

Springtown Inn

STARTERS

Jumbo Shrimp Cocktail	14
cocktail sauce and lemon	
Ahi Tuna Tartare	14
pickled cucumbers, wasabi aioli, crisp wonton chips	
Thai Brussels Sprouts	14
honey-Sriracha glaze, pickled cucumbers, spicy roasted peanuts, satay drizzle	
Portobello Fries	12
panko-breaded mushroom wedges, garlic aioli	

MAINS

Our Signature Prime Rib of Beef	
slow roasted, natural au jus Princess cut (31), Queen cut (37), King cut (115)	
Land & Sea	48
8oz filet mignon with 8oz lobster tail or sautéed garlic jumbo shrimp	42
Tenderloin Beef Tips	35
filet mignon tips over horseradish cream sauce	
Filet Mignon Oscar	40
8oz filet, jumbo lump crab, asparagus, hollandaise sauce	
French Bone-In Pork Chop	32
dried tart cherries, port wine sauce	
Braised Short Rib	35
slow-braised in red wine, polenta, horseradish gremolata	

SOUP & SALAD

Springtown Salad	11
Groovy greens, candied walnuts, blueberries & oranges, crumbled blue cheese, Champagne vinaigrette	
Caesar Salad	10
baby romaine, garlic croutons, Parmesan, Caesar dressing	
House Salad	7
Groovy Greens, tomato, cucumber, julienne carrots, balsamic vinaigrette	
French onion soup	10
garlic crouton, Swiss cheese	
Soup du jour	8
Chef's seasonal creation	

Chicken Francaise	26
egg battered chicken breast, basmati rice, lemon butter & white wine sauce	
Chicken and Shrimp Frangelico	28
chicken breast, grilled shrimp, frangelico cream sauce, basmati rice	
Twin Lobster Tails	45
8 oz lobster tails, Old Bay hollandaise, basmati rice	
Shrimp & Crab Pancetta	29
house-made fettuccini, garlic scampi sauce	
Maple Glazed Salmon	29
Pan-seared, roasted Brussels sprouts, maple Dijon glaze	
Seafood Cakes	26
scallop, crab, and shrimp cakes, lobster sauce, basmati rice	
Fresh Catch	Market Price
seasonally inspired	

Entrees served with Chef's potato and vegetable unless noted otherwise

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.