

SPECIALS SPRINGER NINE D

Starters

Bread Service 2.00

French Onion Soup 10

Potato Leek 10

Fried Burrata

Dredged in flour, egg, and breadcrumbs. Served over vodka sauce 16

Spinach & Artichoke Dip v

Our famous hot dip is made with spinach, artichokes, shallots and house cheese sauce served with crispy tortilla 15

Bacon Wrapped Scallops

4 Scallops served over remoulade sauce 20

Bavarian Pretzel v

Large, twisted pretzel with salt; served with house cheese sauce and mustard 14

Entrees

Shrimp & Pappardelle

Sauteed jumbo shrimp, peas & carrots pink cream sauce with homemade pappardelle 35

Certified Angus Beef NY Strip

12oz strip, baked potato, compound butter, broccolini. 59

Boneless Beef Short Rib gf

Slow braised with wine and spices, natural gravy, mashed potatoes, roasted butternut squash 42

Nova Scotia Halibut

Oven roasted, butter crumbed filet, roasted asparagus, lemon sauce, paprika couscous 41

Artisan's Craft Beer on Draught

Winter Ale 6.0% ABV \$8 Pint

Artisans Red Ale 4.8% ABV \$8 Pint

Artisans IPA 5.8% ABV \$8 Pint

Hoppy Pilsner 5.2% ABV \$8 Pint

Blood Orange Winter Ale 5.8 ABV \$8 Pint

Wine Specials

Angels Ink Pinot Noir - Rich, round and supple bursting with juicy crushed berries wrapped in warm vanilla spice **\$25**

Sartori Di Verona Pinot Grigio - crisp acidity, and notes of honeysuckle, pear, and green apple. A light-bodied wine, perfect as a refreshing aperitif **\$25**

Ferrari - Carano Siena -I Comprised of select lots of Sangiovese, Malbec, Petite Sirah and Cabernet Sauvignon. The vibrant wine boasts notes of blackberries, raspberry jam, cola, cinnamon and spice. Sweet oak notes and hints of butterscotch from barrel aging add layers of complexity **\$10 glass /\$30**

Sartori Di Verona Amarone - Deep red color, spicy and intense bouquet, full and persistent flavor **\$50**