

## Small Plates

- Arancini** 12  
Three house-made hot pepper risotto balls with red sauce & basil oil. Topped with shaved parmesan.  
*Suggested Wine Pairing: Estate Riesling*
- Brussels** 12  
Deep fried brussels sprouts tossed with pancetta & a maple balsamic vinaigrette.
- Charcuterie Board** serves two: 18  
Artisanal meats, cheeses and accompaniments served with crostini. serves four: 28
- Tomato Basil Bruschetta** 16  
Roma tomato, fresh basil, red onion, olive tapenade, with burrata on a bed of arugula. Topped with shredded parmesan & balsamic glaze.  
*Suggested Wine Pairing: Old Vine Zinfandel*
- Calamari** 15  
Buttermilk fried calamari, sweet chili aioli & arugula
- Stuffed Hot Peppers** 13  
Two peppers stuffed with 4 cheeses served on crostinis with balsamic glaze.

## Soups & Salads

- Soup of the Day** 9  
Rotating daily, ask your server for details.
- Spring Lake Caesar Salad** 13  
Chopped Romaine tossed in Caesar dressing. Topped with house-made croutons & shaved parmesan.  
Add Chicken +4 Add Salmon +6
- Beet & Squash** 13  
Spring mix, roasted beets, roasted squash, pepitas, goat cheese, fresh sage & balsamic vinaigrette.  
Add Chicken +4 Add Salmon +6

## Pizzas

- Gluten-free cauliflower crust**
- Cheese & Pepperoni** 14
- Greek (White) Flatbread** 16  
Spinach, tomato, red onion, & feta cheese on a garlic oil base, & Greek dressing.

## Desserts

- Chocolate Chip Cannoli** 5  
Whipped ricotta & mascarpone cheeses with chocolate chips & a chocolate drizzle.
- Zeppole (6)** 8  
Tossed in cinnamon sugar and drizzled with chocolate

## Handhelds

- Served with house chips**  
**Substitute with fries or side salad +2**  
**Gluten Free bun option +2**
- Salmon Wrap** 16  
5oz salmon fillet, chopped romaine, tomatoes, pickled onions, with tzatziki sauce, served in a wheat wrap.  
*Suggested Wine Pairing: Sauvignon Blanc*
- Spring Lake Burger** 14  
8oz ground beef patty, cheddar cheese, lettuce, tomato, and onion served on brioche bun.  
Substitute Veggie Burger +2
- Chicken Bruschetta Wrap** 14  
Marinated chicken breast, lettuce, fresh mozzarella, bruschetta & balsamic glaze
- Chicken & Hot Pepper Sandwich** 17  
Grilled & marinated chicken breast topped with a stuffed hot pepper and melted provolone. Served on a hoagie roll with arugula & roasted garlic aioli  
*Suggested Wine Pairing: Cabernet Sauvignon*
- Short Rib Tacos** 18  
Tender, braised beef short ribs, arugula, avocado, pico de gallo & chipotle honey crema

## Entrees

- Served with choice of side salad or soup**
- Veal Parmesan** 30  
Breaded veal cutlet with melted mozzarella & linguine tossed in a house made red sauce.
- Salmon** 28  
Maple & apple cider glaze salmon served with garlic parmesan risotto & seasonal vegetable.
- Chicken Cacciatore** 26  
Braised chicken thighs cooked in tomatoes & a medley of vegetables. Served over roasted garlic smashed potatoes.  
*Suggested Wine Pairing: Sauvignon Blanc*
- Short Ribs** 32  
Old Vine Zinfandel braised boneless short ribs served with roasted garlic smashed potatoes & seasonal vegetable.  
*Suggested Wine Pairing: Old Vine Zinfandel*

## Sides

- Hand Cut Parmesan Truffle Fries** 8
- Hand Cut French Fries** 6
- Side Salad** 4
- Side Caesar** 6
- Roasted Garlic Smashed Potatoes** 5
- Seasonal Vegetables** 4