Welcome to the Dining Room

Our Century old barn, lovingly restored into the Heart of Eganridge Resort, Golf Club & Spa.
Our menus feature fresh local ingredients, sourced in Ontario.
We are pleased to serve ice water at no charge. San Benedetto Still and Sparkling Water is available at $7 per bottle.

Appetizers

Eganridge Caesar $18
Crisp Romaine / Signature Roasted Garlic Dressing / Shaved Reggiano / Crouton

Autumn Green Salad $19
Mixed Greens / Toasted Walnuts / Goat Cheese / Cranberries / Apples / Balsamic Maple Vinaigrette

Shrimp Cocktail $21
5pc Shrimp / Cocktail Sauce / Fresh Lemon

Calamari $22
Lemon Garlic Aioli / Fresh Italian Parsley

Creamy Burrata & Prosciutto $27
Local Burrata / Balsamic / Cherry Tomato / Micro Greens / Extra Virgin Olive Oil / Baguette

Entrees

Chicken Fettuccine Carbonara $31
Pancetta / Roasted Garlic / White Wine / Parmesan Cream Sauce

Braised Beef Mushroom Ravioli $33
Basil Tomato Sauce / Parmesan Cheese

Pan Seared Chicken Supreme $36
White Wine Dijon Cream Sauce / Garlic Potato Puree / Broccolini / Heirloom Carrots

Blueberry Duck Breast $37
Blueberry Bordelaise / Roasted Sweet Potato Puree / Asparagus / Pomegranate

Pistachio Crusted Atlantic Salmon $37
Roasted Fingerling Potatoes / Asparagus / Heirloom Carrots
Charred Lemon

Grilled T Bone Lamb Chops $44*
3 New Zealand Lamb Chops / Mint Jus / Potato Puree / Asparagus / Carrots

AAA 10oz Angus Striploin $48*
Red Wine Reduction / Garlic Mashed Potato / Broccolini / Heirloom Carrots

Guests on our dinner package may select 1 Appetizer, 1 Entrée, and 1 Dessert.
**An additional charge of $4 applies when ordering the Lamb Chops, and $8 when ordering the Angus Striploin*

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