



## Welcome To The Spring House Hotel

*Restaurant Week Bistro Menu 2015  
\$29 Per Person | June 15th - June 20th*

### Starters

**New England Clam Chowder**  
*Garnished with Crisp Bacon & Fresh Dill*

**Basil Balsamic Calamari**  
*Cherry Tomatoes, Artichokes, Capers, Roasted Peppers*

**Bistro Salad**  
*Mixed garden Greens, Roma Tomatoes, Cucumber, Radish, Shaved Onion,  
Carrot, Red Wine Vinaigrette*

**Clams Casino**  
*Garlic Butter, Seasoned Bread Crumbs, Applewood Bacon*

**Kale Caesar**  
*Crisp Romaine, Tuscan Kale, Garlic Croutons, Shaved Parmesan,  
White Anchovies*

### Second Course

**Chicken Saltimbocca**  
*Layered with Prosciutto & Mozzarella, Wild Mushrooms, Parmesan Risotto, Marsala Sage Demi-Glace*

**Bone In Pork Chop Milanese**  
*Thinly Pounded All Natural Pork Chop, Breaded & Pan Fried, Topped with a baby Arugula Salad,  
Cherry Tomatoes, Bermuda Onion, Goat Cheese Crumbles, White Balsamic Vinaigrette*

**Pan Roasted Local Cod Loin**  
*Spring Rabe, Herb Roasted Turnips, Orange Fennel Salad*

**Handcrafted Cavatelli Melenzane**  
*Marinated Tomatoes, Smoked Mozzarella, Roasted Eggplant, Arugula Pesto*

### Dessert

**Homemade Tiramisu | Gelato | Sorbet**  
*This menu does not include tax or gratuity.*