

# APPETIZERS

## Zucchini Romano

Fresh-grated Romano over deep-fried zucchini planks, house marinara 7.50

## Fire Bleu Fries

Hand-cut fries, fire bleu sauce, bleu cheese crumbles, diced celery 5.50

## Crab Martini

Jumbo lump crab meat, drawn butter 12.50

## Shrimp Cocktail

Gulf shrimp, tangy cocktail sauce 9.50

## Ahi Tuna

Seared, pepper mélange crust, wasabi, pickled ginger, soy ponzu sauce 10.50

## Artichoke Spinach Dip

Spinach, artichoke hearts, cream cheese sauce, white corn chips 8.25

## Hummus

Chick pea and artichoke purée, lemon, garlic, rosemary flatbread 7.00

## Roasted Garlic

Roasted heirloom bulbs, balsamic reduction, roasted red pepper drizzle crostinis 5.50

## Chilled Seafood Trio

Jumbo lump crab, Gulf shrimp, bay scallops 15.00

## Chesapeake Crab Cakes

Trio of jumbo lump cakes, roasted red pepper remoulade 10.50

## Thai Calamari

Flour-dusted calamari rings, spaghetti vegetables, spinach, sweet Thai chili sauce 9.50

## Lamb Meatballs

Mint-infused, basil pesto drizzle 9.50

## Hungarian Stuffed Hot Peppers

Sweet Italian sausage, mozzarella, house marinara 8.00

## Char-Seasoned New Zealand Lamb\*

Rib chops paired with roasted garlic orzo 15.00  
*(when available)*

## Fried Dill Spears

Dills, beer-battered, honey mustard 4.00

# SALADS

## Prime Steak\*

USDA Prime Sirloin over mixed greens, matchstick fries, chopped egg, bacon, bleu cheese crumbles 12.50

## Grilled Chicken

Park Farms chicken, mixed greens, shredded mozzarella, fresh-cut fries 9.50

## Chopped Chicken Caesar

Park Farms chicken, chopped hearts of romaine, parmesan crisps, garlic croutons 9.50

## Pecan-Crusted Chicken

Fresh spinach, bacon, chopped egg, honey-mustard dressing 10.00

add chicken 4.00   add sirloin 7.00   add shrimp 6.00

## Beet Salad

Roasted red beets, goat cheese, organic arugula, honey balsamic dressing 7.50

## Strawberry & Macadamia Salad

Mixed greens, chopped macadamia nuts, sliced strawberries, shaved white chocolate tossed in a vanilla bean vinaigrette 7.50

## Farmers Salad

Chopped iceberg, honey-cured bacon, diced egg, shredded cheddar, garlic croutons 5.50

## House Salad

Mixed greens, shaved red onion, bleu cheese, spiced candied almonds, honey balsamic dressing 5.50

# HOUSE FAVORITES

served with choice of soup or salad

## Thai Seafood Stew

Fresh fish, bay scallops, mussels & shrimp  
in a Thai coconut broth over rice 16.50

## Stuffed Pork Roast

Roasted, traditional savory stuffing,  
whipped sweet potato, apple  
reduction sauce 14.50

## Chicken Jambalaya

Roasted chicken, andouille sausage,  
vegetables in a creole sauce with rice 13.50

## Lamb Meatballs

Mint-infused, mushroom demi-glace  
with roasted garlic orzo 17.50

## Braised Beef Ragù

Slow simmered meat sauce, fresh  
ribbon noodles, shaved parmesan 14.50

## Pot Roast

With whipped potatoes  
and house demi-glace 14.50

# POULTRY

served with choice of soup or salad

## Chesapeake Chicken

Crab stuffed chicken breast, panko breaded and fried,  
draped with smoked gouda cheese sauce,  
served with asparagus 16.50

## Chicken Marsala

Mushroom demi-glace,  
roasted garlic orzo 14.50

## Artichoke & Pesto Chicken

Twin grilled chicken breasts, sautéed  
artichokes, house pesto with onion &  
ricotta bread pudding 14.50

## Cherry Stuffed Chicken

Sweet cream & cherry stuffing,  
roasted onion and ricotta bread pudding,  
caramel sauce drizzle 14.50

## Roasted 1/2 Chicken

Apple cider marinated, rosemary, garlic  
with whipped potatoes, pan jus 13.50

# PASTA

served with choice of soup or salad

## Seafood Pappardelle

Flat, wide noodles, white wine and butter sauce, clams, shrimp,  
bay scallops, split tomatoes, shaved parmesan 17.75

## Chicken Galore

Capellini, sautéed chicken medallions,  
bell peppers, wild mushrooms, julienne  
onions in a sherry marinara sauce with  
imported provolone 14.75

