



STARTERS

FRIED CALAMARI \$12

topped with banana peppers, served w/
marinara & a sweet chili sauce

1 LB DRUNKEN CLAMS \$13

w/ Chorizo sausage, & garlic toast

FRENCH ONION GRATINEE \$11

traditional onion soup w/ melted Swiss

SPRINGSIDE INN'S CLASSIC

CHEESE SOUFFLE \$10

A local favorite made with
NYS Cheddar

O&V GARDEN SALAD \$12

chilled mixed greens with cherry
tomato, cucumber, red onion with
balsamic vinaigrette

ROASTED BEET SALAD \$14

mixed greens, slow roasted beets,
craisins, candied nuts, goat cheese,
with Mandarin sesame ginger dressing

****ADD CHICKEN \$8****

BONELESS WINGS \$13

Buffalo, BBQ,
Carolina Gold,
Sweet Chili,
Spicy Honey

w/ blue cheese &
celery
Add \$.75 for extra

PUB PLATES

SHAVED STEAK \$15

peppers, onions, mushrooms,
provolone, hoagie roll with O&V fries

FISH FRY \$14

tempura battered haddock, lettuce,
tomato & tartar with O&V Fries

OAK & VINE BURGER \$14

lettuce, tomato, onion with O&V fries
add extra toppings \$1 per topping

CHEESE PIZZA \$11

\$.50 per topping
Pepperoni, Chorizo sausage, red
onions, bell peppers, mushrooms,
black olives

SPECIALTY PIZZAS \$14

Veggie, Buffalo Chicken, BBQ Chicken

BEYOND BURGER \$15

Plant based burger
lettuce, tomato, onion with O&V fries

ENTREES

BUTCHER STEAK \$26

aged sirloin steak, demi-glace,
with mashed potatoes and broccoli

BOLOGNESE PASTA \$22

rich meat sauce served with fettuccini pasta,
topped with shaved parmesan cheese

PESTO PASTA PRIMAVERA \$19

red onions, mushrooms, roasted bell
peppers, cherry tomatoes, sautéed in olive
oil then tossed with fettuccini in a
light pesto cream sauce
ADD CHICKEN \$8

PAN SEARED SALMON \$26

with a dill cream sauce, served with
rice pilaf and broccoli

BAKED HADDOCK \$23

with butter crumb, rice pilaf, and broccoli

O&V RIGGIES \$16

Sauteed onions, mild or hot cherry peppers,
mushrooms in a blush marinara
tossed with rigatoni pasta
ADD CHICKEN \$8
ADD SAUTED SHRIMP \$9

LEMON CHICKEN \$25

boneless breasts of chicken with a lemon white
wine butter sauce. served with rice pilaf & broccoli

Desserts

New York Style Cheesecake \$10

Carrot Cake \$10

Ultimate Chocolate Cake \$10



WHITE WINE GLASS

PROSECCO- LALUCA 9

Italy 187 split, Italy

ROSE- CUPCAKE 8

California

CHARDONNAY-CHATEAU

SOVERAIN 9

California

PINOT GRIGIO- ALVERDI 9

Italy

REISLING- LAMOREAUX LANDING 8

Finger Lakes

MOSCATO- MIRASSOU 9

California

SAUVIGNON BLANC- GIESEN 9

New Zealand

RED WINE GLASS

CABERNET SAUV- JOSH 9

California

CABERNET SAUV- LYETH 9

California

RED BLEND- APOTHIC 8

California

PINOT NOIR- HOSMER 8

Finger Lakes

MERLOT- CHATEAU SOVERAIN 9

California

BOTTLED BEER

\$4

Bud Light, Labatt's Blue, Mich Ultra, Coors Light, Buckler N/A

\$5

Stella Artois, Amstel Light, Corona Light, Corona

Draft Beer

#1- Young Lion India Pale Ale – 6.5% abv

#2- Sierra Nevada "Hazy Little Thing" (Unfiltered IPA) – 6.7% abv

#3- Ithaca Beer Co. "Flower Power" (IPA) – 7.2% abv

#4- Ithaca Beer Co. "Lakeside Lager" (Pilsner style) – 4.2% abv

#5- Blue Moon (Belgian White) – 5.4% abv

#6- Sam Adams Cold Snap- 5.4% abv

#7- New Belgium Fat Tire Amber Ale- 5.2% abv

#8- Harpoon Brewery "UFO Maine Blueberry" (Hefeweizen w/ natural fruit flavor) – 4.8% abv

#9- Lake Shore Fog Hazy & Juicy IPA 6.5% abv

#10- Goose Island Lost Palate Hazy IPA 6.2 abv

#11- Golden Road Mango Cart (wheat ale w/ mango) 4% abv

#12- Guinness "Draught" (Irish Stout) - 4.2% abv