



2008 Spring House Hotel Dinner Menu

Starters

Asian Duck Confit

Lobster Chive Soufflé, Blood Orange and Honey Sauce
Popcorn Shoot Salad 14

Jumbo Shrimp Cocktail

Gulf white tiger shrimp, served with traditional sides of horseradish
and cocktail sauce
Priced By the Piece 3.85

Grilled American Kobe Skirt Steak

Sliced skirt steak, chipotle pepper and balsamic marinated, served with a blended salad
Of arugula, goat cheese and spiced walnuts 15

Maryland Style Crab Cakes

Two lump crab meat cakes cast iron seared served with a grilled pineapple salsa
and cilantro, lime aioli 14

New England Clam Chowder

Classic New England clam chowder, garnished with crispy bacon and chives 8

Blackened Ahi Tuna

Twelve spice seared sushi grade tuna sliced and served with traditional sides of house made pickled
ginger, wakami salad, wasabi horseradish and soy sauce 12

Apple Smoked Bacon Wrapped Scallops

Four jumbo seas scallops wrapped in apple wood bacon and pan fried crisp, finished with an espresso
and maple glaze, served with watercress greens 15

Steamed Littleneck Clams with Chorizo Sausage White Beans and Broccoli Rabe

Native littleneck clams simmered in a light broth of white wine, Fall River Chorizo,
White beans and broccoli rabe 15

Salads

Mixed Field Green Salad

Organic greens from our own garden tossed with traditional vegetables in a light citrus and red wine
vinaigrette 6

Caesar Salad

Crisp romaine lettuce tossed in our own Caesar dressing with herb and roasted garlic croutons,
parmesan cheese and white anchovies 7

The Classic "Wedge" Salad

Crisp iceberg lettuce topped with creamy bleu cheese, dressing toasted walnuts, sliced tomato and
crisp apple smoke bacon 8

Black Mission Fig and Roquefort Salad

California black mission figs topped over a salad of baby greens tossed with spiced walnuts, tomatoes,
Bermuda onion and crumbled Roquefort cheese,
with a granny smith apple and walnut vinaigrette 10



Entrees

Black & White Sesame Crusted Ahi Tuna

Snap peas, teriyaki glaze
Sweet plum & Sake wine sauce 33

Pan Roasted Cod Bianco

Plum tomatoes, spinach, roasted garlic, champagne buerre blanc
Whipped potatoes 28

Roasted Herb & Dijon Encrusted Colorado Lamb

Extra Virgin olive oil whipped potatoes, glazed carrots
Perigueux Sauce 41

Grilled Native Swordfish

Three olive relish, parsley nage,
Black truffle roasted Yukon potatoes 31

Spicy White Tiger Shrimp, Native Lobster, Fettuccini Pasta

Shitake mushrooms, oven roasted tomatoes,
& baby spinach 36

Blackened Atlantic Salmon

Pico de gallo, chive crème fraiche,
Warm orzo and spinach salad 30

Seared Sea Scallops

Parmesan, herb risotto, roasted shallot broth
Crispy pancetta 31

Steak and Eggs

Filet Mignon, saga bleu cheese, apple wood smoked bacon,
fried California quail egg, fingerling potato homefries, asparagus tips
burgundy wine ~ balsamic gastriouque 42

Food Bourne Illness Advisory: Raw or Partially cooked items may increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and or animal meats that are thoroughly cooked.