

Springtown Inn

STARTERS

Jumbo Shrimp Cocktail	14
cocktail sauce and lemon	
Ahi Tuna Tartare	14
pickled cucumbers, wasabi aioli, crisp wonton chips	
Beet and Goat Cheese	14
roasted beets, whipped goat cheese, toasted pistachios, orange supremes	
Shiitake Dumplings	12
sweet Thai chili sauce, shiitake mushrooms	
Mozzarella in Carrozza	13
marinara, Parmesan, basil	

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
bacon cream sauce	
Bone-In Cowboy Ribeye	46
22oz steak with red wine reduction	

SOUP & SALAD

Springtown Wedge Salad	12
Iceberg lettuce, crispy onions, crumbled blue cheese, cherry tomato, blue cheese dressing	
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 Florentine	26
chicken breast, spinach, roasted red pepper, white wine, basmati rice	
	Add shrimp 29
Twin Lobster Tails	45
8 oz lobster tails, Old Bay hollandaise, basmati rice	
Tagliatelle Bolognese	28
shaved Parmesan	
Teriyaki Glazed Salmon	29
Napa cabbage, shiitake mushroom, stir fry, basmati rice	
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.