

## 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 \$16

Crisp Romaine / Signature Roasted Garlic Dressing / Shaved Reggiano / Crostini

#### Maple Greens \$16

Selection Baby Greens / Maple Granola / Roasted Feta / Radish / Sweet Miso Dressing

#### Fresh Baked Focaccia \$17

Fresh Baked Focaccia / Pesto / Pickled Beet Hummus

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

#### Ontario Goat Cheese Souffle \$19

Marble Rye Crostini / Blueberry Compote

#### Smoked Salmon Tarte \$19

Savory Tart / BC Smoked Salmon / Avocado Crème Fraiche / Crispy Caper

### Entrees

#### Spring Angel Hair \$26

Lemon / Roast Garlic Oil / Fresh Parsley / Feta / Cherry  
Tomato / Fresh Basil

#### Crisp Calf Liver \$26

Panko Crusted / Peppered Bacon / Caramelized Onion / Jus

#### Pan Roasted Bone-In Chicken Breast \$26

Fennel Pollen Roasted / Crisp Leeks / Lemon Chutney

#### Burrata Gnocchi \$30

Fresh Pesto / Roasted Burrata

#### Confit Ontario Duck Leg \$34

Rhubarb Relish

#### North Atlantic Skrie Cod \$35

Pan Roasted / Celeriac Puree / Red Pepper Coulis

#### Korean Style Hanger Steak 8oz \$36

Black Bean Steak Sauce / Scallion Salsa / Sesame

#### Bone-In 10oz Short Rib \$36

Red Wine Braised Ontario Short Rib / Sweet Potato Mousse  
/ Crisp Leeks

### Entrees For Two

#### Roasted Persian Whole Chicken \$65

Spiced Yogurt Marinated and Butterflied / Apricot Relish /  
Charred Limes / Pomegranate Thyme Jus

#### Lamb Duet \$75

Grilled Half Rack of Ontario Lamb / Braised Lamb Shank /  
Tomato Chutney / Raisin Relish / Fig Jus

#### 22oz Porterhouse \$80

Locally Sourced & Dry Aged / Café Butter / Red Wine Jus

### Signature Sides

Parsley Mashed Potatoes \$8

Persian Jeweled Quinoa \$8

Honey Chilli Heirloom Baby Carrots \$10

Scalloped Herb Sweet Potato \$10

Pesto Root Vegetable Frites \$12

Lemon Parmesan Asparagus \$12

Smokey Tomato Gnocchi \$14

Garden Baked Potato \$14

Served with Traditional Toppings

Guests on our dinner package may select 1 Appetizer, 1 Entrée (or an Entrée for Two Shared), 1 Side, and 1 Dessert.

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