

Small Plates



SPRING LAKE WINE
AT VARALLO VINEYARDS

Fine wine and memorable experience

Handhelds

Arancini

Three house-made hot pepper risotto balls with red sauce & basil oil. Topped with shaved parmesan.

Suggested Wine Pairing: Estate Riesling

12

Brussels

Deep fried brussels sprouts tossed with pancetta & a maple balsamic vinaigrette.

12

Charcuterie Board

Artisanal meats, cheeses and accompaniments served with crostini.

serves two: 18

serves four: 28

Tomato Basil Bruschetta

Roma tomato, fresh basil, red onion, olive tapenade, with burrata on a bed of arugula. Topped with shredded parmesan & balsamic glaze.

16

Suggested Wine Pairing: Old Vine Zinfandel

Calamari

Buttermilk fried calamari, sweet chili aioli & arugula

15

Stuffed Hot Peppers

Two peppers stuffed with 4 cheeses served on crostinis with balsamic glaze.

13

Soups & Salads

Soup of the Day

Rotating daily, ask your server for details.

9

Spring Lake Caesar Salad

Chopped Romaine tossed in Caesar dressing. Topped with house-made croutons & shaved parmesan.

13

Add Chicken +4 Add Salmon +6

Beet & Squash

Spring mix, roasted beets, roasted squash, pepitas, goat cheese, fresh sage & balsamic vinaigrette.

13

Add Chicken +4 Add Salmon +6

Pizzas

Gluten-free cauliflower crust

Cheese & Pepperoni

14

Greek (White) Flatbread

Spinach, tomato, red onion, & feta cheese on a garlic oil base, & Greek dressing.

16

Desserts

Chocolate Chip Cannoli

Whipped ricotta & mascarpone cheeses with chocolate chips & a chocolate drizzle.

5

Zeppole (6)

Tossed in cinnamon sugar and drizzled with chocolate

8

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

4

Side Salad

6

Side Caesar

4

Roasted Garlic Smashed Potatoes

5

Seasonal Vegetables

4