

## Starters

### **Asian Duck Lettuce Wrap**

Duck confit , sliced plum, cucumber red onion and noodles  
served in Boston bib lettuce with honey soy sauce

### **Jumbo Shrimp Cocktail**

Gulf white tiger shrimp, served with traditional sides of horseradish  
and cocktail sauce

### **Grilled American Kobe Skirt Steak**

Sliced skirt steak, chipotle pepper and balsamic marinated, served with a blended salad  
Of arugula, goat cheese, grapefruit and spiced walnuts

### **Spring House Garden's Vegetable Lasagna**

House made tomato lasagna, layered with zucchini, Swiss chard, caramelized onion  
Roasted mushrooms light basil pomodoro sauce

### **New England Clam Chowder**

Classic New England clam chowder, garnished with crispy bacon and chives

### **Seared Ahi Tuna Poke**

Twelve spice seared sushi grade tuna diced with fresh ginger, scallion,  
Vidalia onion and garlic, served with wonton chips

### **Fried Calamari with Cherry Pepper Aioli**

Local Point Judith calamari rings and tentacles,  
sliced English cucumber and pickled ginger

### **Steamed Littleneck Clams with Chorizo Sausage White Beans and Swiss Chard**

Native littleneck clams simmered in a light broth of white wine, Fall River Chorizo,  
White beans and Swiss Chard

## Salads

### **Mixed Field Green Salad**

Organic greens from our own garden tossed with traditional vegetables and red wine vinaigrette

### **Caesar Salad**

Crisp romaine lettuce tossed in our own Caesar dressing with herb and roasted garlic croutons,  
parmesan cheese and white anchovies

### **Garden Beet Salad**

Oven Roasted beets, Boston bib lettuce, goat cheese, crispy fried shallots  
Blackberries, beet sugar vinaigrette

### **The Classic "Wedge" Salad**

Crisp iceberg lettuce topped with creamy bleu cheese dressing, sliced tomato  
apple wood smoke bacon

### **Black Mission Fig and Roquefort Salad**

California black mission figs topped over a salad of baby greens tossed with spiced walnuts, tomatoes,  
Bermuda onion and crumbled Roquefort cheese,  
granny smith apple walnut vinaigrette

## Entrees

### **Teriyaki Ginger Seared Tuna**

Sweet soy and wasabi paint, orange braised fennel  
purple sticky rice **36**

### **Pan Roasted Chilean Sea Bass**

Savoy Cabbage, white beans and chanterelle mushroom  
Candied lemon infused beurre blanc **35**

### **Roasted Herb & Dijon Encrusted Colorado Lamb Rack**

Extra Virgin olive oil whipped potatoes, roasted zucchini  
Perigueux Sauce **43**

### **Grilled Native Swordfish**

Three olive relish, parsley nage,  
Sardinian couscous with confit of tomato **33**

### **Spicy White Tiger Shrimp, Native Lobster, Fettuccini Pasta**

Shitake mushrooms, oven roasted tomatoes,  
& baby spinach **36**

### **Pan Roasted Atlantic Salmon**

Black truffle potato gnocchi, calvados cream sauce, sautéed greens  
Lemon infused olive oil **30**

### **Seared Sea Scallops**

Parmesan, herb and mushroom risotto, Thai garlic broth  
pancetta crisp **31**

### **Steak & Eggs**

Center Cut 8oz Filet Mignon, Apple wood Bacon  
fried California quail egg, Yukon potato cake  
asparagus, Barolo wine sauce **38**

*Food Bourne Illness Advisory: Raw or Partially cooked items may increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and or animal meats that are thoroughly cooked.*