



APPETIZERS

EIGHT CHICKEN WINGS | \$15
hot, medium, bee sting, BBQ, dry rub
celery, carrots, blue cheese or ranch

ZUCCHINI FRIES | \$11
tomato black pepper aioli

NEW PHILLY CHEESESTEAK EGG ROLLS | \$10
marinara sauce

NEW POUTINE | \$11
cheese curds, warm bacon balsamic sauce, chives

NEW CRISPY FRIED CALAMARI | \$12
lemon black pepper aioli or marinara sauce

LOADED WAFFLE FRIES | \$11
crumbled bacon, cheddar, creamy ranch, chives

NEW THE ULTIMATE NACHOS | \$8
pico de gallo, black beans, lime crema, queso
blanco
add pulled pork, smoked brisket or chicken +4

NEW ROASTED BRUSSELS SPROUTS | \$12
crispy parsnip, bacon, sage balsamic brown butter

NEW THREE SOFT PRETZELS | \$8
pub cheddar beer dip, grain mustard

NEW SPINACH & ARTICHOKE DIP | \$11
basil, garlic parmesan cream, grilled baguette

SOUPS & SALADS

*add grilled or crispy chicken +\$7,
add shrimp or salmon +\$9, add sliced filet +\$10*

SOUP OF THE DAY
Cup | \$5 Bowl | \$7

FRENCH ONION SOUP | \$8
Gruyere, provolone, crostini

CAESAR SALAD | \$13
chopped romaine lettuce, housemade garlic
croutons, parmesan cheese, Caesar dressing

HOUSE SALAD | \$10
mixed greens, cherry tomatoes, cucumbers,
croutons

NEW COBB SALAD | \$10
romaine lettuce, avocado, tomatoes, bacon,
hardboiled egg, Point Reyes Blue Cheese

NEW GRILLED FILET WEDGE SALAD | \$22
baby iceberg, lardons, Point Reyes Blue Cheese,
tomatoes, crispy shallots, blue cheese dressing

KID'S MENU

*includes chips | add fries, sweet potato fries, waffle fries,
onion rings +\$2, side house salad or Caesar salad +\$3*

CHICKEN TENDERS | \$7

BURGER | \$7

HOT DOG | \$5

MACARONI & CHEESE | \$7

GRILLED CHEESE | \$7

FLATBREADS

NEW MARGHERITA FLATBREAD | \$10
fresh Mozzarella, tomato, basil olive oil,
housemade grilled crust

NEW TUSCAN SAUSAGE FLATBREAD | \$11
Italian sweet sausage, spinach, ricotta, pecorino,
housemade grilled crust

HANDHELDS

*includes chips | add fries, sweet potato fries, waffle fries,
onion rings +\$3, side house salad or Caesar salad +\$4*

NEW HOT ROAST BEEF SANDWICH | \$14
Gruyere, cremini mushrooms, horseradish mustard
mayo, brioche

SPRING HOLLOW BURGER | \$16
bacon, caramelized onions, Swiss, hot pepper aioli,
brioche bun

HALF POUND GRILLED BEEF BURGER | \$14
lettuce, tomato, onion, sweet pickles, choice of
cheese: *Provolone, Point Reyes Blue, American,
Cheddar*, brioche bun

PHILLY CHEESESTEAK | \$15
American cheese, Amoroso roll

CHICKEN CHEESESTEAK | \$15
American cheese, Amoroso roll

CRISPY CHICKEN SANDWICH | \$13
fried chicken thigh, romaine, sweet pickles,
hot and honey sauce, brioche bun

NEW FISH TACOS | \$12
Atlantic cod, creamy jalapeño slaw, pickled red
onions, spicy micro greens

ENTRÉES starting at 4:30PM

add side house salad or Caesar salad +\$4

NEW BRISKET MACARONI & CHEESE | \$14
leeks, bacon, Cheddar, chives

NEW TUSCAN GRILLED CHICKEN TORTELLINI | \$22
sundried tomatoes, artichoke, spinach, garlic,
basil cream

FISH 'N' CHIPS | \$19
Atlantic cod, tartar sauce, French fries

NEW BRAISED SHORT RIB | \$26
garlic mashed potatoes, roasted root vegetables,
shiitake mushrooms, Cabernet demi glace

NEW GRILLED PORK LOIN | \$23
sweet potato mash, sautéed spinach, pear, dried
cherry, pomegranate balsamic glaze

GRILLED ATLANTIC SALMON | \$26
roasted fingerlings, garlic spinach, artichoke,
bacon, tomato herb butter sauce

HERB GRILLED CHICKEN BREAST | \$23
mushroom herb risotto, shaved parmesan, sweet
garlic, lemon caper sauce

NEW SPRING HOLLOW MEATLOAF | \$20
aged provolone, prosciutto, spinach, pan gravy,
garlic mashed potatoes, charred broccolini

-ask your server about our fantastic desserts-



SPECIALTY COCKTAILS

CARAMEL APPLE OLD FASHIONED | \$12
Elijah Criag Bourbon, Bitters, Apple Cinnamon
Simple Syrup

SPRING HOLLOW TRANSFUSION | \$9
Tito's Vodka, Ginger Ale, Pomegranate Juice,
Lime

WHITE CHOCOLATE MARTINI | \$10
Grey Goose, Creme de Cacao, Simple Syrup,
Cream

BLOOD ORANGE MULE | \$9
Effen Blood Orange Vodka, Ginger Beer,
Simple Syrup, Lime

POMEGRANATE GIN FIZZ | \$11
Empress Gin, Club Soda, Pomegranate
Juice, St. Germaine

ISLAND BREEZE | \$8
Malibu Rum, Pineapple Juice, Cranberry
Juice, Lime

Celebrate

Looking for a Spectacular Venue to Host an Event?

The Spring Hollow team is committed to providing meticulous attention to detail and personalized service to make every event memorable.

Weddings | Baby Showers | Bridal Showers,
Birthday Parties | Class Reunions | Memorial Lunches,
Corporate Events | Golf Outings & more.

**Call or email Debbi Basile (610) 948-5566 ext. 301
debbibasile@springhollowgolf.com.**

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Ladies Night, Wine Dinners, Comedy
Nights, Special Character Brunches. It's
time to sign up for our newsletter.

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