

Springtown Inn

STARTERS	Jumbo Shrimp Cocktail	14	SOUP & SALAD	Springtown Wedge Salad	12
	Chilled jumbo shrimp, cocktail sauce and lemon			Iceberg lettuce, crispy onions, bacon, crumbled bleu cheese, cherry tomatoes, bleu cheese dressing	
	Thai Brussel Sprouts	15		Caesar Salad	10
	Sriracha honey, spicy cucumber pickles, roasted peanuts, satay sauce			Baby romaine, garlic croutons, Parmesan, Caesar dressing	
	Roasted Beets	14		House Salad	8
	Pistachio, whipped feta			Groovy Greens, tomato, cucumber, carrots, balsamic vinaigrette	
	Mozzerella en Carroza	13		French Onion Soup	10
	Marinara, shaved parmesan, basil			Garlic crouton, Swiss cheese	
	Crab Au Gratin	15		Soup du Jour	8
	Creamy lump crab dip, mozzarella, toasted crostini			Chef's seasonal creation	
MAINS	Our Signature Prime Rib of Beef			Chicken Schnitzel	27
	slow roasted, natural au jus Princess cut (31), Queen cut (37), King cut (115)			Boneless breast, Dijon mustard cream sauce	
	Land & Sea	48		Twin Lobster Tails	45
	8 oz filet with lobster tail or garlic shrimp	42		Twin lobster tails, Old Bay hollandaise, basmati rice	
	Tenderloin Beef Tips	35		Crab Scampi	29
	Filet mignon tips, creamy horseradish sauce			Housemade potato gnocchi, lump crab, garlic herbed bread crumbs, shaved parmesan	
	Filet Mignon Oscar	40		Pistachio Crusted Salmon	30
	Lump crab, asparagus, potato croquette, hollandaise			Toasted pistachios, lemon garlic cream sauce, basmati rice	
	Blackened NY Strip Steak	45		Seafood Cakes	26
	Cajun seasoning, bleu cheese, fries			Scallop, crab & shrimp cakes, lobster cream, basmati rice	
	French Bone-In Pork Chop	34		Fresh Catch	Market Price
	Prime reserved pork chop, cherry sauce			Chef's seasonal preparation	

Served with the Chef's potato and seasonal vegetable unless otherwise noted.
Other meats, such as undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.