



Welcome to the Dining Room

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

Appetizers

Fresh Baked Focaccia \$15
Caramelized Onion / Roast Pepper / Black Olives / Garlic Oil / Rosemary / Balsamic Dip
(Please note this item is baked fresh and takes 20 minutes to prepare)

Eganridge Baby Gem Caesar \$16
Baby Gem / Creamy Garlic Dressing / House Crouton / Bacon / Flaked Parmesan

Spring Rocket Salad \$16
Pomegranate / Radish / Almonds / Feta Cheese / Roasted Pepper Dressing

Confit Tuna Tostado \$22*
Oil and Herb Confit Yellowfin / Mango Tomato Salsa / Avocado

Entrees

Roman Gnocchi \$26
Roasted Polenta Medallion / Fennel Tomato Ragout / Rockets Salad / Shaved Pecorino

Spring Maple Chicken \$29
Herb Marinated Free Range Chicken / Maple Dijon Jus / Spring Asparagus / Olive Oil Red Potato Puree

Sweet and Sour Prawns \$31
Crisp Fried Prawns / House Sweet and Sour / Mango Bell Pepper Sauté / Steamed Rice

Miso Roasted Salmon \$34
Pan Roasted / Sweet Pea Pearl Onion Fricassee / Sweet Potato Puree / Miso Aioli / Roasted Lemon

Espresso Confit Short Rib \$35
Espresso Braised Boneless Short Rib / Roasted Root Vegetable / Butter Mashed Potato / Tomato Red Wine Jus

Spring Lamb Loin Chops \$39*
Marinated Lamb Loin Chops / White Bean Hummus / Cherry Tomato Fricassee / Pomegranate Mint Salsa / Israeli Couscous
Tabbouleh

Desserts

Please See Our Weekly Dessert Feature Menu

Guests on our dinner package may select One Appetizer, One Main, and One Dessert.

A gratuity is not included in the dinner package.

** \$5 upcharge applies when ordering the Tuna Appetizer and \$6 upcharge applies when ordering the Spring Lamb Chops*

For groups of 8 or more, an automatic 18% gratuity applies, and separate bills are not available.