

Small Plates

- Arancini** 12
Three house-made rice balls with red sauce & basil oil. Topped with shaved parmesan.
- Brussels** 12
Deep fried brussels sprouts. Topped with pancetta & balsamic glaze drizzle
- 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 drizzle
- Calamari** 15
Buttermilk fried calamari, sweet chili aioli & arugula
- Lamb Lollipops** 16
Two herb-crusted lambchops, red wine reduction & gremolata

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
- Berry Salad** 13
Spring mix, trio of berries, fried goat cheese, pickled red onion & candied walnuts, 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 drizzle.

Prime Rib Special

Thursdays only
4PM-Close

Slow roasted herb crusted Prime Rib served with-seasonal vegetables and truffle mashed potatoes

12-14 oz. / 18-20 oz. 36/44

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.
- 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
- Prime Rib Melt** 17
Herb crusted Prime Rib, red wine caramelized onions, provolone, arugula
- Spicy Mahi Tacos (3)** 15
Mahi with pineapple, salsa, avocado & arugula

Entrees

Available after 4pm
Served with choice of side salad or soup

- Veal Milanese** 30
Garlic parm risotto, arugula salad & balsamic glaze
- Salmon** 28
With brown sugar glaze, pineapple salsa, brown rice, seasonal vegetable
- Scallops** 34
Pan-seared, linguine, tomatoes, herbs, lemon, white wine & garlic
- Lamb** 32
Half-rack, creamy parmesan polenta, shaved fennel salad & blueberry demi-glaze

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



Wine

Whites

Estate Riesling 2021 8/20

Hand-picked Varallo family Estate Riesling.

Crisp, citrus notes, dry. 0.1 % RS

Sparkling Estate Riesling 2022 8/20

Dry, medium bodied, full citrus 0.5RS

Zia Minx 2021 8/18

Sweet Sparkling Muscato. A bit of effervescence that brings liveliness to wonderful peach, apricot, and classical Muscato flavor 10% RS

Peach Tea Sangria 8/16

Made with our Estate Riesling, Peach Vodka, Peach Schnapps, Grenadine, Sweet Tea, & Ginger Ale

The

Reds

Old Vine Zinfandel 2018 9/24

Light-bodied, with light notes of cranberry & a soft finish.

Syrah 2021 9/36

Fruit forward with hints of prunes, full-bodied with a velvety finish.

Syrah 2022 9/36

Hints of vanilla & plum with a clean finish, smooth, dry, full-bodied.

Cabernet Sauvignon 2021 9/32

Notes of blackberries, earthy, high tannins with a long finish. Aged 12 months in American Oak barrels.

MIENU

Tastings

Flight of Five 15

Select your own five choices or ask your server to hand-select the wine for you.

