

APPETIZERS

Chicken Wings

1lb chicken wings served with vegetable sticks and ranch dressing 18 *GFF *DF Choose from Frank's Hot, mild, salt & pepper, lemon pepper, BBQ, honey garlic, teriyaki, or ask about our weekly flavor!

Korean BBQ Duck Wings New!

Marinated and slow-braised duck wings fried and glazed in Korean-style BBQ sauce, green onion, sesame, lime 20 *GFF

Tropical Fish Tacos (2) New!

Mango-spice dusted fried cod, chipotle aioli, creamy lime coleslaw, fresh pineapple Pico de Gallo, pickled red onion, fresh cilantro & lime, toasted flour tortilla 16 *V (substitute tempura yam)

Pulled Pork & Potato Chip Sliders (2) New!

House-braised pork, whiskey cola BBQ sauce, kettle chips, creamy lime coleslaw, pickle 16

Nachos

House-fried tri-color corn tortilla chips, black olives, house-pickled jalapeños, bell peppers, green onions, mixed cheese, cilantro lime crema, house-made Pico de Gallo, sour cream Full 22 | Half 14 *GF *V Add grilled chicken, spicy beef, extra cheese 6 | Add guacamole 5

Wagyu Beef Dumplings

Pan-seared and served with hoisin sesame soy dip, scallions, dynamite drizzle 16 *DF

Dip Duo New!

The Masters pimento dip, house-made hummus, crudité, tri-color tortilla chips, water crackers 14 *V **GF (no crackers)

SOUPS AND BOWLS

Silver Springs House Soup or Feature Soup Cup 7 | Bowl 10
Creamy Mushroom Soup *GF *V

Silver Cobb Salad

Grilled chicken, bacon bits, shredded cheese, artisan & arugula lettuce, avocado, tomato, cucumber, soft boiled egg, house citrus vinaigrette 18 *GF

House Salad

Mixed artisan greens & arugula, fresh cucumber, cherry tomato, carrot, orange segments, dried apricot, pickled fennel, feta crumble, toasted almond, maple balsamic dressing Full 15 | Starter 9 *GF *V *DF (no cheese)

Caesar Salad

Romaine, croutons, freshly grated Parmesan Reggiano, house-made dressing, charred lemon Full 16 | Starter 9 *V *GF (no croutons)

Quinoa Power Bowl New!

Quinoa, arugula, tempura yam, pickled asparagus, crispy chickpeas, cherry tomato, cucumber, avocado, lime, house honey tarragon Dijon dressing 16 *V *GF (no yam)

Pork Ramen Bowl New!

Chicken miso broth, egg noodles, shredded pork, soft boiled egg, green onion, corn, cabbage 16 *DF

Dynamite Sushi Bowl

Tempura shrimp, fried yams, sticky seasoned rice, artisan greens, pickled ginger, grilled pineapple, Pico de Gallo, cucumber, avocado, dynamite drizzle, side of soy citrus, nori strips, sesame 20 *V (no shrimp, substitute double yam)

POWER UP! Add to any salad:

- Grilled shrimp (5 pcs) 8
- Chicken breast (6oz - grilled or Cajun style) 8
- Seared salmon (3oz or 6oz) 6 | 10

DIETARY RESTRICTIONS GUIDE

***Gluten Free Fryer Available!** Please inform your server if you wish to have any *GFF item prepared as gluten-free (*GF)

***GFF** - Item is prepared in the deep fryer and is subject to contamination with other flour battered food. Please use your discretion

***GF** - Gluten free

****GF** - Gluten free with bun substitution

***DF** - Dairy free

***V** - Vegetarian

***Vegan**

EXPRESS SANDWICHES *Simple, Traditional, and Fast!*

Choose from: Honey ham, roast turkey, BLT, rotating salad (egg, tuna, seafood, chicken, etc. - ask your server) on white or multigrain bread. *Served with your choice of soup, green salad, or fries* Half 12 | Full 16

HANDHELDS

Silver Burger

House-made patty, leaf lettuce, fresh tomato, red onion, mayo, mustard, dill pickle, whiskey cola BBQ sauce, cheddar cheese, double-smoked bacon 22 ****GF**

Springs Burger

House-made patty, leaf lettuce, fresh tomato, red onion, mayo, mustard, dill pickle, whiskey cola BBQ sauce 18 ***DF **GF** *Add cheese 1*

Mushroom Swiss Burger **New!**

House-made patty, leaf lettuce, fresh tomato, garlic mayo, mustard, sautéed mushrooms & onion, Swiss cheese 22 ****GF**

Malibu Vegan Burger

Veggie patty with rice, corn, and black beans, all the groceries, spicy aioli, avocado, house BBQ sauce, vegan cheese 17 ****GF *Vegan**

