



THE SPRINGS

SUMMER 2024

DOWN THE FAIRWAY "FROM THE KETTLES AND DELI"

TRADITIONAL CHIPS & SALSA 6
corn tortilla chips with mild salsa

SOUP DU JOUR OR HOUSE MADE CHILI
cup 5 / bowl 8

SOUP & SCOOP 9
cup of soup & a scoop of chicken, tuna, egg salad or cottage cheese

DELI SANDWICH & SIDE 8.50 / 12
sides: french fries, sweet potato fries, coleslaw, chips, fruit & potato salad

SOUP & HALF SANDWICH 10

SOUP & WHOLE SANDWICH 13

MEATS: ham, turkey, corned beef, egg, tuna, or chicken salad

CHEESES: american, swiss, cheddar, provolone, pepper jack

BREADS: white, wheat, rye, sourdough, marble rye, pita

ON THE GREENS

add grilled chicken 4 | add salmon or shrimp 6

HAIL CAESAR 10
crisp romaine, caesar dressing, parmesan cheese, herb croutons; petite 8

GRILLED CHICKEN COBB 15 **GF**
petite 12; choice of dressing

SUGAR & SPICE SALMON SALAD 17 **GF**
petite 15

TASTY TRIO 13
petite servings of chicken, tuna & egg salads with fresh fruit

BEET & LOCAL COTRUS SYMPHONY 14
roasted red beets, lightly pickled golden beets, carrot ribbons, red onion, goat cheese mousse, pistachio, spinach, honey yuzu vinaigrette

GRILLED STUFFED AVOCADO 13
char-grilled avocado, spanish chorizo, heirloom pico de gallo, cilantro lime vinaigrette, fresh baby greens

VINE TO VINE 14
sliced florida tomato & watermelon, shallots, cucumber, feta, arugula, broken mint basil vinaigrette

MEZZE BOARD 9
muhammara (red pepper and walnut spread), whipped feta, tabbouleh, hummus, grilled pita bread

SEAFOOD LOUIE SALAD 15 **GF**
fresh crab, lobster and shrimp louie salad, crisp field greens, carrot, cucumber, baby heirloom tomatoes petite 13

FEATURED SPECIALS

SUNDAY FUNDAY:
Bottomless Mimosa
Craft Bloody Marys
\$.75 wings

MONDAYS:
Domestic Drafts

TACO TUESDAYS:
Margaritas
\$3 tacos

THIRSTY THURSDAY:
HH ALL DAY

FLATBREAD FRIDAYS
Specialty Flatbread

SLIDERS SATURDAYS
\$3 sliders

SAND WEDGES

choice of side: cole slaw, fresh fruits,
house chips, potato salad or french fries.

NY DELI STYLE REUBEN 16

*slow roast corned beef, swiss cheese,
sauerkraut, 1000 island dressing, rye*

CHICKEN CAPRESE 14

*grilled chicken, spinach, roma tomatoes,
pesto aioli, fresh mozzarella on ciabatta*

GOURMET GRILLED CHEESE 10

your choice of bread, cheese & side

FRIED EGG SANDWICH 8

*your choice of bread, cheese,
bacon or sausage*

IN THE ROUGH

choice of side: cole slaw, fresh fruits, house chips, potato salad or french fries.

LOBSTER ROLL 25

*fresh maine lobster, old bay mayo, celery,
iceberg, grilled brioche bun*

GROUPE SANDWICH 22

*grilled, blackened or fried fillet of grouper
from local waters, caper tartar sauce*

HOUSE PRIME BURGER 15

*handmade ground angus beef,
choice of cheese, toasted challah bun*

ANGUS BEEF & BLACK TRUFFLE MELT 15

*shaved angus roast beef, gruyère cheese, caramelized
onions, black truffle aioli,
local sourdough, au jus*

HOT DOG 7

*grilled 1/4 lb hot dog, toasted NY style bun
add chili & cheese 2*

NORTH PACIFIC CRAB

BAHN MI SANDWICH 19

*lump crabmeat, yuzu aioli, pickled cucumbers,
julienne carrots, arugula,
toasted hoagie*

PROSCIUTTO & FIG PANINI 14

*shaved Prosciutto, brie cheese,
fig-balsamic spread, ciabatta bread*

HUMMUS WRAP 12

*chickpea hummus, spinach, avocado, tomato,
cucumber and carrots in spinach flour wrap*

CLUB SANDWICH 15

*traditional triple decker club sandwich
with ham, turkey, Swiss, cheddar, bacon,
lettuce and tomato*

FROM THE HEARTH

all of our 14" pizzas are hand stretched and topped
with our house made pizza sauce & mozzarella cheese

BUILD - YOUR - OWN 17

Traditional toppings

*(\$1 each): anchovies, baby spinach, banana peppers,
black olives, extra cheese, basil, mushrooms, bell
peppers, ham, jalapenos, pepperoni, pineapple,
onions, sausage,*

tomatoes

Premium toppings

*(\$1.50) each: chicken, meatballs,
prosciutto, blackened salmon*

SUPREME 19

*pepperoni, mild Italian sausage, ham,
apple wood smoked bacon, onions,
red & green bell peppers, black olive*

FARMHAND 18

*creamy ricotta & parmesan, grilled chicken,
sliced roma tomatoes, baby spinach*

MARGHERITA 17

*fresh mozzarella, thin sliced roma tomato,
olive oil and torn basil*