



Sunday-Thursday 5:30pm-8:00pm, Friday-Saturday 5:30pm-9:00pm

APPETIZERS



NEW ENGLAND CLAM CHOWDER 8
rich and creamy and packed with clams

SOUP DU JOUR 8
house-made soups changing daily

HOUSE SALAD 10  
mixed greens, tomato, cucumber, carrot,
house vinaigrette

CAESAR SALAD 10
crispy romaine lettuce, traditional Caesar dressing,
croutons, lemon

AMARETTO SHRIMP 14
dusted and fried, dipped in spicy Amaretto aioli,
crushed candied walnuts

MOZZARELLA CAPRESE 14  
fresh Buffalo Mozzarella, vine ripened tomato, basil pesto,
extra virgin olive oil, sea salt and cracked black pepper

ENTRÉES

BONELESS SHORT RIB 34
rosemary demi-glaze, roasted garlic mash,
grilled asparagus, garlic toast

BLACKENED TUNA 34
wasabi mash, stir fry vegetables, sweet chili relish

GRILLED SALMON 32
brown sugar - honey glaze, roasted garlic mash,
grilled asparagus

ROASTED SEMI BONELESS HALF CHICKEN 28
natural pan jus', garlic mash, seasonal vegetable

GRILLED (8OZ) FILET MIGNON 39
seasonal vegetable, roasted garlic mash,
demi glaze and sauce béarnaise

BROCCOLI AND TOFU STIR FRY 26
firm tofu, carrots, ginger, garlic, soy,
crumbled cashew and sticky rice

DESSERT

TRIPLE BERRY TART 9

CINNAMON CHURROS 9
with warm chocolate sauce

THE FARMER'S COW ICE CREAM 9



Vegetarian
Gluten free

Many of our entrees can be
made Vegan. Please ask your
server for today's options.

WINES BY THE GLASS

We are proud to be able to offer you a very diverse selection of wines by the glass. Due to our wine preservation system, we guarantee ultimate quality in every glass. Our glass selections are also available by the bottle.

CHAMPAGNES & SPARKLING WINES (187ML)

n/v Pommery, Pop, Reims - France	32
n/v Pommery, Pink Pop, Rosé, Reims - France	23
n/v Perrier Jouet, Grand Brut, Epernay - France	34
n/v Zonin Prosecco, Italy	12
n/v Martini & Rossi, Sparkling Rosé, Italy	10.50
n/v Machio Sparkling Rosé, Veneto, Italy	12
n/v Freixenet, Brut, Spain	10
n/v Mumm Napa, Cuvée M, Napa Valley	15
n/v William Wycliff, California	9GLS/36BTL

WHITE WINES

2018 Chenin Blanc-Viognier, Terra D'Oro, CA	11/46
2018 Pinot Grigio, Ca'Montini, Trentino, Italy	13/55
2018 Pinot Grigio, Luna Nuda, Dolomiti, Italy	11/46
2018 Pinot Grigio, Mezzacorona, Val D'Adige, Italy	9/38
2018 Sauvignon Blanc, Sea Glass, Santa Barbara	8/34
2018 Sauvignon Blanc, Robert Mondavi, CA	9/38
2019 Sauvignon Blanc, Kono, New Zealand	11/50
2018 Riesling, Willamette Valley Vyd, Oregon	10/44
2017 Torrontes, Alamos, Argentina	8/34
2017 Chardonnay, Jonathan Edwards, Napa V	16/70
2018 Chardonnay, Simi, Alexander Valley	12/50
2017 Chardonnay, Château Ste. Michelle, « Mimi » Horse Heaven Hills, WA	11/46
2018 Chardonnay, Natura, Chile (unoaked, organic)	10/45
2018 Chardonnay, Hayes Ranch, CA	9/36
2016 Belcrème De Lys, CA	8/35
n/v Chardonnay, Vista Point, CA	7/25

ROSÉ WINES

2018 "Minuty" Cotes de Provence, France	14/60
n/v White Zinfandel, Beringer, CA	7/28

