



Dinner Menu

Appetizers

The Chef's Homemade Soup \$8

Spinach Salad \$12

Mandarin oranges, red onion, feta cheese, dried cranberries, white balsamic

Sautéed Shrimp \$15

Garlic, white wine, tomato concasse, chilies and fresh bread

Glenerin Caesar Salad \$11

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

Asian Chicken Bites \$15

Honey lime & sriracha marinade
Crispy Asian noodles, sweet teriyaki glaze

Baby Arugula & Quinoa Salad \$13

Candied walnuts, red & golden beets, goat cheese
poppy seed raspberry dressing

Charcuterie Board \$23

Prosciutto, spicy capicola, pancetta, spicy Italian sausage,
olives, cherry tomatoes, grilled vegetables & pickled vegetables, fried smelt
fresh artisan bread, pita bread

Grilled Scallops \$15

Fresh tortillas, pineapple tomato and cucumber salsa, pesto oil

Pasta

Spaghetti with Shrimp and Scallops \$32

Spinach, house-made marinara

Stuffed Ravioli \$24

Asiago and Roasted Tomato, Olive oil, white wine and fresh herbs

Entrées

Mustard Crusted Branzino \$35

Cherry tomato, olive, 7-grain rice, white wine olive oil

Pork Tenderloin Medallions \$31

Peach brandy sauce

Grilled New York Steak 9oz \$33

Brandy peppercorn demi

Beef Short Rib \$32

Pan braising jus

Peri Peri Chicken Supreme \$32

Roasted in peri peri sauce, seven grain rice

Rack of Lamb \$39

Mustard crusted, mint jus

Bread Service (2 pieces per person) \$1pp

~Gluten-free Pasta Alternative Available~