



INDIAN SPRING COUNTRY CLUB

STARTERS

SOUP OF THE DAY \$7
INCLUDES SOUP, BREAD & CRACKER STATION

FRESH THAI CALAMARI \$12
RICE FLOUR DUSTED & FLASH FRIED
WITH STIR-FRY VEGGIES & SWEET THAI CHILI

LAMB CHOP LOLLIPOPS \$13
GRILLED BALSAMIC MARINATED CHOPS
WITH WARM COUS COUS SALAD AND MIXED GREENS

MARYLAND CRAB CAKE \$13
ARCADIAN GREENS AND GRAPE TOMATO SALAD & OLD BAY AIOLI

WINGS YOUR WAY \$10
YOUR CHOICE OF MILD, HOT, TERIYAKI, BBQ OR HONEY GARLIC.
SERVED WITH BLEU CHEESE DRESSING, CELERY AND CARROT STICKS

BONELESS CHICKEN TENDERS \$9
YOUR CHOICE OF MILD, HOT, TERIYAKI, BBQ OR HONEY GARLIC.
SERVED WITH BLEU CHEESE DRESSING, CELERY AND CARROT STICKS

CHILLED JUMBO SHRIMP COCKTAIL \$12
TANGY COCKTAIL SAUCE AND LEMON WEDGE

CHICKEN QUESADILLAS \$12
FLOUR TORTILLAS STUFFED WITH CHICKEN, CHEDDAR JACK CHEESE,
BERMUDA ONION AND ROASTED RED PEPPERS.
SERVED WITH SALSA AND SOUR CREAM

FLATBREADS

MARGHERITA FLATBREAD \$10
MOZZARELLA, TOMATOES, PARMESAN,
BASIL AND BALSAMIC GLAZE

PEPPERONI FLATBREAD \$11
SWEET TOMATO SAUCE, MOZZARELLA CHEESE AND SLICED PEPPERONI

TUSCAN CHICKEN FLATBREAD \$11
DICED GRILLED CHICKEN, MOZZARELLA, TOMATOES, PARMESAN,
BASIL AND BALSAMIC GLAZE

SALADS

SUMMER BERRY SALAD \$6
MIXED FIELD GREENS WITH STRAWBERRIES, BLUEBERRIES, CRAISINS
CANDIED WALNUTS, FETA CHEESE SERVED WITH STRAWBERRY VINAIGRETTE

INDIAN SPRING SALAD \$6
ROMAINE LETTUCE, DICED TOMATO, BLEU CHEESE CRUMBLES, CHOPPED
EGG, CHOPPED BACON, CUCUMBER, HOUSE POPPY SEED DRESSING

CLASSIC CAESAR SALAD \$5
ROMAINE LETTUCE, CLASSIC CAESAR DRESSING,
MULTIGRAIN CROUTONS & SHREDDED PARMESAN CHEESE

FRESH WEDGE SALAD \$6
WEDGE OF CRISP ICEBERG LETTUCE WITH BLEU CHEESE CRUMBLES,
APPLEWOOD SMOKED BACON, DICED TOMATOES, CHOPPED CHIVES
AND COOL BLEU CHEESE DRESSING

ENHANCE YOUR SALAD BY ADDING
GRILLED CHICKEN \$3 GRILLED SHRIMP \$5 SALMON \$7

SANDWICH SHOPPE

HALF SANDWICH \$7 WHOLE SANDWICH \$10

CHOICE OF PROTEIN:
ROASTED TURKEY - BLACK FOREST HAM
TUNA SALAD - CHICKEN SALAD - EGG SALAD

CHOICE OF BREAD:
RYE - WHEAT - WHITE - TORTILLA WRAP

ACCOMPANIMENTS:
LETTUCE, TOMATO, ONION AND PICKLE SPEAR

CHOICE OF SIDE:
COLE SLAW, FRENCH FRIES, POTATO CHIPS OR FRESH FRUIT
SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS FOR \$1

CUP OF SOUP or SALAD with HALF SANDWICH \$9
CHOICE OF HOUSE OR CAESAR SALAD

HANDHELDS

ALL SANDWICHES INCLUDE CHOICE OF SIDE:
COLE SLAW, FRENCH FRIES, POTATO CHIPS OR FRESH FRUIT
SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS FOR \$1
ADD A CUP OF SOUP \$3

CLASSIC CLUB SANDWICH \$12
SLICED ROASTED TURKEY AND BLACK FOREST HAM WITH APPLEWOOD SMOKED
BACON, SWISS CHEESE, LETTUCE, TOMATO & MAYO ON CHOICE OF TOASTED BREAD

