

Appetizers

Spicy Pepper Jack Nachos\$7
Crispy fried tortilla chips, fiesta cheese sauce and melted pepper jack cheese, green onions, tomatoes and olives. Served with salsa and sour cream.
Add beef or chicken taco meat \$3.50
Add guacamole \$1.49

Button Mushrooms\$6
A dozen button mushrooms fried in our signature batter with your choice of dipping sauce.

Idaho Cheese Fries\$9
Hot crisp fries topped with melted jack and cheddar cheeses, jalapenos, green onions and smoked bacon. Served with ranch dip.
Half Order \$7

Chinese Barbecue Pork\$6
House made chinese style BBQ pork. Served with hot sweet mustard, spiced tomato sauce and sesame seeds.

Boneless Hot Chicken Tenders\$7
Fresh boneless chicken breast marinated in our signature "Sinister" sauce, lightly breaded then steam grilled to perfection. Served with celery sticks and choice of dip.

Chef's Combination Sampler\$11
6 fried shrimp, 6 tempura mushrooms, and a portion of chinese BBQ pork. Served with cocktail sauce, hot sweet mustard and ranch dressing.

Springs Quesadilla\$6
Spiced tortilla filled with sweet corn, green onions, olives, tomatoes and pepper jack cheese. Grilled with herb butter. Served with salsa and sour cream.
Add beef or chicken taco meat. \$3.50
Add guacamole. \$1.49

Spinach and Artichoke Dip\$7
Fresh sautéed spinach and marinated artichokes combined with our house Alfredo. Served with grilled ciabatta bread.

Salads

Chicken Caesar Salad\$9
Crisp romaine lettuce tossed with herb croutons, Parmesan cheese and warm Caesar salad dressing topped with your choice of firecracker (spicy) or lemon herb chicken. Served with House Baked bread sticks.

Quesadilla Salad\$9
A delicious salad mixture of iceberg lettuce, tortilla chips, olives, tomatoes, green onions, cheese and our lightly spiced ranch. Surrounded by crisp quesadilla points. Served with salsa and sour cream.
Add Guacamole \$1.49

Oriental Salad\$9
Marinated chicken breast, seasonal greens, crispy won tons, mandarin oranges and almonds with oriental dressing.

Honey Roasted Pork Salad.....\$11
House roasted honey pork loin slices served atop crisp romaine lettuce with craisins, feta cheese, walnuts and raspberry vinaigrette. Served with House Baked breadsticks.
Senior portion \$9

Spinach Salad with Honey BBQ Chicken\$12
Fresh spinach leaves topped with honey BBQ chicken breast slices, fresh diced tomatoes, crisp fried onions, smoked Tillamook cheddar cheese and warm brandy bacon dressing. Served with House Baked breadsticks.
Senior portion \$9

Bourbon Steak Salad.....\$13
Bourbon brushed London broil steak slices done to a nice medium rare (unless you prefer more done) served atop seasonal greens with crisp fried onions, seared red peppers, marinated mushrooms, tomato slices and a bold bourbon BBQ ranch dressing. Served with House Baked breadsticks.
Senior portion \$11

Taco Salad\$8
Your choice of beef or chicken taco meat served atop crisp lettuce, shredded cheese, tomato, green onion, olive and cilantro in a fresh crisp tortilla shell. Served with salsa and sour cream.
Add Guacamole \$1.49

Sandwiches

Sandwiches served with your choice of fries, potato salad or cup of soup.
(Except those listed otherwise).
Add a trip to the salad bar only \$4

Grilled Club\$9
Two thick slices of french bread filled with lean ham, roast turkey, bacon and your choice of cheese grilled golden brown.

Springs French Dip\$9
Lean roast beef piled on a whole grain hoagie with au jus for dipping.
Add cheese \$1.00

Philly Beef Sandwich.....\$11
Lean roast beef on a whole grain hoagie with grilled onion, peppers, mushrooms and provolone cheese.

B.F.'s Best Reuben\$9
Our house prepared corned beef, Swiss cheese, thousand island and sauerkraut on grilled marbled rye.

