

# SPRING HOUSE HOTEL

EST.



1852

## FRESH RAW BAR

*Served with cucumber mignonette, cocktail sauce, horseradish & lemon*

**LOCAL OYSTERS\* \$4.25**

**LITTLENECK CLAMS\* \$3.50**

**COLOSSAL SHRIMP COCKTAIL \$4.50**

## APPETIZERS

### WASABI CALAMARI

Crispy rings and tentacles, asian cucumbers, peppadews, pickled ginger, wasabi aioli \$20

### MUSHROOMS & TOAST

Wild mushrooms, brioche toast, herb ricotta, marsala sauce, glaze, truffle oil \$22

### STEAMED LITTLENECKS

Andouille sausage, grilled onions, roasted peppers, white beans, tomato herb broth, sourdough toast \$19

### SCALLOPS & BACON

Corn puree, maple espresso glaze, apple bacon jam \$22

### BANG BANG CAULIFLOWER

Crispy tempura cauliflower tossed in our sweet and spicy bang bang sauce topped with cashews, radishes, and cilantro \$18

### SPINACH ARTICHOKE DIP

Pita chips and grilled flatbread \$18

### HONEY SRIRACHA CHICKEN WINGS

Peppadews and scallions \$16

## SALAD

### HOUSE SALAD

Mixed greens, endive, tomato, cucumber, pickled shallots, carrots, radish, herb buttermilk vinaigrette \$17

### CAESAR SALAD

Kale, romaine, garlic herb croutons, parmesan, caesar dressing, white anchovy \$17

### ROASTED BEET SALAD

Fresh garden beets, mixed greens, citrus segments, endive, goat cheese, golden raisins, pistachios, lemon honey vinaigrette \$18

### AUTUMN SALAD

Kale, arugula, quinoa, shaved sprouts, apple, roasted squash, dried cranberries, pepitas, pomegranate vinaigrette \$20

## SALAD ADDITIONS\*

Grilled Chicken \$12 / Grilled Salmon\* \$15 /  
Grilled Shrimp \$15 / Seared Scallops \$18 /  
Sirloin Tips\* \$25

## SOUP

### FRENCH ONION

Garlic crostini, gruyere cheese, scallions \$12

### BUTTERNUT SQUASH BISQUE

Creme fraiche, nutmeg, sage \$11

## PINSA ROMANA

*Oval-shaped, crunchy outside with a light, soft texture  
Pinsa Romana doughs are a healthier pizza option made of wheat,  
soy & rice flour.*

### MARGHERITA

Pomodoro, fresh mozzarella, basil, parmesan \$23

### SICILIAN

Pomodoro, sweet italian sausage, caramelized onion, herb ricotta, mozzarella, basil \$25

### FUNGHI

Roasted wild mushrooms, shaved red onion, mozzarella, herb ricotta, baby arugula, truffle oil \$26

### FIG & PROSCIUTTO

Fresh figs, prosciutto di parma, caramelized onion, goat cheese, baby arugula, balsamic fig vincotto \$26

## PASTA

### GNOCCHI SORRENTINA

Potato dumplings tossed in pink vodka sauce, and baked with mozzarella, parmesan and ricotta cheese \$32

### TAGLIATELLE BOLOGNESE

Fresh tagliatelle pasta tossed in our bolognese sauce made with veal pork, beef, pancetta, and a touch of cream \$38

### WILD MUSHROOM RAVIOLI

Cognac and porcini cream sauce with fresh sage, baby arugula, parmesan and truffle oil \$36

## MAIN

### FAROE ISLAND SALMON\*

Israeli couscous, sundried tomato pesto, zucchini, basil champagne beurre blanc \$38

### B.I. SWORDFISH

Cauliflower purée, zucchini, balsamic peperonata, caper oil \$40

### APPLE BRINED PORK CHOP

Sweet potato and pancetta hash, green beans, apple chutney, maple dijon glaze \$42

### BEEF SHORT RIB

Mashed potatoes, crispy brussel sprouts, pistachio gremolata, herb pan gravy \$50

### STUFFED CHICKEN STATLER

Chicken breast stuffed with prosciutto, roasted peppers, and provolone. Accompanied with mashed potatoes, green beans, and rosemary demi glace \$36

### N.Y. STRIP\*

12 oz sirloin steak, mashed potatoes, green beans, gorgonzola butter, whisky peppercorn sauce \$54

### SHRIMP & GRITS

Pan seared jumbo shrimp, cheddar grits, andouille sausage, creamy creole sauce, fried leeks \$38

Please inform your server of any food allergies that may require special attention.

\*This item may be served undercooked. Consuming raw, cooked-to-order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.