

## Small Plates

- Arancini** 14  
Three house-made risotto balls stuffed with banana peppers & a special cheese blend. Served w/ red sauce  
*Suggested Wine Pairing: Chardonnay*
- Brussels** 12  
Deep fried brussels sprouts tossed with pancetta & a drizzle of maple balsamic reduction
- Charcuterie Board** serves two: 20  
Artisanal meats, cheeses and accompaniments served with crostini serves four: 32
- Tomato Basil Bruschetta** 16  
Roma tomato, fresh basil, red onion, olive tapenade, with burrata on a bed of arugula. Topped with shredded parmesan & balsamic reduction  
*Suggested Wine Pairing: Old Vine Zinfandel*
- Calamari** 17  
Buttermilk fried calamari, chipotle aioli & arugula
- Stuffed Hot Peppers** 15  
Stuffed with 4 cheeses served on crostinis with balsamic reduction

## 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
- Harvest Salad** 14  
Spring mix, wine poached pears, dried cranberries, candied walnuts, blue cheese crumble, red onion, maple apple cider vinaigrette  
Add Chicken +4 Add Salmon +6  
*Suggested Wine Pairing: Sauvignon Blanc*

## Flatbreads

Gluten-free cauliflower crust

- Cheese & Pepperoni** 14  
House-made red sauce, mozzarella, pepperoni
- Greek Flatbread** 16  
Spinach, tomato, red onion, feta cheese, garlic oil base, & Greek dressing

## 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

## Handhelds

Served with house chips  
Substitute with fries or side salad +2  
Gluten Free bun option +2

- “The 31 Club” SLW Specialty Dish** 16  
Hand carved turkey breast, applewood smoked bacon, avocado, arugula, garden tomatoes & chipotle aioli stacked on toasted whole grain bread  
*Suggested Wine Pairing: Chardonnay*
- Short Rib Tacos** 18  
Tender braised beef short ribs, arugula, avocado, pico de gallo, & chipotle honey crema served in three flour tortillas
- Chicken Bruschetta Wrap** 14  
Marinated chicken breast, lettuce, fresh mozzarella, bruschetta & balsamic glaze served in a wheat wrap
- Salmon Wrap** 16  
5oz salmon fillet, chopped romaine, tomatoes, pickled red onions, & tzatziki served in a wheat wrap
- Spring Lake Smash Burger** 15  
2-4oz ground beef patties, cheddar cheese, lettuce, tomato, and onion served on buttery brioche bun  
Substitute Veggie Burger +2
- Black & Blue BBQ Bacon Burger** 16  
2-4oz ground beef patties, melted blue cheese crumbles, applewood smoked bacon, fried onions & tangy BBQ sauce on a buttery brioche bun  
*Suggested Wine Pairing: Syrah*

## Entrees

Served with choice of house salad, Caesar salad or soup

- Short Ribs** 32  
Red wine braised beef short ribs, roasted garlic smashed potatoes, seasonal vegetable  
*Suggested Wine Pairing: Montepulciano*
- Salmon** 28  
Seared Norwegian salmon filet, maple-apple cider compound butter, garlic parmesan risotto, seasonal vegetable
- Shrimp Risotto** 28  
Garlic parmesan risotto, seared jumbo shrimp, butternut squash, & peas  
*Suggested Wine Pairing: Sauvignon Blanc*
- Veal Parmesan** 32  
Breaded veal cutlet with melted mozzarella & linguine tossed in a house made red sauce

## Desserts

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

## *History of Spring Lake Winery*

*Spring Lake Winery began with the Varallo family's tradition of homemade winemaking, which started in the early 20th century with Italian immigrant Americo Varallo. The family formally developed the winery in the early 1990s on their Lockport property, which once was a gravel mine that became the namesake lake. They planted their first Riesling vines after research into suitable grapes for the sandy soil, & officially opened the winery in 2005.*

*From the first pour to the last bite, we loved sharing the experience with you. We hope to see you back soon!*

**Saluti!**



**Tequila aged Riesling  
coming soon!**

*The*

# MENU



**SPRING LAKE WINERY  
AT VARALLO VINEYARDS**

*Fine wine and memorable experiences*

*For groups of 8 or more, we cannot do individual checks & a 20% gratuity will be added.*