## Zing Chicken

Penne pasta, three cheese alfredo,  
grilled chicken breast, hot peppers,  
shaved parmesan 14.75

## Gouda Mac and Cheese

Smoked Gouda and cheddar sauce,  
bacon, fresh ribbon noodles 13.50

## Ravioli

Cremini mushroom and cheese  
stuffed pillows in hot pepper marinara,  
shaved parmesan 14.50

# STEAKS & CHOPS

served with choice of side & soup or salad

## Filet Mignon \*

Chicago Center-Cut  
6 Ounce 19.25  
10 Ounce 28.50

## Top Sirloin \*

USDA Prime  
8 Ounce 16.25  
12 Ounce 19.50

## New York Strip \*

Certified Angus Beef  
10 Ounce 21.25  
16 Ounce 28.50

## Fire Bleu Filet \*

6 ounce Filet, cayenne bleu sauce  
topped with scallions 21.50

## Pepper Bleu Sirloin \*

8 ounce Prime Sirloin, cracked  
peppercorns, melted bleu cheese,  
millionaire's sauce 19.50

## Black & Bleu Strip Steak \*

10 ounce Strip, cajun-seasoned, topped  
with bleu cheese crumbles 24.50

## Pork Chop

8 ounce French-cut loin chop 15.50

## Filet Oscar \*

6 ounce Filet atop sautéed asparagus,  
finished with lump crab meat,  
hollandaise 28.50

## Steak & Cake \*

8 ounce Prime Sirloin paired with  
our signature crab cake 25.50

## Hunters' New York Strip \*

10 ounce Strip, finished with a forest  
mushroom demi-glace 24.50

## New Zealand Lamb Chop \*

Char-seasoned with roasted garlic orzo  
27.50  
*(when available)*

# SEAFOOD

served with choice of side & soup or salad

## Springfield Crab Cakes

A signature recipe from a friend in Maryland  
Single 16.25  
Double 24.50

## Chilean Sea Bass

Asparagus, teriyaki glaze 26.50

## Grilled Salmon

Sweet basil pesto drizzle 18.50

## Jumbo Stuffed Shrimp

Jumbo shrimp, crab cake stuffing,  
lemon-cream drizzle 22.50

## Ahi Tuna

Pan-seared rare with pepper mélange  
crust, wasabi, pickled ginger 21.50

## Seafood Combo

Cod, bay scallops, tarragon butter,  
parmesan bacon crusted 17.50

## Three-Way Cod

Your Choice: breaded, broiled or Cajun  
14.50

Hand-Cut French Fries  
Whipped Potatoes  
Idaho Baked Potato  
Baked Sweet Potato  
Roasted Garlic Orzo  
Classic Coleslaw  
Chef's Vegetable of the Day

# SANDWICHES

served with choice of fries or coleslaw

## Turkey Club

Roasted turkey, cranberry mayonnaise,  
honey-cured bacon, big eye Swiss,  
tomato, spinach, nine grain bread  
10.00

## Crab Cake Sandwich

Jumbo lump crab cake, roasted red pepper  
remoulade, Kaiser roll 12.50

## Traditional Reuben

Corned beef, Thousand Island dressing,  
Swiss, sauerkraut, marble rye 9.25

## English Cheddar Chicken

Shredded chicken, maple coleslaw,  
honey-cured bacon, shredded cheddar  
on a French baguette 7.75

## "Our Sister" Rachel

Turkey reuben, big-eye Swiss, coleslaw and  
Thousand Island dressing 7.50

## Chuck Wagon

Braised chuck roast, jalapeño cream cheese,  
apple slices on Cellone's French baguette  
9.75

## Spicy Chicken Philly

Shredded chicken, sautéed onions,  
marinated hot pepper rings, pepper jack  
on a French baguette 7.75

## Breaded Cod

Cod fillet, roasted red pepper  
remoulade, Kaiser roll 9.00

## The "Orchard" Grille

Sharp cheddar, apple butter,  
thick cut Italian bread 5.50

# BURGERS

served with choice of fries or coleslaw

## House \*

Half pound Angus ground chuck, lettuce,  
tomato, pickle, house Kaiser 8.00

## Cheddar and Bacon \*

Honey-cured bacon, sharp cheddar 9.50

## Wild Mushroom and Swiss \*

Cremini, oyster, shiitake and portobello  
mushrooms, big-eye Swiss 9.50

## Cheeseburger \*

Your choice of sharp cheddar, big-eye  
Swiss, provolone, bleu cheese, pepper jack  
8.50

## Fireside \*

Sharp cheddar, crisp onion straws,  
chipotle mayo 9.50

## Island Spice \*

Healthy choice - no bun, no fries.  
Seared in Chinese 5 spice over stir fry  
vegetables finished with firecracker sauce  
8.50

missing an old favorite?  
just ask and we will do our best!

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