



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.

We are pleased to serve ice water at no charge. San Benedetto Still and Sparkling Water is available at \$7 per bottle

Appetizers

Homemade French Onion Soup \$15

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

Fresh Baked Focaccia \$15

Fresh Baked Focaccia, Finished With Sundried Tomato Salsa

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

Baby Gem Caesar \$16

Baby Gem Lettuce / Homemade Creamy Garlic Dressing / Homemade Croutons / Maple Bacon / Flaked Parmesan

Burrata \$19

Oven Roasted Cherry Tomato Ragout / Homemade Basil Pesto / Freshly Baked Ciabatta Crostini

Winter Kale Salad \$20

Shredded Tuscan Kale / Homemade Maple Lemon Dressing / Golden Raisins / Chickpea Croutons / Pecorino Cheese

Poached Prawns \$20

Poached Jumbo Prawn Cocktail / Charred Lemon Chutney / Cocktail Sauce

Entrees

Sweet and Spicy Tofu \$26

Honey Chili Glaze / Steamed Basmati Rice / Sweet Vegetable Medley

Ribeye Ragout \$29

Stewed Tender Ribeye / Sweet Pepper Demi Jus / Fall Forest Mushroom Medley / Buttered Tagliatelle / Chopped Pickle Garnish

Traditional Chicken Alfredo \$30

Roasted Chicken Breast / Tagliatelle / Mushroom Cream Sauce / Scallion Garnish

Ontario Duck Leg Confit \$30

Duck Leg / Cider Braised Red Cabbage / Rosemary Roasted Baby Potatoes / Cranberry Jus

Roasted Butter Chicken Supreme \$32

Ontario Chicken Supreme / Indian-Style Pineapple & Pepper Butter Ragout / Steamed Basmati Rice

Double Cut Perth County Pork Chop \$32

Cider Brined Pork Chop / Apple Chutney / Pomme Puree / Corn & Bell Pepper Sautee

Roasted Salmon \$34

Atlantic Salmon Filet / Winter Red Beet Risotto / Sauteed Mushrooms / Chervil Parsley Pesto

Kawartha Pickerel Chowder \$34

Corn Meal Crusted Pickerel / Potato & Root Vegetable Ragout / Double Smoked Bacon / Thyme Cream

Short Rib Diane \$39*

Tender Braised Short Rib / Brandy Dijon Jus / Yam Purée / Scallion Garnish

Bison Strip Loin \$45*

Alberta Center Cut Bison / Red Onion Marmalade / Brandy Jus / Roasted Baby Carrots

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 and \$10 when ordering the Bison*

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