



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

Chili

Chili topped with Cheddar Cheese & Scallions 4.00 for a cup / 6.00 for a bowl

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

Autumn Salad

Mixed greens, Goat Cheese, Apples, dried Cranberries and Walnuts with an Apple Cider Vinaigrette 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.

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

GRATUITY OF 20% IS ADDED TO PARTIES OF SIX OR MORE & THOSE REQUIRING SEPARATE CHECKS. RESERVATIONS ARE SUGGESTED AND FOR PARTIES OF 6 OR MORE, RESERVATIONS ARE REQUIRED.



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

Jalapeno Poppers

Fried Cheddar Cheese stuffed Jalapeno Pepper served with Marinara 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—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

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 Chicken Breast

Served in a Rosemary Wine Sauce 16

Shepherd's Pie

Ground Beef, Onion and mixed vegetables in a savory beef gravy topped with homemade mashed Potatoes 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 choice of Remoulade, Cocktail or Tartar 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