# THE GLENERIN INN AND The Spa

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 hosts guests today as The Glenerin Inn & Spa.

# Dinner Menu

## Appetizers

**Chef's Daily Kettle Soup $8**

**Mix Salad $12**
Cherry tomatoes, cranberry & roasted sunflower seed with light balsamic drizzle

**Arugula Quinoa Salad $14**
Green apple & goat cheese
Honey mustard vinaigrette

**Classic Caesar Salad $11**
Romaine hearts, pommery mustard garlic dressing,
grated parmesan, double smoked bacon
*add grilled chicken or salmon for $6

**Pan Seared Crab Cakes $14**
Lightly seared, served with pineapple chutney, garlic aioli

**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

## Pasta & Vegetarian Offerings

**Butternut Squash Ravioli $24**
Lemon basil cream sauce

**Seafood Risotto $32**
Shrimp & scallop in a creamy risotto

**Roasted Acorn Squash $24**
Mushroom peppers & goat cheese

## Entrées
served with seasonal vegetables & potatoes or rice

**Roast Branzino $32**
Grape tomato, olive white wine drizzle

**Rack of Lamb $38**
Rosemary garlic infused, red wine mint reduction

**New York Striploin $34**
Grilled 9oz beef striploin, horseradish peppercorn butter sauce

**Herb Marinated Chicken Supreme $30**
Roasted & served in a apricot, shallot jus

**Pan Seared Duck Breast $34**
Cherry port wine jus

## Encore

**Crème Brule $9**
Chef's crème brule will always delight, flavours change daily

**Chocolate Mousse Parfait $9**
Rich whipped Lindt chocolate

**Pumpkin Pie $9**
Whipped cream

**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\***