



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 & Iceberg Wedge \$13

Golden & pickled beets, sundried tomato, blue cheese drizzle

Avocado & Quinoa Salad \$13

Candied walnuts & shaved parmesan cheese
poppy seed raspberry dressing

Charcuterie Board \$23

Prosciutto, spicy capicola, pancetta, spicy Italian sausage,
olives, cherry tomatoes, grilled vegetables & pickled vegetables, roasted smelt
fresh artisan bread, pita bread

Scallops \$15

Sesame crusted, Asian coleslaw, ginger, orange & soya dressing

Pasta

Spaghetti with Shrimp and Scallops \$30

Goat cheese & spinach, garlic olive oil

Three Cheese Cannelloni \$21

Seasonal mixture of ricotta, mozzarella & Monterey Jack
baked in marinara sauce

Entrées

Mustard Crusted Branzino \$35

Cherry tomato, olive, 7-grain rice, white wine olive oil

Grilled New York Steak 9oz \$33

Horseradish peppercorn butter sauce

Roasted Venison Rack \$40

Port cranberry sauce

Chicken Supreme \$28

Brandy 3-mushroom cream

Beef Tenderloin \$38

7 oz cut of beef tenderloin
broiled to perfection, red wine demi

Desserts

House Made Sweets & Selection of Cakes \$8.50

~Gluten-free Pasta Alternative Available~