



We invite you to enjoy a *moment in time with us* as inspired by the Evans family, original owners of Glenerin Hall in 1927. Their lavish parties were renowned amongst the Toronto elite and we are delighted to continue to host guests today as The Glenerin Inn & Spa.

Dinner Menu

Appetizers

Chef's Daily Kettle Soup \$8

Watermelon Skewers, Spring Mix Salad \$12

Cherry tomatoes, feta & basil with light balsamic drizzle

Classic 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 offerings

Spaghetti with Shrimp & Scallops \$32

Spinach, house-made marinara

Sweet Potato Linguini \$24

Grilled vegetable stack

Entrées

served with seasonal vegetables and potatoes or rice

Blackened Atlantic Salmon \$28

Sour cream cucumber dill

Grilled Veal Chop \$32

Capers & sage sauce

Beef Filet au jus \$38

Slow roasted tenderloin of beef, red wine pan jus

Pan Seared Chicken Supreme \$30

Lemon thyme butter sauce, seven grain rice

Traditional New Zealand Rack of Lamb \$39

Mango mint

Encore

Crème Brule \$9

Chef's crème brule will always delight, flavours change daily

Chocolate Mousse Parfait \$9

Rich whipped Lindt chocolate

Orange Ginger Doughnut Bites \$9

Caramel & chocolate drizzle

Selection of Local Canadian Cheese \$17

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

Select menu items can be modified to accommodate a variety of dietary restrictions and sensitivities including gluten, lactose, sodium and sugar