



Welcome to the Dining Room

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 \$13
Crisp Romaine Hearts, Creamy Garlic Dressing, Focaccia Croutons, Bacon, Asiago Cheese

Wedge Salad \$13
Iceberg lettuce, carrot, red cabbage, tomato, blue cheese dressing

Bruschetta \$14
Baguette, tomato, onion, garlic, basil, olive oil, parmesan cheese

Salmon Croquettes with Dill Sauce \$16
Salmon, celery, onion, egg, panko, herbs

Entrees

Stuffed Chicken Valentino \$26
Supreme breast of chicken, buffalo mozzarella, roasted red pepper, spinach, parmesan, herbs, spaghetti, tomato, garlic, olive oil

Balsamic Glazed Salmon \$26
Salmon, balsamic vinegar, garlic, honey, white wine, Dijon mustard, oregano, daily potatoes & vegetables

Beef Short Rib \$34
Beef short rib, carrots, pearl onions, red wine, herbs, demi glace, daily potatoes & vegetables

Eggplant Parmesan \$25
Eggplant, panko, egg, buffalo mozzarella, marinara, herbs, spaghetti, tomato, garlic, olive oil

Seafood Linguine \$29
Shrimp, clams, bay scallops, mussels, shallots, bell peppers, herbs, lemongrass, parmesan

Desserts

Lemon Lavender Cheesecake \$12
White chocolate lemon cheesecake topped with a lavender fond and a white chocolate shard.
Finished with purple hued, white chocolate drizzle.

Banana Caramel Cheesecake \$12
A delectably delicious combination of sweet and salty flavours.

Blueberry Chocolate Cheesecake \$12
Chocolate cheesecake artistically swirled with vibrant wild Maine blueberries

White Chocolate Brownie Cake \$12
White chocolate mousse and chocolate brownie chunks all laid into a signature chocolate brownie base.
Gluten Free.

*Guests on our dinner package may select One Appetizer, One Main, and One Dessert
For groups of 8 or more, an automatic 18% gratuity applies, and separate bills are not available.*