Steak Sandwich

Grilled 6oz Alberta AAA flatiron steak, sautéed wild mixed mushrooms, crisp onion ring, Texas garlic toast 26 ****GF**

Chicken Ciabatta Club **New!**

House-brined and grilled chicken breast, double smoked bacon, Havarti cheese, lemony arugula, red onion, fresh tomato, Pecorino aioli, toasted ciabatta bun 20 ****GF**

Seafood Melt **New!**

Open-faced toasted croissant bun, lobster, crab & shrimp meat salad, mayo, baked with Swiss cheese, scallion, charred lemon 20 ***GFF**

Turkey Apple Havarti Wrap **New!**

House-roasted turkey, creamy Havarti, spinach, seasonal apple, fresh cucumber, sun-dried cranberries, mayo, toasted flour tortilla 18 ***GFF**

Beef & Cheddar Dip **New!**

House slow-roasted beef, cheddar cheese, garlic butter toasted Italian Filone bun, sherry au jus 22

Chicken Fingers Basket (4)

Served with plum sauce or buffalo-style (tossed in Frank's Hot) with ranch dressing 16 ***DF**

The above is served with your choice of fries, soup of the day, garden salad, or coleslaw. +2.50 for Caesar salad, onion rings, or waffle cut sweet fries

MAINS

Steak Frites

Grilled-to-your-liking 6oz flatiron steak, truffle butter, fries, garlic aioli, choice of House or Caesar salad 28 ***GFF** *Or have it with mashed potatoes and Chef's hot vegetables *GF*

Beef & Vegetable Stir-Fry

Shaved house-roasted beef, stir fry veggies, hoisin sesame-soy stir fry sauce, chow mein noodles, roasted pineapple, fresh cilantro, sesame seed, lime 24 ***DF *V** *(no beef) 20*

Mexican Chicken Kabob

Grilled chicken breast & thigh kabob, tomato & bell pepper spiced rice & black beans, Chef's veggies, creamy cilantro lime drizzle, fresh lime & cilantro 22 ***GF**

Cacio e Pepe **New!**

Bucatini pasta, fresh cracked pepper, pecorino cheese, butter 16 ***V** *Add chicken or shrimp 6*

Spring Shrimp Risotto **New!**

Peas, spinach, asparagus, creamy parmesan rice, grilled Cajun shrimp, charred lemon 22 ***GF *V** *(no shrimp) 18*

Summer Salmon **New!**

Cocoa BBQ spice-rubbed Atlantic salmon fillet, pineapple Pico de Gallo, quinoa, Chef's vegetables, fresh lime 26 ***GF *DF**

Fish & Chips

Beer battered haddock, fries, house tarter sauce & coleslaw 1-piece 15 | 2-piece 20

PIZZA

All pizza crafted with house made dough. GF crust available +2

12" - 28 / 8" - 22

Double Pepperoni

Signature tomato marinara, one layer of pepperoni under the mozzarella cheese and one layer on top, hot honey drizzle

Pulled Pork New!

Signature tomato marinara, whiskey cola BBQ pulled pork, fried yam, corn, green onion, mozzarella cheese, creamy lime drizzle

Loaded Veggie Delight

Signature tomato marinara, mixed cheese, artichokes, sun-dried tomato, spinach, bell pepper, red onion, olives, capers, honey-maple mascarpone drizzle

Buffalo Chicken Caesar

Caesar dressing, mozzarella cheese, crispy chicken, bacon bits, buffalo sauce drizzle, shredded romaine lettuce, parmesan cheese, charred lemon

Build Your Own Pizza!

12" - 20 / 8" - 15

Choose your base: Signature tomato marinara, ranch, mozzarella, or shredded mixed cheese

Extra Cheese \$3 each

Mozzarella cheese or shredded mixed cheese

Protein \$3 each

Pepperoni, ham, chicken, taco beef, bacon

Veggies \$2 each

Bell pepper, mushroom, red onion, black olive, house-pickled jalapeños, fresh tomato, roasted pineapple, arugula

DESSERT

Vanilla Ice Cream 3 per scoop

Plain, caramel, or chocolate sauce

Reese's Peanut Butter Cup 9 *GF

Rotating Sorbet (2 scoops)

With seasonal fruit 8 *GF *DF *Vegan

White Chocolate Blueberry Cheesecake New!

Blueberry compote 9

House Made Tiramisu New!

Creamy mascarpone, coffee & Kahlua lady fingers, cocoa dust 9

KIDS MENU

All kids' menu items include a scoop of ice cream and a child-sized soft drink, juice, or milk.

Pasta & Garlic Toast

Tomato, Alfredo, or butter and parmesan 10

Chicken Fingers (2) & Fries 10

Grilled Cheese & Fries 10

Kids 8" Pizza

Cheese or pepperoni 10

Kids Burger

Mustard, ketchup, pickles, red onion 10 **GF Add cheese 1