

GREEN SPRINGS INN

Dinner

Served daily from 5:00 PM to closing

Dinner entrées are served with house-made bread and cup of soup or side salad.
A split plate charge of \$4 includes additional soup or salad and bread

❖ STEAKS ❖

Green Springs Inn features free-range, grass fed beef from the neighboring Box R Ranch. As an alternative to local, ultra-premium Box R beef, we also offer choice Angus beef from a highly regarded local supplier, Emerson Distributing / Cherry Street Market.

	Choice	Box R
PREMIUM STEAK OF THE DAY ~ Grass-fed natural Box R filet mignon, rib-eye, New York or top sirloin steak, charbroiled to order and topped with caramelized onions, served with roasted red pepper mashed potatoes and sautéed seasonal vegetables. (Serving size varies by cut.)	\$26	\$29
PETITE SIRLOIN ~ Great 5 oz. sirloin steak, otherwise same as above	\$21	\$24

❖ OTHER ENTRÉES ❖

CHICKEN MARSALA ~ Chicken breast breaded and pan seared with mushrooms, flamed in wine and finished with a touch of cream, served with roasted red pepper mashed potatoes and sautéed seasonal vegetables	\$18
SALMON FILLET ~ A pan seared wild Alaskan salmon fillet over homemade polenta and finished with lemon caper butter sauce and Parmesan	\$20
OUTRAGEOUS POTATO ~ A mountain of sautéed fresh vegetables on a large baked potato (grilled polenta may be substituted for potato)	\$12

❖ PASTA ❖

SEAFOOD SCAMPI ~ Large shrimp and scallops, sautéed in olive oil, red onion, colorful bell peppers, basil and garlic served in white wine sauce over linguine	\$23
PASTA ALFREDO ~ Linguine topped with creamy garlic Parmesan sauce	\$15
Add chicken, bacon or sautéed seasonal vegetables	\$18
Add house-smoked local wild salmon	\$22
GREEN SPRINGS INN CHICKEN PASTA ~ Sliced chicken breast sautéed with tomato, mushrooms, green onion, garlic, thyme and white wine butter sauce, served over linguine	\$17
MACARONI AND CHEESE ~ Penne pasta in creamy white Cheddar sauce crusted with bread crumbs, baked and served with comfort	\$16
CHICKEN PARMESAN ~ Breaded chicken breast pan fried served over penne pasta, topped with marinara, Parmesan and green onion	\$17
PASTA CONSTANTINE ~ Linguine, fresh tomato, basil, garlic, artichoke hearts and Greek olives in a white wine reduction and topped with feta	\$17
WILD SHERRIED SALMON ~ Wild Alaskan salmon pan seared with garlic, onion, tomato, spinach, peas, basil and capers in a lightly creamed sherry sauce and served over linguine or polenta	\$20

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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❖ SALADS ❖

All salads are served with house-made bread. Choose from the following homemade dressings: Barbara's vinaigrette, bleu cheese, ranch and thousand island.

For all salads except the Cobb salad, add: Grilled chicken ~ \$3,
House-smoked wild salmon ~ \$5, or Box R petite sirloin ~ \$7.

GREEN SPRINGS SALAD ~ Fresh greens topped with green onions, black olives, tomato, kidney and garbanzo beans, mushrooms and Cheddar cheese	\$9
KALE SUPER SALAD ~ Organic baby kale, chard, spinach and micro greens topped with dried blueberries, walnuts, pumpkin seeds, sunflower seeds, avocado, red onion, tomato and feta	\$13
CHOP SALAD ~ Crisp Romaine topped with avocado, bacon, apple, candied pecans and bleu cheese	\$12
COBB SALAD ~ Sliced grilled chicken breast, hardboiled egg, bleu cheese, bacon, avocado and tomato on a bed of fresh greens	\$14

❖ BURGERS ❖

We shape premium Box R or Emerson ground beef into one-third pound patties and grill each burger to order. Our vegetarian alternative, the Sunburger, a sunflower seed based vegan gluten and soy free burger, can be substituted for any of our specialty burgers.

Our multi-grain oat bran burger buns are baked in-house. Garnishes include greens, tomato, onion and homemade pickle slices. All burger plates are served with soup, salad or fries.
Cheese options include Cheddar, pepper jack, bleu, Swiss, and provolone.

BOX R BURGER ~ Grass fed Box R beef topped with choice of cheese	\$13	
HIGHWAY 66 BURGER ~ Choice Emerson Angus burger with choice of cheese	\$11	
Add bacon	\$13	
SUNBURGER ~ Grilled gluten- and soy-free vegan patty	\$11	
With cheese (not vegan)	\$12	
	<i>Choice</i>	<i>Box R</i>
DELUXE BURGER ~ Our cheeseburger served with both salad and fries	\$13	\$15
SODA MOUNTAIN MUSHROOM BURGER ~ Sautéed locally harvested wild mushrooms and Swiss cheese	\$14	\$16
HYATT PRAIRIE BARBECUE BURGER ~ House BBQ sauce, baby kale carrot slaw and sharp white Cheddar cheese	\$14	\$16
JUSTIN'S SWEET & SPICY BURGER ~ Pepper jack, arugula and pear habañero jam	\$13	\$15
BLEU BURGER ~ Loaded with bleu cheese, topped with avocado	\$13	\$15

❖ BEER & WINE ❖

Green Springs Inn proudly features local microbrews on tap.

Ask your server for our current selection.

Draft imports and premium draft microbrews ~ \$4.50 to \$5/pint, \$15.50 to \$16.50/pitcher

We offer a selection of fine local and imported wines to complement your meal.

Ask your server for a wine list.

Guests are welcome to bring wine for a \$10 corkage fee.

❖ DESSERT ❖

Ask your server for today's selection.

- Fruit pies ~ \$4 slice
- Cream pies & cake ~ \$5 slice
- Add ice cream ~ \$1
- Homemade cookies ~ \$2
- Fresh cinnamon roll ~ \$5
- Bowl of ice cream ~ \$3

❖ BEVERAGES ❖

Fountain drinks ~ \$2
(Pepsi products)

- Ice tea, coffee & tea ~ \$2
- Milk, lemonade & juice ~ \$2
- Italian sodas ~ \$3
- Milk shakes ~ \$6