



GLENERIN  
INN & SPA

**Available 11am- 3pm & 5pm-8.30pm**

**Starters**

**Soup of the day**

14

**Classic Caesar**

parmesan grated, crouton chips, smoked bacon

16.95

**Insalata Caprese**

arugula, fresh mozzarella, beefsteak tomatoes with pesto and balsamic drizzle

17.95

**Pickled Beets & Goat Cheese**

pickled beets, pickled onions, maple glazed walnuts, goat cheese, pears, honey cider vinaigrette

17.95

**Buddha Bowl**

salad greens, grated carrots, cucumber dice, quinoa, white beans, avocado, marinated kalamata olives, almond slivers, ranch dressing

21.95

**Baby Arugula & Crumbed Feta**

charred corn, sliced fennel & cherry tomatoes, cranberry vinaigrette

17.95

**Add Ons:**

grilled salmon- 13.95

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grilled chicken breast- 10.95

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garlic sauteed shrimp (6pieces) - 11.95

**Mains**

**Spinach Agnolotti**

mushroom cream sauce, micro greens, goat cheese

29

**Beetroot & Green Peas Risotto**

sauteed seasonal vegetables, baby arugula, parmesan

33

**Lemon- Maple "Canadian" Salmon**

summer vegetables, roasted potatoes & red pepper coulis

38

**Pan Seared Halibut**

peas & shallots bonne femme, coconut- turmeric sauce

42

**Chicken Ala Grecque**

herb marinated chicken supreme with spaghetti primavera

39

**AAA Grade 10oz NY Striploin**

100-acre summer vegetables, peppercorn sauce

44

**Farm Raised 8 oz Beef Tenderloin**

provincial crumb, 100-acre summer vegetables, pan au jus

52

**Chefs Special Indian Curry Bowl**

Chicken- CAD 32

Vegetarian -CAD 30

basmati rice, naan, yogurt

**DESSERTS**

CAD 9

Classic Tiramisu

Double Chocolate Mousse Cake

Berry Cheesecake

Warm Apple Crisp