

Springtown Inn

STARTERS

Jumbo Shrimp Cocktail	14
Chilled jumbo shrimp, cocktail sauce and lemon	
Tuna Tartare	14
Ahi tuna, pickled cucumber, wasabi aioli, crispy wontons	
Steamed Clams	15
Little neck clams, garlic herb butter, grilled bread	
Zucchini Fritters	12
Crispy zucchini fritters, Parmesan, aioli	
Crab Au Gratin	15
Creamy lump crab dip, mozzarella, toasted crostini	

SOUP & SALAD

Springtown Salad	12
Groovy Greens baby Swiss chard, peaches, candied walnuts, tahini vinaigrette	
Caesar Salad	10
Baby romaine, garlic croutons, Parmesan, Caesar dressing	
Caprese Salad	11
Sliced tomato, fresh mozzarella, roasted peppers, EVOO, balsamic reduction	
House Salad	8
Groovy Greens, tomato, cucumber, carrots, balsamic vinaigrette	
French Onion Soup	10
Garlic crouton, Swiss cheese	
Soup du Jour	8
Chef's seasonal creation	

MAINS

Our Signature Prime Rib of Beef		
slow roasted, natural au jus Princess cut (31), Queen cut (37), King cut (115)		
Land & Sea	48	Chicken Milanese
8 oz filet with lobster tail or garlic shrimp		Seared boneless chicken breast, arugula, grape tomatoes, balsamic vinaigrette
Tenderloin Beef Tips	35	Twin Lobster Tails
Filet mignon tips, creamy horseradish sauce		Twin lobster tails, Old Bay hollandaise, basmati rice
Filet Mignon Oscar	40	Housemade Fettuccine
Lump crab, asparagus, potato croquette, hollandaise		Blistered tomatoes, spinach, whipped ricotta
Grilled NY Strip Steak	45	Pecan Crusted Salmon
Charred cucumber panzanella		Maple bourbon glaze, toasted pecans, basmati rice
Durac Pork Scallopini	32	Seafood Cakes
Duroc pork, roasted mango-ancho salsa		Scallop, crab & shrimp cakes, lobster cream, basmati rice
		Fresh Catch
		Market Price
		Chef's seasonal preparation

Served with the Chef's potato and seasonal vegetable unless otherwise noted.

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