



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 buerre 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-glaze \$52

SIDES

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

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

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

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

Executive Chef: Brian Hebert

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