



Raw Bar

Served with cucumber mignonette, cocktail sauce, horseradish & lemon

LOCAL OYSTERS* \$4.25 EA
LITTLENECKS* \$3.50 EA
SHRIMP COCKTAIL \$4.50 EA

Starters

CLAMS CASINO

Casino butter, bacon, bell peppers, shallots, seasoned breadcrumbs \$21

PRINCE EDWARD ISLAND MUSSELS

Shallots, white wine broth, tarragon, crusty bread \$23

WHIPPED RICOTTA

Toasted rustic bread, basil, extra virgin olive oil & whipped ricotta with Block Island honey \$16

SALMON CARPACCIO

Smoked salmon, Mandarin orange segments, kalamata olives shaved fennel, frisée & arugula salad, extra virgin olive oil and fresh lemon \$16

POINT JUDITH CALAMARI

Crispy fried calamari with banana peppers, garlic aioli & pomodoro sauce \$22

ARTICHOKES OREGANATA

Oregano, breadcrumbs, garlic, lemon, extra virgin olive oil \$17

Pinsa Romana

MARGHERITA

Mozzarella, pomodoro sauce & basil \$23

QUATTRO FORMAGGI

Mozzarella, ricotta, parmesan, fontina \$23

IL CARCIOFO

Pomodoro sauce, mushrooms, artichokes, black olives & mozzarella \$24

PARMA

Cherry tomatoes, pomodoro sauce, arugula, Parmesan cheese & prosciutto di Parma \$28

Soup & Salad

NEW ENGLAND CLAM CHOWDER

Cream based New England classic \$13

GARDEN VEGETABLE SOUP

Freshly farmed vegetables, white beans, potatoes, tomato herb broth \$12

HOUSE SALAD

Mixed field greens, cucumbers, tomato, red onion, citrus vinaigrette \$15

CLASSIC CAESAR

Chopped romaine, garlic herb croutons, parmesan, white anchovy with Caesar dressing \$18

WELLNESS SALAD+

Kale, baby spinach, quinoa, avocado, roasted beets, chickpeas, tomatoes, cucumber, red onion, roasted peppers, sliced almonds, citrus vinaigrette \$24

ANY SUBSTITUTIONS WILL RESULT IN A \$3 UPCHARGE

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

+contains nuts

*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.

Pasta

SPAGHETTI POMODORO

Spaghetti with cherry tomato sauce, finished with a touch of Stracciatella cheese & basil oil \$28

PASTA VERDE

Orecchiette, ground sweet sausage, Tuscan kale, Pecorino Romano & basil oil \$34

GARDEN ZUCCHINI NOODLES

Pesto cream, roasted cherry tomatoes, garlic, parmesan cheese \$39

Main

CHICKEN MILANESE

Parmesan crusted, Stracciatella cheese, marinated tomato salad, arugula greens, lemon vinaigrette \$40

FILET MIGNON *

Red wine demi glaze, cippolini onion, farm roasted potatoes \$61

N.Y. SIRLOIN & FRITES*

N.Y. sirloin, truffle parmesan frites, A side of brandy au poivre sauce \$56

GRILLED FAROE ISLAND SALMON*

Champagne beurre blanc, capers, chives, roasted cauliflower \$42

ATLANTIC COD ROMANA

Roasted cherry tomatoes, kalamata olives, capers, roasted fennel, farm potatoes \$45

GRILLED BLOCK ISLAND SWORDFISH

Green olive chimichurri, sauteed spinach \$43

SPRING HOUSE PORCH BURGER*

Smoked cheddar, maple bacon, caramelized onions, aioli, lettuce, tomato, toasted potato bun, served with shoe string fries \$28

Sides -\$10-

TRUFFLE PARMESAN FRIES

FARM ROASTED POTATOES

SAUTEED SPINACH

ROASTED CAULIFLOWER

GARDENS VEGETABLE

SPRING HOUSE HOTEL

EST.

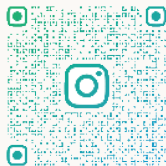


1852

BLOCK ISLAND, RI

DINNER

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@SPRINGHOUSEHOTEL