



STARTERS

Crab en Croute ~ lump crab meat, old bay, butter cracker crumb, sharp cheddar, pastry crust, cherry jalapeño jam \$20

Chicken Katsu ~ panko crusted chicken tenders, miso honey, scallion oil, gochujang aioli (DF) \$16

Rez'za ~ fried pizza dough, chili braised short rib, whipped chevre, chive (DF*) \$18

The Board ~ mushroom caviar, beer mustard, pickled cucumber, 3 chef selected artisanal cheeses, cured salmon, salami, garlic focaccia (GF*) \$22

Grilled Tri-tip ~ tamari glazed beef skewers, chili, scallions, Crispy sushi rice, blue fondue (GF) \$18

Shrimp Scampi ~ sun blushed tomatoes, turmeric, garlic, butter, lemon, house made focaccia, fresh arugula \$16

Crispy brussels ~ red wine agrodolce, candied pecan, fin herb (V, VEG, DF, GF) \$14

Springs Salad ~ chèvre, cherries, candied pecan, honeycomb, balsamico, EVOO, salt and fresh pepper (V, VEG, GF, DF*) \$14

ENTREES

Beef tenderloin ~ broiled duchess potatoes, blue fondue, asparagus, cherry jalapeño demiglace (GF) \$62

Chicken Marsala ~ wild and cultivated mushrooms, marsala, chicken glace, broccolini, risotto Milanese (GF*) \$34

Seared halibut ~ tomato tapenade, tomato coulis, basil oil, braised fregola pasta (DF) \$42

Grilled BBQ pork chop ~ cavatappi mac 'n cheese, broccolini, Parmesan crumb, tamarind BBQ, watermelon \$36

Stroganoff ~ braised beef short rib, mushrooms, sauerkraut, mustard, Fresh herbs, pappardelle pasta, honey berries \$32

Spanish ratatouille ~ tomato and pepper sauce, layered eggplant, tomato, zucchini & summer squash, parmesan crumb (V, VEG*, DF*, GF*) \$30

Smash burger ~ grilled onion, American cheese, potato bun, shredded lettuce, red pepper aioli (DF*) \$18
Extra beef patty and cheese \$6

DESSERTS

Rhuberry Crisp ~ strawberries and rhubarb, dark rum, oat crumb,
Honey cinnamon ice cream, dulce de leche \$10

Chocolate mousse cake ~ Oreo crust, Chantilly, huckleberry rosemary sauce,
Shaved dark chocolate \$12

Chai Tea Crème Brûlée ~ with cherries \$10

Ask your server for Kids Menu selections

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



COCKTAILS

Flathead Bourbon Smash ~ Bulleit Rye, lemon, mint, Flathead cherries \$16

Plum Sake Martini ~ Tanqueray 10, plum sake, vermouth \$18

Blossom Spritz ~ grapefruit vodka, orange blossom, soda water \$15

Rosemary Sour ~ Buffalo Trace, rosemary, lemon, egg white \$18

Raven ~ Espolon blanco, Creme de Violette, Luxardo, egg white \$15

Artichoke Hold ~ Ron Zacapa, Amaro Averna, elderflower liquor, orgeat, lime \$16

Blue 370'~ Hendricks, Blue Curaçao, lemon, pinot noir float \$18

Sgroppino ~ lemon sorbet, Kettle One, prosecco \$16

WINES

Whites by the glass

Sea Glass Rose \$8

Sea Glass pinot grigio \$8

St Supery Sav Blanc \$13

Steele Cuvee Chardonnay \$14

Rombauer Chardonnay \$35

Reds by the glass

Meiomi Pinot Noir \$12

Belle Glos Pinot Noir \$22

Meiomi Cab Sav \$12

BEER

The Bob IPA from Sacred Waters \$9

In The Can \$6

Coors Light, Miller Lite, Corona, Michelob Ultra, Bud Light, Present Lime CBD,
Black Butte Porter NA, Athletic Lite NA

OTHER

Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale,
Lemonade, Iced Tea, Hot Tea \$4
French Press Coffee \$9