

Small Plates

Arancini 12
Three house-made rice balls with red sauce & basil oil. Topped with shaved parmesan.

Nana's Nachos 13
Turkey Bruschetta with fresh basil, mozzarella cheese, onions, & bell peppers. Topped with shaved parmesan.

Brussels 12
Deep fried brussels sprouts. Topped with pancetta & balsamic glaze drizzle

Charcuterie Board 20
Mixed cheeses, seasonal fruit, assorted Italian meats, olive medley, & a side of warmed bread.
Suggested wine: Estate Sparkling Riesling

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

French Fries 8
8oz serving of fresh cut shoe-string potatoes.
Upgrades: Buffalo-style, Cajun, Truffle +2

Soups & Salads

Soup of the Day 9
Rotating daily, ask your server for details.

Chili 9
Homemade chili made with local ingredients.
Add sour cream & cheddar cheese +2

Spring Lake Caesar Salad 14
Chopped Romaine tossed in Caesar dressing. Topped with house-made croutons & shaved parmesan.
Add Chicken +4
Add Salmon +6

Beet and Squash Salad 16
Roasted beets and butternut squash on bed of arugula. Topped with goat cheese, fresh basil, & truffle oil.

Pizzas

Gluten-free cauliflower crust

Cheese & Pepperoni 14

Greek (White) 16
Spinach, tomato, red onion, & feta cheese on a garlic oil base, & greek dressing drizzle.

Handhelds

Served with house chips
substitute with fries or side salad +2

Short Rib Melt 17
Red wine braised short rib, caramelized onion, melted provolone on fresh hoagie roll with herb aioli.

Grilled Chicken 15
6oz marinated chicken, roasted red pepper, melted provolone, & lettuce, served on brioche bun with pesto aioli.
Suggested wine: Estate Riesling

Salmon Wrap 16
5oz salmon fillet, chopped romaine, tomatoes, pickled onions, with tzatziki sauce, served in a wheat wrap. 13

Lake Shore Wrap (V) +2
Roasted red pepper, chopped romaine, tomato, onion, & mozzarella, with pesto aioli, served in a wheat wrap. 14
Add Turkey

Spring Lake Burger 16
7oz ground beef patty, cheddar cheese, lettuce, tomato, and onion served on brioche bun.

French Onion Burger 16
7oz ground beef patty, topped with caramelized onion & Gruyere, served on a brioche bun with herb aioli.
Suggested wine: Old Vine Zinfandel

Entrees

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

Salmon Buerre Blanc 28
8oz salmon fillet with seasonal vegetables, served over garlic parmesan risotto & buerre blanc sauce.

Braised Short Ribs 26
Red wine braised short ribs, served with seasonal vegetables & choice of truffle mashed potatoes or parmesan risotto
Suggested wine: Cabernet Sauvignon

Chicken Parmesan 24
Served with house-made red sauce, pasta, topped with melted provolone and shaved parmesan

Desserts

Chocolate Chip Cannoli 5
Whipped ricotta & mascarpone cheeses with chocolate chips & a chocolate drizzle.

S'mores Cheesecake 7
Honey graham cracker crust surrounds a rich chocolate filling topped with toasted marshmallows and chocolate ganache.



Spring Lake Winery

Wine

Whites

Estate Riesling 2021 8/20
Hand-picked Varallo family Estate Riesling. Crisp, citrus notes, dry. 0.1 % RS

Chardonnay 2020 8/19
Unoaked, fruit forward, full-bodied, dry. 0.5% RS

Sparkling Estate Riesling 2022 8/20
Dry, medium bodied, full citrus 0.5RS

Pink Minx 2019 8/17
Medium-sweet, Pinot Noir Rosé. 3.0 % RS

Seasonal Sangria 8/16
Made with our Old Vine Zinfandel, please ask your server for description of the seasonal sangria

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.

Tastings

Flight of Five 15
Select your own five choices or ask your server to hand-select the wine for you.

The

MENU



Spring Lake Winery