Chicken Breast Sandwich\$9
Cajun style with jack cheese or lemon herb style with swiss cheese on a grilled soft bun.

Bacon BBQ Chicken Breast Sandwich\$10
Grilled boneless chicken breast with bacon, cheddar cheese, ranch and BBQ sauce on a grilled soft bun.

Springs Panini\$9
Mozzarella cheese, prosciutto ham, sun dried tomato pesto and roast chicken breast "press grilled" in a ciabatta bread. Served with Springs Caesar salad.

Greek Chicken Wrap\$9
Roast chicken breast, feta cheese, tzatziki sauce, lettuce, tomato and red onion rolled in a home style spiced tortilla.

Pot Roast Melt\$9
Our signature "melt in your mouth" pot roast served in a thick grilled french bread with cheddar cheese and our pot roast gravy.

Deli Sandwich and Soup\$8
Choice of ham, turkey or beef and a slice of cheese on your choice of bread. Served with a cup of homemade soup du jour.
Half sandwich and homemade soup \$6

Springs Hot Vegetable Sandwich\$8
Fresh mushrooms, tomatoes, artichokes and the seasons freshest vegetables sautéed in extra-virgin olive oil then "melted together" with Parmesan and Mozzarella cheese. Served on a whole grain roll.

Honey Roasted Pork Panini\$10
House roasted honey pork loin slices, smoked Tillamook cheddar, whole grain mustard "press grilled" in a ciabatta bread.

Campfire Burgers


Our Burgers are Certified Angus Beef!
Served on a grilled bun with lettuce, tomato, onion and dill pickles.
Choice of fries, potato salad or cup of soup du jour.
Add a trip to salad bar only \$4

Riverside Burger\$7
With cheddar, Swiss or jack.....\$8
Bacon and cheese\$9
Sautéed mushrooms and Swiss.....\$8

Wildfire Burger\$8
Coated with cracked peppercorns, jack cheese and blackjack mustard.

Lockout Burger\$11
Double beef, double cheese with bacon and all the fixings!!

Poppin' Jack Burger\$9
Jalapenos, fried onions and pepper jack cheese. Served with bold bourbon BBQ ranch sauce.

 **Canadian Burger**\$9
Topped with Canadian bacon and mozzarella cheese. Served with poutine.
A tribute to our northern neighbors.

Local Favorites

Add a trip to the salad bar only \$4

Four Cheese Spaghetti\$12
Two delicious jumbo meatballs nestled in our succulent spaghetti, covered with mozzarella, asiago and romano cheeses then carefully melted to perfection. Served with House Baked bread sticks.
Senior portion \$9

Chuckwagon Ground Steak\$11
Ten ounce ground Misty Isle natural Angus beef cooked well done and smothered with mushroom gravy. Served with homemade mashed potatoes.

Sweet and Sour Pork\$14
Tempura pork glazed with sweet and sour sauce. Served with vegetable herb rice.

Chicken Fried Steak\$9
Served with homemade mashed potatoes, country gravy, fresh vegetables and House Baked bread sticks.

Chicken Stir Fry\$12
Boneless breast of chicken quickly steamed in a light sesame oil and garlic with a medley of fresh vegetables, finished with a tangy oriental sauce. Served over rice.

**“Melt in Your Mouth”
Pot Roast\$13**
All homemade. Served with mashed potatoes and pan gravy.
Senior portion \$10

Almond Chicken\$14
Tempura chicken breast smothered with almond sauce. Served with delicious vegetable herb rice.

Light and Healthy Chicken\$9
Boneless, skinless chicken breast broiled and served with steamed vegetables, rice, won tons and sweet and sour sauce.

Chimichanga\$9
Seasoned ground beef or diced chicken rolled in a flour tortilla with pepper jack cheese then fried or steamed and served with our house “chimi sauce”. Topped with cheese, tomato, green onion, and olives. Served with salsa, sour cream, refried beans and Spanish rice.
Add Guacamole \$1.49

Open-Faced KRI Sandwich.....\$8
Your choice of our oven roasted turkey, slow roasted lean beef or famous “melt in your mouth” pot roast. Served open faced atop our grilled thick cut western bread with homemade mashed potatoes and appropriate gravy.

