



Dinner Menu

Appetizers

Chef's Daily Kettle Soup \$8

Watermelon Skewers, Spring Mix Salad \$12

Cherry tomatoes, feta & basil with light balsamic drizzle

Glenerin Caesar Salad \$11

Romaine hearts, pommery mustard garlic dressing, grated parmesan, double smoked bacon
add grilled chicken or salmon for \$6

Baby Arugula & Kale Salad \$13

Avocado, plum tomato, goat cheese
Honey Dijon mustard vinaigrette

Charcuterie Board \$23

Prosciutto, spicy capicola, pancetta, baked brie,
olives, cherry tomatoes, grilled vegetables & pickled vegetables, duck confit
fresh artisan bread, pita bread, bacon & spinach dip

Grilled Calamari \$12

Tender marinated calamari flash fried & finished in a spicy rose sauce

Pasta

Spaghetti with Shrimp & Scallops \$32

Spinach, house-made marinara

Sweet Potato Linguini \$24

Tian of grilled vegetables

Entrées

Blackened Salmon \$28

Sour cream cucumber dill

Veal Chop \$32

Capers & sage sauce

Beef Filet \$38

Slow roasted tenderloin of beef, red wine pan jus

Pan Seared Chicken Supreme \$30

Lemon thyme butter sauce, seven grain rice

BBQ Rack of Lamb \$39

Mango mint

Encore

Crème Brule \$9

Chocolate Mousse Parfait \$9

Orange Ginger Doughnut Bites \$9

Served with caramel & chocolate dip

Selection of Local Canadian Cheese \$17

Oka, Smoked Gouda, Saint-Paulin, Grand Cheddar
served with fresh berries, house made preserves, crostini & crackers