NOVA WRAP \$13
SLICED NOVA, CREAM CHEESE, CAPERS, LETTUCE, TOMATOES, ONIONS & CUCUMBERS

GRILLED KOSHER HOT DOG \$9
CHOICE OF KETCHUP, MUSTARD, CHOPPED ONIONS, RELISH & SAUERKRAUT

GRILLE 19 BURGER \$12
GRILLED HALF POUND ANGUS, CHOICE OF CHEESE, LETTUCE, TOMATO AND ONION

CLASSIC REUBEN \$12
CORNED BEEF, MELTED SWISS CHEESE, AND SAUERKRAUT
TOPPED WITH 1000 ISLAND DRESSING & SERVED ON GRILLED RYE BREAD

PATTY MELT \$12
HALF POUND ANGUS BURGER, SWISS CHEESE, CARAMELIZED ONIONS,
TOPPED WITH 1000 ISLAND DRESSING & SERVED ON GRILLED RYE BREAD

BUFFALO CHICKEN WRAP \$11
CHICKEN TENDERS TOSSED IN YOUR CHOICE OF SAUCE,
LETTUCE, & TOMATO WITH BLEU CHEESE DRESSING.

CRAB CAKE SANDWICH \$15
JUMBO LUMP CRAB CAKE, LETTUCE, TOMATO, OLD BAY AIOLI

TUNA MELT \$10
ALBACORE TUNA ON GRILLED RYE WITH SWISS CHEESE AND SLICED TOMATOES

GRILLED CHICKEN SANDWICH \$12
MARINATED GRILLED CHICKEN BREAST, LETTUCE, TOMATO, MAYO & SWISS CHEESE

B.L.T \$9
APPLEWOOD SMOKED BACON, LETTUCE, TOMATO AND MAYO ON CHOICE OF BREAD

CLASSIC GRILLED CHEESE \$7
CHOICE OF BREAD, CHEESE AND TOMATOES
ADD APPLEWOOD SMOKED BACON OR BLACK FOREST HAM \$2

FOUR EGG OMELET \$9
COOKED TO ORDER AND SERVED WITH HOMEFRIES, FRESH FRUIT, & TOAST

CHOICE OF MUSHROOM, PEPPER, TOMATO, & ONION
CHOICE OF AMERICAN, SWISS & CHEDDAR CHEESE

ADD BACON, SAUSAGE OR HAM \$2 ADD NOVA \$4 AVAILABLE UNTIL 2:30PM

DINNER ENTREES
AVAILABLE DURING DINNER HOURS

ALL ENTREES INCLUDE SOUP OR SALAD & CHEF'S SPECIALTY DESSERT

SHRIMP PROVENCAL \$26
SAUTEED JUMBO SHRIMP, GARLIC, LEMON, WHITE WINE, PARMESAN,
BURSTED CHERRY TOMATOES SERVED OVER LINGUINI

ROSEMARY RACK OF LAMB \$29
ROSEMARY GARLIC CRUSTED RACK OF LAMB, RED WINE DEMI GLAZE
SERVED WITH ISRAELI COUS COUS & SEASONAL VEGETABLE

14 oz. NEW YORK STRIP STEAK \$34
MONTREAL SEASONED N.Y STRIP GRILLED TO PERFECTION WITH CARAMELIZED
ONIONS, BAKED POTATO, RED WINE DEMI GLAZE & SEASONAL VEGETABLE

MATZO CRUSTED SALMON \$24
LEMON MATZO CRUST WITH HONEY GINGER GLAZE
SERVED WITH SWEET POTATO MASH & SEASONAL VEGETABLE

PAD THAI CHICKEN \$19 SHRIMP \$24
STIR-FRY VEGETABLES WITH TRADITIONAL THAI SAUCE OVER RICE NOODLES
GARNISHED WITH SCRAMBLED EGG AND ROASTED PEANUTS

MARYLAND CRAB CAKES \$30
BROILED TWIN JUMBO LUMP CRAB CAKES DRIZZLED WITH OLD DAY AIOLI
SERVED WITH SWEET POTATO MASH AND SEASONAL VEGETABLE

SPLIT PLATE FEE \$4

Consuming raw or undercooked meats, poultry, seafoods, shellfish, eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions



