



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.

## Lunch 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 \$6 or salmon for \$8

**Calamari \$12**  
Tender marinated calamari flash fried & finished in a spicy rose sauce

### Mains

**Braised Beef Sandwich with Jus Dip \$15**  
Slow roasted prime rib finished in a house made steak sauce & caramelized onions served on a crusty bread perfect for dipping in the rich jus & fries

**Fish & Chips \$20**  
Beer battered halibut served with fries, malt vinegar, tartar sauce

**Trio of Sliders \$16**  
Beef with onion jam & stilton cheddar cheese, Seared Tuna medium rare with dill aioli  
Buttermilk Chicken on homemade waffle with siracha mayo  
All served with a lightly dressed garden salad

**Savory Grilled Cheese \$14**  
A mix of local Ontario cheese, onion marmalade & Dijon on Italian bread & grilled to perfection. Salad or fries on the side

**The Birds Nest \$18**  
Sweet potato sautéed in garlic chilli oil with a stack of season  
Grilled vegetables

**Red Thai Curry Bowl \$16**  
Boneless chicken slow cooked in our own blend of spices and coconut milk served with basmati and naan

### 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

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