Eggplant Ricotta Cannelloni \$21

baked in marinara sauce

Entrées

Pan Seared Arctic Char \$32

sage, white peppercorn butter

Rack of Lamb \$39

rosemary & garlic infused, tzatziki sauce

Grilled Veal Chop \$32

red wine mushroom reduction

Chicken Supreme \$28

white wine pesto glaze

Beef Tenderloin \$38

7 oz cut of beef tenderloin
broiled to perfection, three peppercorn sauce

Evening Feature Dish \$32

please ask your server for details

Desserts

House Made Sweets & Selection of Cakes \$8.50

~Gluten-free Pasta Alternative Available~