



THE
GARDEN TERRACE
RESTAURANT

DINNER MENU

Spring Mill Country Club
80 Jacksonville Road
Ivyland, Pennsylvania 18974
215-675-6000

Appetizers

Sesame Crusted Ahi Tuna *Seaweed Salad, Tangy Plum Sauce, Wasabi Drizzle* 9.95

Chilled Seafood Plate *Shrimp, Ahi Tuna, Jumbo Lump Crabmeat* 12.50

Jersey Little Neck Steamers *Red or White Garlic Sauce* 10.95

Clams on the 1/2 Shell *House-Made Cocktail Sauce* 7.50

Garden Terrace Flat Bread Pizza *Daily Inspired Chef Creation (Let us tell you)* 11.50

Shrimp Cocktail *House-Made Cocktail Sauce* 10.95

Clams Casino *Peppers, Bacon, Butter* 8.25

Mini Crab Cakes *Mixed Greens, Basil Red Pepper Aioli* 10.95

Oysters On The Half Shell - *House-Made Cocktail Sauce* 9.95

Oysters Romanoff 13.95

Fried Calamari *Marinara Sauce* 8.75

Steamed PEI Mussels *Tomato, White Wine Basil Broth* 8.95

Soups

Soup du Jour *Cup* 3.50 *Bowl* 4.25

Garden Terrace Manhattan Clam Chowder *Cup* 4.25 *Bowl* 5.25

French Onion Soup *Crock* 5.50

Snapper Soup *Cup* 4.25 *Bowl* 5.25

Fresh Salads

Wedge of Iceberg Lettuce *Diced Tomato, Fresh Bacon, Bleu Cheese Dressing* 4.75

Caesar Side Salad *Romaine, Croutons, Romano Cheese, Caesar Dressing* 4.95

Spinach Side Salad *Goat Cheese, Mandarin Oranges, Walnuts, Strawberry Vinaigrette* 4.95

Chicken Chop Salad *Romaine, Tomato, Cucumber, Red Onion, Goat Cheese, White Balsamic Vinaigrette* 16.95

Shrimp Caesar Salad *Romaine, Croutons, Romano Cheese, Caesar Dressing* 16.95

Seared Salmon Salad *Spinach, Strawberries, Green Apples, Strawberry Vinaigretts* 18.95

Steak Salad *Sliced Filet, Mixed Greens, Red Onion, Tomatoes, White Balsamic Vinaigrette, Blue Cheese Crumble* 19.95

Healthy Inspirations Seasonally Prepared Healthy Entrées

Pan Roasted Chicken *Roasted Pear, Cranberries, Celery, Smoked Gouda, Madeira Chicken Jus, Barley Medley* 18.95

Grilled Ahi Tuna *Pinapple Salsa, Barley Medley* 22.95

Asian Diver Seared Scallops *Asparagus, Shitake Mushrooms, Red Pepper, Quinoa* 23.95

Entrées Accompanied by Vegetable & Starch

Lobster Spinach Fettuccini *Sun-dried Tomato, Sweet Corn, Basil Sauce* 25.95

Chicken Marsala *Mushrooms, Garlic, Shallots, Marsala Wine Demi-glance* 18.95

Salmon Francaise *Fresh Lemon, Capers, White Wine Sauce* 23.95

Chicken Napoleon *Spinach, Roasted Peppers, Fresh Mozzarella, Vodka Rosa Sauce* 19.95

Seafood Pescatori *Shrimp, Scallops, Clams, Linguini, Marinara Sauce* 26.95

Braised Lamb Shank *Red Wine Reduction* 26.95

Butternut Squash Tortellacci *Sage Brown Butter Sauce* 17.95

Veal Parmigiana *Linguini, Marinara Sauce* 19.95

Maryland Crab Cakes *Crispy Fried Onions, Cocktail, Tartar Sauce* 25.95

Panko Crusted Flounder *Lobster Cognac Sauce* 20.95

Veal Oscar *Jumbo Lump Crabmeat, Asparagus, Béarnaise Sauce* 25.95

New York Sirloin *Premium Gold Angus Beef, Crispy Onions, Demi-glance* 29.95

Shrimp & Crab Puttancesca *Tomatoes, Fresh Basil, Red Onions, Capers* 31.95

Center Cut Filet Mignon *Mushrooms, Bordelaise Sauce* 31.95

Veal Milanese *Capers, Red Wine Demi-Glance* 19.95

Stuffed Pork Chop *Apple Corn Bread Stuffing, Apple Balsamic Glace* 24.95

*All Healthy Inspirations & Entrees include our House Salad with choice of Dressing: Thousand Island, French, Honey Mustard, Balsamic Vinaigrette, Ranch, or Bleu Cheese (1.00 extra)

* Gratuities will be added to parties six (6) or more

