



Welcome to the Dining Room

Menu Available Beginning at 5:00

Welcome to the Dining Room – Our Century Old Barn, Lovingly Restored into the Heart of Eganridge Resort, Country Club & Spa. We are proudly certified by FeastON. Our menus feature fresh local ingredients, sourced in Ontario.

Appetizers

Eganridge Caesar Salad \$12

Crisp Romaine Hearts, Creamy Garlic Dressing, Focaccia Croutons, Bacon, Asiago Cheese

Soup of the Day \$13

Ask your server for today's selection

French Onion Soup \$13

Sauteed Onions, Garlic, Beef Stock & Red Wine Topped with Crostini and Mozzarella Cheese

Broccoli-Garlic-Ricotta Toasts with Hot Honey \$14

Broccoli, Roasted Garlic, Ricotta Cheese, Herbs, Honey, Baguette.

Pan Seared Scallops \$16

Scallops, Lemon, Fennel, White Wine

Entrees

Tomato Basil Risotto \$24

Arborio Rice, Cream, Parmesan, Cherry Tomatoes, Basil, Garlic.

Baked Salmon with Shallot Grapefruit Sauce \$26

Salmon Fillet, Ruby Red Grapefruit, Shallots, Honey, Ginger, Herbs, Coconut Lemon Basmati.

White Wine Stuffed Chicken Breast \$27

Ontario Raised Chicken Breast, Feta, Spinach, Sundried Tomatoes, Onion. White Wine, Cream, Garlic, Herbs. Daily Potatoes and Vegetables

Mediterranean Shrimp and Linguine \$28

Linguine, Shrimp, Garlic, Shallots, Tomatoes, Kalamata Olives, Feta, Pesto.

Braised Boneless Short Rib \$33

Slow Cooked Short Ribs, Demi Glace with Roasted Pearl Onions, Carrots, Daily Potatoes and Vegetables.

Desserts

Mango Panna Cotta \$10

Succulent Mango, Mirrored by a Delicate Combination of Milk, Cream, Vanilla Bean, & Sugar.

Lindt Chocolate Mousse \$10

Silky Smooth Lindt Dark & Milk & White Chocolate, Fused with Vanilla, Cream, Sugar, Eggs

Strawberry Sundae \$10

Kawartha Dairy French Vanilla Ice Cream, Fresh Strawberries, Homemade Strawberry Sauce