

To Start

Soup of the day

Chef's daily creation 4.25

Starter Salad

Start your meal off with your choice of our Signature Caesar, Mesclun Garden or Traditional Greek. 4.95

Cashew Crusted Brie (NEW)

Lightly breaded cashew crusted Brie served with cranberry mango chutney & cracked peppercorn crackers. 10.95

Bruschetta with Feta

Vine-ripe tomatoes & fresh basil pesto baked on crusty Vienna with Parmesan, Mozzarella & feta cheese. 7.95

Island Tiki Shrimp

Jumbo shrimp rolled in crispy fried wontons drizzled with a sweet Thai chili sauce. 8.95

Trio Dip (NEW)

Artichoke & Asiago dip, roasted red pepper with feta dip & sun dried tomato & goat cheese dip all served with oven baked flat bread. 10.95

Boneless Buffalo Chicken Wings

Boneless chicken wings dusted & fried, tossed in your choice of sauce served with fresh celery, carrots, & buttermilk ranch for dipping. 10.95

Choices: Chipotle BBQ, Thai Chili, Medium or Hot

Chicken & Roasted Pepper Quesadilla (NEW)

A twist on the traditional Mexican favorite! Grilled chicken, roasted red pepper & spinach backed with savory roasted red pepper feta cheese. 9.95

Fresh From the Garden

Sassy Spinach

Grilled chicken, baby spinach, grape tomatoes, red onions, roasted pecans & bacon, drizzled with your choice of dressing, garnished with a sliced hard-boiled egg. 11.95

Cajun Chicken Caesar

Crispy romaine, double smoked bacon & croutons tossed in our signature Caesar dressing topped with grilled Cajun chicken breast. 11.95

Sweet Symphony Salad (NEW)

Mesclun lettuce tossed with sweet sundried cranberries, toasted pecans, feta cheese & our pomegranate ginger dressing topped with a grilled key-lime & chili chicken breast. 11.95

The Mediterranean

Skewers of grilled jumbo tiger shrimp served on romaine lettuce, grape tomatoes, sweet peppers, cucumbers & black olives tossed with our house vinaigrette & feta cheese. 11.95

From the Deli

Served with your choice of soup, salad or fries

Sandwich of the Day

Ask your server about our chef's unique creation. 8.95

Apollo Panini (NEW)

Shaved ham, grilled red peppers & savory roasted tomato goat cheese pressed between fresh ciabatta bread. 9.95

Blue Ribbon Wrap

Tender grilled chicken, Black Forest ham & Swiss Emmental cheese wrapped & baked in a fresh tortilla with our honey Dijon sauce. 8.95

Cajun Chicken Caesar Wrap

Our signature Caesar dressing tossed with crisp romaine, grilled chicken breast & strips of double smoked bacon wrapped in a fresh tortilla. 8.95

Peppered Turkey Club Panini (NEW)

Roasted turkey, Swiss cheese, ripe tomato & crisp bacon pressed in a fresh ciabatta with a tangy pepper mayo. 9.95

Classic Cheddar Burger

8-oz prime sirloin burger topped with melted cheddar cheese, sliced tomato, fresh lettuce & red onion. 8.45

Add Bacon. 1.00

Deluxe Peppercorn Burger (NEW)

Peppercorn crusted Prime sirloin burger topped with roasted red pepper, seasoned crispy fried onion straws & swiss Emmental cheese. 10.95

Springfield's Steak Sandwich

Hand cut 6-oz Certified Angus steak seasoned & grilled served on toasted garlic bread loaded with sautéed onions & mushrooms. 12.95

Flatbreads

Twisted Hawaiian (NEW)

Thin sliced spicy pepperoni & sweet pineapple salsa on crispy thin crust with a duo of mozzarella & cheddar cheese. 8.95

Thai Chicken

Crispy thin crust brushed with tangy Thai sauce, topped with Asian inspired vegetables, grilled chicken & topped with a blend of cheese. 9.95

Mushroom & Spinach (NEW)

Fresh wild mushrooms & baby spinach & grilled red pepper baked on a flatbread with our home-style tomato sauce & cheese. 8.95

Springfield's All Dressed

Pepperoni, bacon, mushrooms, green onions, tomatoes & peppers, topped with a duo of mozzarella & cheddar cheese. 8.95

Chefs Table

Friday Fish & Chips

Every day is Friday. Generous 8.5 oz portion of haddock lightly battered & fried served with traditional French fries & home made tarter sauce. 10.95

Ginger Lime Salmon (NEW)

Fresh Atlantic salmon seared & baked topped with fresh ginger & lime pineapple salsa. Served with roasted mini red potatoes & seasonal vegetables. 14.95

Tuscan Chicken

Grilled chicken breast topped & baked with fresh tomatoes, roasted garlic & feta cheese, finished with a creamy basil pesto sauce. Served with roasted potatoes & vegetables. 15.45

Lemon Herb Chicken Milanese (NEW)

Boneless breast of chicken lightly crusted with Parmesan cheese & bread crumbs, pan fried & drizzled with a lemon herb butter. Served with seasonal vegetables & Our Chef's choice potatoes. 15.95

Key Lime Chili Fajitas (NEW)

Your choice of key lime seasoned steak or chicken come sizzling to your table with sautéed Peppers & Onions. Served with tortilla shells & traditional condiments. 13.95

Steak & Mushroom Pie

Tender pieces of Certified Black Angus beef & button mushrooms baked in flaky pastry & topped with rich gravy. Served with your choice of French cut fries or salad. 10.95

BBQ Ribs Or BBQ Chops (NEW)

Still waiting on a pork item. \$0.00

New York Steak

Hand cut 8-oz Dry Aged Certified Angus, seasoned with our Chef's secret steak spice & grilled to perfection. Served with Chef's choice potatoes & a medley of vegetables. One of the best! 17.95

To Enhance your steak

Grilled Garlic Tiger Shrimp. 2.95

Madagascar green peppercorn sauce. 1.95

Pasta Bowl

Baked Tortellini (NEW)

Three cheese stuffed tortellini tossed in our home-style tomato sauce, layered with cheese & baked. Served with garlic toast wedges. 11.95

Chicken Parmesan (NEW)

Tender breaded chicken breast smothered with tomato sauce & cheese. Served with fettuccini tossed in our home-style tomato sauce. 12.95

Tiger Shrimp Fettuccini

Fresh fettuccini pasta tossed with spinach & vine-ripened tomatoes in a light cream sauce, crowned with skewers of grilled tiger shrimp. 12.95

Asian Inspired

Shanghai Stir-fry

Stir-fried vegetables & Shanghai noodles tossed with your choice of chicken or shrimp tossed in our Szechuan stir-fry sauce. 11.95

Shanghai Vegetarian. 10.95

Wicked Thai Chicken Bowl

Fresh stir-fried vegetables & chicken simmered in a Thai inspired coconut curry sauce with bamboo shoots, aromatic spices, tangy lime & a hint of lemon grass. Served with basmati rice. 12.95