INDIAN SPRING COUNTRY CLUB

WINE

Selected Reserve House Wine
SYCAMORE LANE

CHARDONNAY	WHITE ZINFINDEL
PINOT GRIGIO	MERLOT
SAUVIGNON BLANC	PINOT NOIR
CABERNET SAUVIGNON	

REAL SANGRIA

WHITE OR RED BY THE GLASS.....\$5
BY THE PITCHER.....\$17

CHAMPAGNE

MIMOSA.....\$4
LUNETTO PROSECCO (SPLIT).....\$7
J. ROGET BRUT.....\$26
MOET ET CHANDON IMPERIAL.....\$125

WHITE/PINOT GRIGIO

Light, floral aromas with fruity mango and pineapple flavors

ROSE, SEAGLASS, CALIFORNIA.....\$7 | \$26
PINOT GRIGIO, RUFFINO, CALIFORNIA.....\$7 | \$26
RIESLING, CHARLES SMITH “KUNG FU GIRL” WASHINGTON.....\$7 | \$26

SAUVIGNON BLANC

Herbal aromas with grapefruit and tropical fruit accents

SAUVIGNON BLANC, SEAGLASS, CALIFORNIA.....\$7 | \$26
SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NZ.....\$10 | \$38

CHARDONNAY

Light oak, crisp flavors to full-bodied

CHARDONNAY, A ACACIA “UNOAKED, CALIFORNIA.....\$10 | \$38
CHARDONNAY, FRANCISCAN, NAPA.....\$12 | \$46

PINOT NOIR

Earthy aromas with bright cherry and dark cherry fruit flavors

PINOT NOIR, MARK WEST, CALIFORNIA.....\$9 | \$34
PINOT NOIR, MEIOMI, CALIFORNIA.....\$10 | \$38

RED/BLEND

Full-flavored with hints of blackberry, blueberry and pomegranate

MALBEC, “TERRNZAS “ALTOS DEL PLATA”, ARGENTINA.....\$9 | \$34
BLEND, 19 CRIMES, AUSTRALIA.....\$8 | \$30

CABERNET SAUVIGNON

Full-bodied with heavy backbone, black currant and deep cherry flavor

JOEL GOTT 815, CALIFORNIA.....\$11 | \$42
JUSTIN CABERNET, PASO ROBLES.....\$14 | \$55

SUMMER
COCKTAILS

RASPBERRY LEMON DROP MARTINI \$7

ABSOLUT RASPBERRY VODKA SHAKEN WITH FRESH BERRIES & LEMON LIME JUICE

PATRON CITRONGE ORANGE MARGARITA \$8

PATRON SILVER CITRONGE ORANGE WITH ORANGE & LIME JUICE

MALIBU PINEAPPLE MARTINI \$7

MALIBU COCONUT RUM WITH PINEAPPLE JUICE AND GRENADINE

THE SALTY BIRD \$7

CAMPARI, CAPTAIN MORGAIN RUM, PINEAPPLE & FRESH LIME JUICE

REFRESHING CUCUMBER MARTINI \$7

TITO'S VODKA WITH FRESH CUCUMBER AND FRESH LEMON JUICE

MAKER'S MARK SUMMER BREEZE \$8

MAKER'S MARK BOURBON, FRESH ORANGE JUICE WITH A SPLASH OF GINGER ALE

SUMMER HOLE IN ONE \$8

MAKER'S MARK BOURBON, GRAPEFRUIT JUICE AND HONEY

THE SANDTRAP \$9

KETTLE ONE VODKA, TRIPLE SEC, SPLASH OF CRANBERRY JUICE

THE PALMER \$7

TITO'S VODKA WITH EQUAL PARTS OF ICED TEA AND LEMONADE

DOMESTIC, IMPORTS
& CRAFT BREWS

DOMESTIC BOTTLES \$4

BUD LIGHT | BUDWEISER | COORS LIGHT | MICHELOB ULTRA
BECKS | YUENGLING | YUENGLING BLACK & TAN | MILLER LITE

IMPORT BOTTLES \$5

AMSTEL LIGHT | CORONA | HEINEKEN | STELLA ARTOIS

DRAFT SELECTIONS

BUD LIGHT \$4 | MICHELOB ULTRA \$4 | STELLA ARTOIS \$6 | GUINNESS \$7

CIGAR CITY JAI ALAI IPA \$7

ABV: 7.5% flavors of clementines, valencia orange and subtle caramel

DUE SOUTH CARAMEL CREAM ALE \$6

ABV: 5% massive amounts of caramel malts and fresh vanilla beans

FUNKY BUDDHA FLORIDIAN HEFEWEIZEN \$6

ABV: 5.2% complelling aromas of bananas, citrus and cloves



“SPIRIT FREE”

COCA-COLA	MINUTEMAID LEMONADE
DIET COKE	FUZE RASPBERRY TEA
SPRITE	FRESHLY BREWED ICED TEA

HAPPY HOUR

4:00PM - 6:00PM

½ Price Wells & House Wines

\$1 off Call Brands