



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

Eganridge Baby Gem Caesar \$16

Baby Gem / Creamy Garlic Dressing / House Crouton / Bacon / Flaked Parmesan

Winter Rocket Salad \$16

Arugula / Roasted Apple / Cranberry / Smoked Bacon / Pecorino / Maple Cider Dressing

French Onion Soup \$16

Caramelized Onions / Sherry Red Wine Broth / House Garlic Crouton / Gruyere Cheese

Burrata \$18

Fresh Ontario Burrata / House Matboucha / Grilled Ciabatta / Pesto and Balsamic drizzle

Fresh Baked Focaccia \$15

House Made Olive Tapanade & Balsamic Drizzle

(Please note this item is baked fresh and takes 20 minutes to prepare)

Entrees

Winter Mushroom Roman Gnocchi with Cauliflower \$26

Ontario Mushroom Medley / Tahini Roasted Cauliflower Puree Pistachio / Goat Cheese

Coq au Vin \$32

Red Wine Braised Chicken Breast / Mushroom / Onion & Bacon Jus / Russet Potato Puree / Roasted Baby Carrot

Butter Poached Salmon \$34

Butter Poached Canadian Salmon / Sweet Potato Puree / Fine French Beans / Sorrel Crème

Butter Prawn Masala \$36

Marinated Jumbo Prawn / Tomato Coconut Curry Jasmine Rice / Sweet Pepper and Root Vegetable Medley

Ontario Duck Duo \$36

Roasted Ontario Duck Breast / Citrus Confit leg Spring Roll / Cauliflower Puree / Turnip / Port Red Current Jus

Asian Sticky Short Rib \$40

Slow Braised Boneless Short Rib / Honey Ginger Glaze / Yam Puree / Glazed Root Vegetable

Desserts

Please See Our Weekly Dessert Feature Menu

Guests on our dinner package may select 1 Appetizer, 1 Main, and 1 Dessert. Gratuity is not included in the dinner package.

** \$5 upcharge applies when ordering the Short Rib*

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