



## 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\*\***

**ADD SAUTED SHRIMP \$9**

### **BUTCHER STEAK \$26**

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

### **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**

**ADD SAUTED SHRIMP \$9**

### **LEMON CHICKEN \$25**

boneless breast of chicken with a lemon  
white wine butter sauce. served with rice  
pilaf & fresh vegetables

### **BONELESS WINGS \$13**

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

w/ blue cheese &  
celery

**Add \$.75 for extra**

## ENTREES

### **PAN SEARED SALMON \$26**

with a dill cream sauce, served with  
rice pilaf and fresh vegetables

### **BAKED HADDOCK \$23**

Topped with butter crumb, rice pilaf,  
and fresh vegetables, served with lemon & tartar

### **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**

## PUB PLATES

### **SHAVED STEAK \$15**

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

### **FISH FRY \$14**

tempura battered haddock,  
with 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

## 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- MATUA 9**

New Zealand

## RED WINE GLASS

### **CABERNET SAUV- JOSH 9**

California

### **CABERNET SAUV- LYETH 9**

California

### **RED BLEND- APOTHIC 8**

California

### **PINOT NOIR- APOTHIC 8**

California

### **MERLOT- BLACKSTONE 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 “Lakeside Lager”– 4.2% abv**
- #5- Blue Moon (Belgian White) – 5.4% abv**
- #6- Sam Adams Summer- 5.4% abv**
- #7- Kona Brewing “Big Wave” Golden Ale- 4.4% abv**
- #8- Harpoon Brewery “UFO Maine Blueberry” – 4.8% abv**
- #9- Two Roads Brewery “Twobular” West Coast Style IPA 8.2% abv**
- #10- Goose Island Lost Palate Hazy IPA 6.2 abv**
- #11- Harpoon “Camp Wannamango” 5% abv**
- #12- Guinness “Draught” (Irish Stout) - 4.2% abv**