



## **SOUP**

### **Soup of the Day**

2.50 for a cup / 4.00 for a bowl

### **French Onion**

A crock topped with a Parmesan crouton and a Swiss and Provolone gratin 5

## **SALAD**

Top any salad with —Chicken 4 —Grilled Salmon 7 —Grilled Shrimp 7—Grillet Filet 7.5

### **Caesar**

Romaine lettuce, parmesan cheese, crispy croutons and traditional Caesar dressing 7

### **Spring Hollow**

Fresh greens with tomatoes, red onion, cucumber and balsamic vinaigrette dressing 7

### **Greek**

Romaine lettuce, baby greens, feta cheese, olives, roasted red pepper, grape tomatoes, cucumber and Balsamic Vinaigrette dressing 9

### **BLT**

Seasonal greens with crisp bacon, hard cooked egg, fresh tomato and avocado with Blue Cheese dressing 9

### **Mandarin Orange Salad**

Mixed Greens with Mandarin Oranges, Walnuts and Goat Cheese with an Orange Ginger dressing 9

Side Additions—Waffle Fries 3 / Loaded 5

Side Salad 3

*The consumption of raw or undercooked eggs, meat, poultry or seafood may increase your risk of food borne illness.*

**GRATUITY OF 20% IS ADDED TO PARTIES OF 6 OR MORE  
AND TO THOSE RESERVATIONS REQUIRING SEPERATE CHECKS.**

**WE ARE OPEN TO THE PUBLIC FOR DINING, GOLF AND EVENTS!**



## **APPETIZERS**

### **Crispy Beer Battered Onion Rings**

Served with a Horseradish sour cream dipping sauce 6.50

### **Zucchini Fries**

Fried crispy Zucchini dusted with Parmesan and served with a Horseradish sour cream dipping sauce 7

### **Quesadilla**

Cheddar Jack Cheese, spicy black beans and fresh tomatoes served with Salsa & Sour Cream 7.5

Add Grilled Chicken 4

### **Spring Hollow Waffle Fries**

Topped with Cheddar, Scallions, crisp Bacon and Ranch dressing drizzle 8

### **Flatbread of the Week** 8

### **Hummus Platter**

Traditional Hummus served with warm Pita, Tomato, Cucumber, roasted Red Pepper, Greek Olives and Feta Cheese 8.50

### **Wings**

Mild—Hot—BBQ—Spicy Bacon Glazed—Thai Sweet Red Chili—Teriyaki 10

Crispy Chicken Tenders available for pairing with wing sauces 10

No more than two wing sauces per order. Side Additions—Each Additional Wing Sauce .75 /

Additional Blue Cheese or Ranch .75 / Additional Celery & Carrots .75

### **Assorted Cheese Plate**

Assorted Cheeses, garnished with Fruit and Walnuts and Served Cocktail Crackers 10

### **Crab Au Gratin**

Served with Old Bay Crostini 12



## **SANDWICHES**

*All Sandwiches are served on a roll , tortilla or your choice of bread with Shoestring Fries or Chips*

### **Spring Hollow Grilled Cheese**

Traditional Grilled Cheese with Tomato and Bacon 7.50

### **Philly Cheesesteak**

Traditional Cheesesteak with American Cheese and a side of Marinara Sauce 8

### **Blackened or Marinated Chicken Wrap**

Served with Roasted Red Peppers, arugula, avocado and blue cheese dressing 9

### **Spring Hollow Burger**

Lettuce, Tomato, Onion and choice of cheese 10

### **BBQ Burger**

Cheddar, Lettuce, Tomato, Onion Ring and BBQ Sauce 11

### **Bacon Cheese Burger**

Lettuce, Tomato, Bacon and Choice of Cheese 11

### **Chesapeake Crab Melt**

Fresh Lump Crabmeat with Chesapeake seasonings on a toasted English Muffin topped with American Cheese and served with Old Bay French Fries 12

### **Filet Sliders**

Grilled marinated Filet, served on mini rolls, topped with caramelized onions and Fontina cheese 12

## **KIDS OPTIONS – 6**

*All kids options are served with a drink and choice of Apples, Fries or Chips*

**Chicken Fingers, Mac & Cheese, Cheese Quesadilla or Grilled Cheese**



## **ENTREES**

*All Entrees are served with vegetable & starch of the day*

### **Grilled Boneless Marinated Chicken Breast**

Served with a sweet Balsamic glaze 16

### **Pan Seared Pork Medallions**

Pan Seared Pork served with Pineapple Salsa 16

### **Traditional Parmesan**

Lightly Breaded cutlet served with fresh Mozzarella and Marinara Sauce over  
Angel Hair Pasta Chicken 16 / Veal 18

### **10 oz. Sirloin**

Served in a Port Wine Demi glace 18

### **Broiled Shrimp & Scallops**

Served in a Garlic Wine Butter Sauce 18

### **Chesapeake Crab Cakes**

Super Lump Crab Cakes with Remoulade Sauce 18

### **Chicken Marsala**

Sautéed Chicken with a Mushroom Marsala Sauce 18

### **Grilled Salmon**

Grilled Salmon in a Lemon Dill Shallot Butter (Market Price)

### **Filet Mignon**

Petite 5oz. Filet topped with frizzled Onions 24

Side Additions—Sautéed Onions .50 / Sautéed Mushrooms .75