

ALL YOU CAN EAT
**Served with Springside Inn's homemade bread,
fresh mixed green salad and vegetable of the day.**

Crab Legs	\$26.95
Prime Rib	\$27.95
Crab Legs & Prime Rib	\$34.95
Pasta of the Day	\$18.95

UPCOMING EVENTS

*New Years Eve Dinner
New Years Day Brunch
January 23, Franks Rat Pack*

Gift Certificates are always available!!

*Please Inquire about our discounted
Winter Overnight Room Rates!*



**2009
SURREY ROOM
MENU**

www.springsideinn.com

THREE COURSE MENU

\$23.00 per person

First Course (Please Select One)

- CHILLED SHRIMP** Four jumbo shrimp poached in our special blend of Seasoning. Served with cocktail sauce and a lemon wedge.
- CHEESE SOUFFLE** Springside Inn's unique Cheese Soufflé. Beyond description, a must try for first time guests.
- CALAMARI** Prepared to a light golden brown. Tossed with banana peppers & lemon. Served with cocktail sauce.
- WEDGE SALAD** Wedged Iceberg lettuce topped with homemade creamy blue cheese, sprinkled with cajun candied walnuts, bacon, onion, and tomatoes.
- SOUP DE JOUR** Changing often, always delicious.
- HOUSE SALAD** Mixed garden greens with tomato, red onion, cucumber and black olives.

Second Course (Please Select One)

- HADDOCK** Filet of Haddock baked with lemon, butter and white wine. Dressed with seasoned cracker crumb topping. Served with rice pilaf.
- ROASTED TURKEY** An American Classic. Freshly roasted turkey breast nestled on our own sage-sausage stuffing. Served with mashed potatoes & a side of cranberry sauce.
- BACON WRAPPED PORK LOIN** Two cuts of bacon wrapped pork loin, grilled to perfection and drizzled with a bourbon apple cider glaze. Served with our own sage-sausage stuffing and potato of the day.
- GRILLED DELMONICO** An 8-10oz USDA Choice cut grilled to your preference, served with vegetable of the day and your choice of mashed potato or rice pilaf.
- LEMON CHICKEN** Boneless breast of chicken sautéed with lemon, wine, garlic and Mushrooms. Served with vegetable and potato of the day.
- CHICKEN PICATTA** Boneless breast of chicken sautéed with capers, mushrooms, roasted red peppers and green onion. Served with vegetable and Potato of the day.
- CHICKEN MARSALA** Boneless breast of chicken sautéed with sweet Marsala wine and Mushrooms. Served with vegetable and potato of the day.
- PASTA OF THE DAY** Please inquire about our delicious pasta of the day

Desert (Please Select One)

- CHOCOLATE MOLTEN CHEESE CAKE** Baked Fresh, chocolate cake
NY Style cheese cake topped with strawberries, cherries or blueberries
- BROWNIE SUNDAY** Homemade brownie with vanilla ice cream & chocolate sauce

ALA CARTE MENU

APPETIZERS

- SHRIMP SCAMPI PANE ROTUNDO** Six shrimp sautéed in a scampi sauce served in a fresh baked bread bowl. \$12.95
- LOBSTER NEWBURG** A Springside Inn classic. Succulent lobster meat tossed in a rich and creamy sauce. Served with a golden puff pastry. \$10.95
- CHEESE SOUFFLE** Springside Inn's unique Cheese Soufflé. Beyond description, a must try for first time guests. \$7.95
- CALAMARI** Prepared to a light golden brown. Tossed with banana peppers & lemon. Served with cocktail sauce. \$7.95
- SPINACH SALAD** Flat leaf spinach with roasted garlic, sun-dried tomatoes & pine nuts Tossed in a warm vanilla balsamic vinaigrette. \$7.99
- WEDGE SALAD** Wedged Iceberg lettuce topped with homemade creamy blue cheese, sprinkled with cajun candied walnuts, bacon, onion & tomatoes. \$8.99

ENTREES

All entrees are served with Springside Inn's homemade bread, fresh mixed green salad and vegetable of the day.

- ROAST PRIME RIB** USDA Choice boneless rib roast. Slow roasted and served with au Jus. Served with potato of the day. Queen cut ~ \$21.95
King cut ~ \$23.95
- BEEF TENDERLOIN** An 8 oz. center cut tenderloin grilled to your preference. Set atop a grilled, marinated Portabella mushroom cap. Topped with sautéed onions. And finished with a bordelaise sauce. Served with potato of the day. \$26.95
- BACON WRAPPED PORK LOIN** Two cuts of bacon wrapped pork loin, grilled to perfection and drizzled with a bourbon apple cider glaze. Served with our own sage-sausage stuffing and potato of the day. \$18.95
- HADDOCK** Filet of Haddock baked with lemon, butter and white wine. Dressed with seasoned cracker crumb topping. Served with rice pilaf. \$17.95
- CHICKEN CORDON BLEU** Tender chicken breast stuffed with Virginia baked ham and Swiss cheese, drizzled with sauce poulette. Served with rice pilaf. \$18.95
- ROASTED TURKEY** An American Classic. Freshly roasted turkey breast nestled on our own sage-sausage stuffing. Served with mashed potatoes & a side of cranberry sauce. \$16.95
- DUCK FLAMBE** Half of a roasted Long Island Duckling, crisp and semi-boned. Glazed with orange sauce ~ enflamed. Served over our own sage-sausage stuffing. \$19.95
- VEAL MARSALA** Sautéed cutlets of tender veal with Portabella and Button mushrooms in a savory Marsala wine sauce. Served over Linguini. \$21.95