

THE BILL OF FARE

Fresh Sautéed Veal ~ 19.95

Tender prime milk fed cutlets with a touch of Marsala wine and mushrooms. Served over linguini

Prime Rib of Beef ~ 21.95 Queen

A very generous cut served in its own natural juices. Served with potato

23.95 King

New York Strip Steak ~ 21.95

Char broiled to your taste and topped with maitre d'hôtel butter. Served with potato

Filet Mignon ~ 25.95

Fit for a king. The tenderest cut of beef set atop a grilled marinated Portabella mushroom. Topped with bordelaise sauce & finished with sautéed onions. Served with potato

Chicken Marsala ~ 15.95

Tender chicken sautéed in a sweet Marsala wine & mushrooms. Served with rice pilaf

The Combination Platter ~ 25.95

For those who can't decide ~ a unique trio of Prime rib of beef, clams casino, and sautéed shrimp. Served with potato

Roast Tom Turkey ~ 15.95

Served with our own Yankee stuffing, cranberries, mashed potatoes and gravy

Grilled Delmonico Steak ~ 18.95

A 9 oz grilled steak topped with sautéed mushroom and onion. Served with potato

Lemon Chicken ~ 15.95

One of our house specialties. Sautéed chicken breasts with fresh lemon, mushrooms & roasted red peppers, in a lemon butter wine sauce. Tender and delicious. Served with rice pilaf



a dinner without wine
is like a kiss
without a hug ~

Appetizers

Our own Baked Cheese Soufflé 7.95

Golden Calamari 6.95

Baked French Onion Soup 4.95

Lobster Newburg 10.95

Clams Casino 8.95

Shrimp Cocktail 6.95

Soup De Jour 4.95

Springside Salads

Classic Wedge Salad 6.95

Caesar Salad 5.95

add chicken 3.00 or shrimp 6.00

Spinach Salad 7.95

Delicious Desserts

Chocolate Molten 5.95

New York Style Cheesecake 5.95
with berries

Homemade Pies 4.95

Liquor Parfait 4.95

Homemade Brownie Sundae 4.95

All entrées are served with Springside Inn's homemade bread, fresh mixed green salad and vegetable of the day.

Ask your server about
our overnight lodging packages

Gift Certificates Available at our front Desk

Mediterranean Pasta ~ 15.95

Penne pasta with Kalamata olives, roasted red peppers, broccoli, & goat cheese tossed with linguini, olive oil and garlic

Roast Long Island Duckling ~ 16.95

Crisp and semi boned...nestled on Yankee stuffing and glazed with orange sauce...enflambe

Chicken Cordon Bleu ~ 15.95

A tender breast of chicken stuffed with ham, Swiss cheese & topped with a light poultry sauce. Served with rice pilaf

Bacon Wrapped Pork Loin ~ 19.95

Served with our own savory stuffing and drizzled with a bourbon apple cider glaze. Served with potato

Grilled Lamb Chops ~ 19.95

Three center cut loin lamb chops drizzled with balsamic glaze. Served with mint jelly and potato

Sautéed Chicken Piccata ~ 15.95

Boneless breast of chicken sautéed in a white wine sauce with capers, mushrooms & roasted red peppers. Served with rice pilaf

Baked Fresh Scrod ~ 15.95

Delicately prepared with a butter crumb topping. Served with rice pilaf

Sautéed Scallops ~ 18.95

Succulent and tender in a light lemon wine sauce. Served with rice pilaf

Lobster Newburg ~ 26.95

Maine lobster in a rich cream sauce ~ a prized family recipe

Shrimp Scampi ~ 15.95

Jumbo shrimp sautéed in garlic, shallots, sundried tomatoes, artichoke hearts & spinach. Tossed in linguini

A Tasty Souvenir ~ Our famous
Cheese Soufflé to go