Chicken Strips\$9
Tender chicken strips, lightly breaded, fried golden brown. Served with BBQ or sweet and sour sauce and fries.
Senior portion \$7

Fish and Chips \$10
Lightly breaded pollock, fried golden brown. Served with fries, tartar sauce and lemon.
Senior portion \$7

Soup and Salad Bar

Single trip ala carte..... \$6	With a cup of soup du jour..... \$7
All you can eat ala carte..... \$9	Single trip with entrée..... \$4
French onion soup cup.....\$3	bowl.....\$4
Springs homemade soup cup.....\$2	bowl.....\$3

You may upgrade your soup du jour to French onion or serving size from cup to bowl for \$1.00.

Country Boneless Barbecue Pork\$18

For this wonderful new presentation of barbecue pork the Chef cuts the tender loin meat off the ribs in long strips. Well spiced, sauced and roasted. Served with fries and House Baked breadsticks.

Senior portion \$12

Dinner Entrées

All dinner entrees served with choice of house salad or cup of homemade soup du jour, fresh vegetable, appropriate rice, potato or pasta (some entrees automatically served with pasta) and House Baked breadsticks. Add a trip to the salad bar for only \$4

Succulent Seafood

Scampi\$17
Thirty medium prawns served in a fresh garlic, mushrooms, white wine and butter sauce.

Fried Shrimp\$13
Twelve medium shrimp, lightly breaded and fried. Served with tartar or cocktail sauce and lemon.

Tilapia Almondine\$14
Delicate sweet white filet of tilapia grilled with almond-herb butter.

Tempura or Coconut Prawns\$17
Six large prawns tempura fried or lightly breaded with coconut. Served with tartar or cocktail sauce and lemon.

Baked Salmon\$16
Filet of salmon topped with cheddar-dill soufflé and baked to perfection.

Spicy Grilled Catfish\$14
Domestic catfish filet dusted with spiced cornmeal and grilled to perfection.

Choice Steaks

London Broil Gorgonzola\$18
Shoulder tender steak marinated and broiled to your liking then sliced and finished with Gorgonzola cheese and mushroom sauce.

“Baseball” Top Sirloin\$18
Half pound extra thick cut top sirloin. (you may request the chef to “butterfly cut” if you like well done.) This will expedite cooking time and optimize flavor.

Bistecca ala Ravioli\$17
Choice tender medallions of beef seared with fresh garlic, tomatoes, mushrooms and marsala wine sauce. Served with five jumbo cheese raviolis.

Ribeye Steak\$23
Twelve ounce! Tender and juicy!

Pasta, Poultry and Pork

Bourbon Pork Tenderloin\$16
Tenderloin pork medallions sautéed and finished with bourbon cream sauce.
Senior portion \$13

Sinister Chicken\$13
Very well spiced chicken breast dusted with light breading, steam grilled and served atop fettucini Alfredo.

Ravioli Primavera\$13
The seasons freshest vegetables, tomatoes, mushrooms and five jumbo cheese raviolis tossed with our Alfredo sauce and Parmesan.
Senior portion (3 Raviolis) \$10

Breast of Chicken Malibu\$12
Fresh boneless chicken breast steam grilled, topped with lean ham and melted Swiss cheese. Served with honey mustard.

Honey Roasted Pork Loin\$12
Marinated then slow roasted to perfection. Served with apricot mustard sauce.

Chicken Fried Chicken\$11
Hand breaded fresh chicken breast carefully fried and smothered with homemade gravy.

Pork Chop Dinner\$12
Two boneless center cut pork loin chops grilled to perfection and smothered with gravy.

Chicken Fettuccini\$15
Boneless breast of chicken served atop creamy fettuccini Alfredo with Parmesan.
Senior portion \$12

Pork Chop Parmesan\$12
Lightly breaded boneless pork chop topped with our delicious marinara sauce. Served with a side of fettuccini Alfredo.

There is a fee for splitting meals. For Groups of 10 or more an 18% Gratuity will be added.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.