



## *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 Feast On. Our menus feature fresh local ingredients, sourced from throughout Ontario.

### *Appetizers*

Soup de Jour \$8

“Eganridge” Caesar \$12

Crispy Romaine Lettuce, Bacon, Garlic Croutons & Asiago Cheese

Wedge Salad \$12

Iceberg Lettuce Wedge, Julienned Cucumber & Carrots, Shaved Red Cabbage, Grape Tomatoes & a Blue Cheese Dressing

Summer Salad \$13

Mixed Greens, Berries, Oranges, Cucumbers, Sunflower Seeds & a Raspberry Vinaigrette Dressing.

Feta Bruschetta \$14

Our house made tomato basil bruschetta, feta cheese, topped with a balsamic glaze

Pan Seared Scallops \$16

sea scallops, fresh fennel, lemon, parsley, & white wine

Steamed Mussels \$16

Mussels, White Wine, Fennel and a Julienne of vegetables.

### *Appetizers for Two*

Crab Stuffed Mushroom Caps \$20

Mushroom caps sautéed in garlic and butter, stuffed with crab meat, red onion, peppers, cream cheese, topped with asiago

Baked Brie \$22

Wheel of double cream brie baked with almond butter, topped with currant, port, orange reduction with an apple & pear compote with crostini

Baked Crab Dip \$24

Crab meat, cream cheese, spinach, bell peppers, garlic, parmesan cheese & herbs with crostini

## *Entrées*

### Stuffed Pepper \$22

Baked bell pepper with sauté of vegetables on a bed of butternut squash risotto and topped with creamy brie

### Prosciutto & Fontina Sacchetti \$23

Tender sachet pouches of pasta filled with prosciutto, creamy fontina and ricotta cheeses in a creamy alfredo Florentine sauce

### Quattro Formaggi Florentine Ravioli \$23

A blend of ricotta, parmesan, and Romano cheeses with spinach, tucked into ravioli pasta with a sauté of vegetables and marinara

### Chicken Parmesan \$24

Ontario-Raised Chicken Breast fried golden brown.  
Served over Linguine Alfredo topped with Marinara & Mozzarella served with Garlic Sticks.

### Sweet & Sour Pork Tenderloin Medallions \$24

Seared with a sauté of bell peppers, red onion, carrot, pineapple, sweet & sour sauce on a bed of basmati & wild rice medley

### Chicken Neptune \$26

Ontario raised chicken breast enveloping crab meat, shrimp, pepper, red onion, garlic, white wine cream sauce with mashed and vegetables

### Seafood Linguine \$27

Sauté of red onion, peppers, spinach, clams, mussels, shrimp, scallops, garlic, enrobed with a lemon grass cream

### Baked Halibut \$29

Baked citrus and herb filet of halibut accompanied with basmati & wild rice medley and sauté of vegetables.

### Grilled Stuffed Bavette \$30

Bavette Steak (Beef Flank), spinach, sauté of wild mushrooms, swiss cheese, bacon marmalade, whipped gold potatoes and vegetables

Guests on our Dinner Package may select 1 Appetizer or share an appetize for Two, 1 Entrée, and 1 Dessert