RED WINES

	GLS/BTL
2018 Pinot Noir, Willamette Valley Vyd, Oregon	14/70
2017 Pinot Noir, Kendall Jackson, CA	12/50
2017 Pinot Noir, Mezzacorona, Trentino, Italy	9/38
2018 Pinot Noir, Hob Nob Vineyards, France	8/34
2017 Merlot, Jonathan Edwards, Napa Valley	21/82
2016 Merlot, Hayes Ranch, CA	9/38
n/v Merlot, Vista Point, CA	7/25
2017 Chianti Classico, Querceto, Italy	9/38
2016 Zinfandel, Ravenswood, CA	10/42
2015 Meritage, Kendall Jackson "Summation", CA	11/46
2017 Malbec, Layer Cake, Mendoza, Argentina	14/52
2017 Malbec, Alamos, Mendoza Argentina	8/34
2016 Red Blend, Vistalba Corte C (79% Malbec, 21 %Cab), Mendoza, Argentina	11/46
2017 Rioja, Siglo, Spain	9/38
2017 Cabernet Sauvignon, J. Lohr, Napa Valley	14/60
2017 Cabernet Sauvignon, Liberty School, Paso Robles	12/50
2017 Cabernet Sauvignon, Natura, Chile (organic)	10/45
2017 Cabernet Sauvignon, Josh, North Coast	10/42
2017 Cabernet Sauvignon, Robert Mondavi, CA	9/38
2014 Cabernet Sauvignon, Drumheller, WA	8/36
n/v Cabernet Sauvignon, Vista Point, CA	7/25
2017 Shiraz, 19 Crimes, Southeastern Australia	8/34

WINES BY THE BOTTLE

We have an extensive selection (over 500 selections) of wines available by the bottle.

The list is available on our website at www.thespaatnorwichinn.com in the dining section or see your server for help.

MARTINIS, MIXED DRINKS AND CHAMPAGNE COCKTAILS

CHERRY BLOSSOM MARTINI 10

Traverse City (Michigan) American Cherry infused Bourbon and locally sourced Lemonade with Bourbon Soaked Cherries

NECTARINE COSMO (GLUTEN-FREE) 12

44 North Nectarine Vodka, fresh squeezed orange juice, fresh lime and cranberry juice

VANILLA CHAI SPICE MARTINI 12

Wild Moon Chai Spice Liqueur (all natural botanically infused, Hartford, CT), 360 Madagascar Vanilla Vodka & Soy Milk topped with a sprinkle of cinnamon

CHOCO BANANA DAIQUIRI 12

Bom Bom Coco Mochanut (chocolate, coconut and mocha cream liqueur) & Blue Chair Bay Banana Rum Cream with chocolate swirl and cherry topped with whipped cream

"FARM TO GLASS" HUCKLEBERRY LEMONADE (GLUTEN-FREE) 12

44 North Huckleberry Vodka (made with select Idaho potatoes, Rocky Mountain water & natural huckleberry) & lemonade served in a Mason jar with fresh blueberries

BLOOD ORANGE MIMOSA 12

Blood orange juice & Champagne

WATERMELON SPARKLETINI BY VERDI 9

Asti Spumante with Natural Flavors & fresh fruit

"NIS" SANGRIA 12

Made fresh in-house, with Red Burgundy, apricot brandy, orange liqueur, orange juice, cranberry juice, pineapple juice and muddled fresh citrus fruits

BLACK CHERRY JALAPENO MARGARITA 12

Tanteo Jalapeno infused Tequila, Real Black Cherry Puree, Margarita Mix, fresh lime and fresh jalapeno

ORGANIC MARGARITA 12

Tres Agave 100% Agave Organic Tequila & Tres Agave Organic Margarita Mix made with all natural ingredients and fresh agave and lime juice (only 68 calories per 1.5 oz.)

"NIS" PEPPAR BLOODY MARY 10

Absolut Peppar Vodka & Zing Zang Bloody Mary Mix with celery, a slice of lemon & green olives

BLT BLOODY MARY 12

Bakon Vodka & Zing Zang Bloody Mary Mix with crisp bacon, celery, a slice of lemon & green olives