



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

Phyllo Wrapped Baked Camembert \$13

on toasted French baguette, baby greens & grape chutney

Quinoa & Strawberry Salad \$13

spinach, strawberries, avocado, cherry tomatoes & lime 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

blood orange salsa

Rack of Lamb \$39

rosemary & garlic infused, tzatziki sauce

Grilled New York Steak 9 oz \$33

horseradish peppercorn butter sauce

Chicken Supreme \$28

white wine pesto glaze

Beef Tenderloin \$38

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

Muscovy Duck \$32

seared duck breast, leek & mushroom apricot glaze

Evening Feature Dish

please ask your server for details

Desserts

House Made Sweets & Selection of Cakes \$8.50

~Gluten-free Pasta Alternative Available~