



# SPRING HOUSE HOTEL

## SPRING DINNER

### FRESH ON ICE

Served with cucumber mignonette,  
cocktail sauce, horseradish, & lemon

**LOCAL OYSTERS\* \$4EA**

**LITTLENECK CLAMS\* \$3EA**

**COLOSSAL SHRIMP COCKTAIL \$4EA**

**ISLAND PLATTER\***

12 oysters, 8 littlenecks, 8 shrimp cocktail \$99

### STARTERS

#### POINT JUDITH CALAMARI

cherry peppers, crispy zucchini, watercress, lemon caper aioli \$20

#### BRAISED LITTLENECKS

chorizo, roasted corn, marinated tomatoes, scallions, grilled bread \$19

#### SAUSAGE & BROCCOLI RABE EGGROLLS

cannellini bean puree, garlic chili oil, parmesan \$18

#### TEMPURA CAULIFLOWER BITES

sweet Thai chili sauce, cashews, radish, cilantro \$17

#### BEEF CARPACCIO\*

shaved beef tenderloin, baby arugula, caper berries,  
olive oil, lemon juice, & pecorino Romano \$22

### SALMON & ROASTED CORN CHOWDER

roasted fennel, fresh dill, oyster crackers \$12

### SALADS

#### GARDEN SALAD

mixed greens, cherry tomato, cucumber, pickled onion, radish,  
Belgium endive, red wine vinaigrette \$16

#### KALE & ROMAINE CAESAR

garlic herb croutons, parmesan, Caesar dressing \$17 Add Anchovies \$2

#### BALSAMIC PORTABELLA

baby spinach, roasted red peppers, avocado, goat cheese,  
balsamic vinaigrette \$20

#### BURRATA & HEIRLOOM TOMATOES

basil pesto, baby greens, pickled onions, balsamic fig reduction \$24

#### WELLNESS SALAD

baby spinach, watercress, wild rice, roasted beets, chickpeas, tomatoes,  
red onion, lemon honey vinaigrette \$22



### Salad Additions

**GRILLED CHICKEN \$12**

**FAROE ISLAND SALMON\* \$21**

**(4) JUMBO SHRIMP \$15**

**MARINATED STEAK TIPS\* \$18**

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

\*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.

# GRILLED NEAPOLITAN PIZZA

Handmade using only the finest "OO" Caputo Flour and farm fresh ingredients  
\*gluten-free crusts available\*

## CLASSIC MARGHERITA

pomodoro, buffalo mozzarella, parmesan, basil, olive oil \$24

## FEDERAL HILL

pomodoro, mozzarella, pepperoni, parmesan, basil \$25

## SICILIAN

sweet Italian sausage, caramelized onions, herb ricotta, pomodoro \$26

## OLIVE & ARTICHOKE

marinated artichokes, olives, sundried tomatoes, mozzarella, feta & watercress \$26

## QUATTRO FORMAGGI

mozzarella, herb ricotta, fontina, parmesan \$25

## SPRING ASPARAGUS

crispy prosciutto, asparagus, shaved red onion, basil pesto,  
mozzarella, Pecorino Romano \$25

## MAIN

### STATLER CHICKEN BREAST

crispy truffle parmesan polenta, grilled portabello, Marsala sauce, watercress \$35

### ATLANTIC COD LOIN

roasted fingerlings, marinated tomatoes, baby spinach, champagne beurre blanc \$38

### FAROE ISLAND SALMON\*

wild rice, baby spinach, whole grain mustard cream, shaved fennel \$40

### SPAGHETTI & CLAMS

local littlenecks, fresh spaghetti, baby clams, toasted garlic, chili flake,  
white wine, parsley \$36

\*YOUR CHOICE RED OR WHITE\*

### CAULIFLOWER STEAK

roasted red pepper pesto, watercress, pistachio gremolata, citrus \$33

## STEAKS + CHOPS\*

Served with mashed potatoes & garden vegetables

### FILET MIGNON\*

gorgonzola butter, Chianti reduction \$54  
Add (3) grilled shrimp \$12

### APPLE BRINED PORK CHOP, 12 OZ\*

maple dijon glaze \$40

### NEW ZEALAND RACK OF LAMB\*

pistachio gremolata, truffle demi-glace \$52

## SIDES

ROASTED FINGERLING POTATOES \$7 | MASHED POTATOES \$7

SALT & PEPPER FRIES \$7 | TRUFFLE PARMESAN POLENTA \$8

SAUTÉED BABY SPINACH \$8 | GRILLED ASPARAGUS \$9

WILD RICE \$7 | SIDE GARDEN SALAD \$9

*Executive Chef: Brian Hebert*

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