



Welcome to The Dining Room

November 3rd to 16th, 2020

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, and vary every 2 weeks.

Appetizers

Eganridge Caesar Salad \$12

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

French Onion Soup \$13

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

Seared Scallops \$16

Sea Scallops, Pan Seared and Finished with a Garlic Basil Butter

Entrees

Seafood Linguine \$29

Mussels, White Baby Neck Clams, Shrimp, Bay Scallops and Julienned Vegetables Seasoned with Lemon Grass, Fennel, White Wine and Garlic surrounding Linguine in a Delightful Broth

Braised Boneless Short Rib \$33

Slow Cooked Short Ribs, Melt in Your Mouth tender in Beefy Demi Glace with Mushrooms and Roasted Pearl Onions placed with Smashed Yukon Gold Potatoes and Vegetables

Stuffed Chicken \$26

Ontario Raised Chicken Breast filled with Herbed Basmati Rice, Figs, & Cranberries, roasted with Herbs draped with a Red Wine Demi Glace nestled on Smashed Yukon Gold Potatoes and Vegetables

Wild Mushroom & Spinach Risotto \$24

Creamy Arborio Rice with Mushrooms, Spinach, Shallots, Cream, Garlic and Parmesan Cheese

Sweet Chili Thai Baked Salmon \$29

Salmon Filet marinated in Sweet Chili Sauce, Soy Sauce & Ginger abed Lavender Jasmine Rice and Chef's Vegetables

Desserts

Dulce De Leche Cheesecake \$10

A Light, Creamy Caramel Cheesecake laced with sinfully delicious Dulce De Leche Filling, served in a deep-dish Graham Crumb Shell, topped with Toffee Crunch

Chocolate Ganache Cake \$10

Chocolate Icing on four Indulgent Layers of Moist Cake and Fudgy Frosting, accented with Flaky Dark Chocolate Shavings

Chef's Fruit Crisp \$10

Ontario Fruits, Cinnamon, Brown Sugar, Butter, Oats, topped with Kawartha Dairy French Vanilla Ice Cream