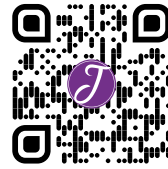




JUDD'S & JACKSON'S RESTAURANT

MENU



Spring Mill Country Club • 80 Jacksonville Rd, Ivyland, PA 18974 • 215-675-6000 • juddsdining.com

SOUPS

SOUP DU JOUR \$6 / \$8

BAKED FRENCH ONION \$7

SALADS

Add to any Salad: Chicken + \$6 | Salmon + \$10 | Shrimp + \$12

CLASSIC CAESAR \$10

Romaine Lettuce, Croutons, Caesar Dressing, Romano Cheese

NEW ASIAN POWER BOWL \$12

*Carrots, Red Pepper Vinegar Cabbage Slaw, Edamame
Quinoa, Sesame Garlic Ginger Dressing*

NEW CHICKEN CHOP SALAD \$16

*Romaine Lettuce, Tomato, Cucumber, Red Onion, Goat Cheese
White Balsamic Vinaigrette*

STARTERS

BONELESS CHICKEN BITES \$11

OR

CHICKEN WINGS \$15

*Sauces: Buffalo, Garlic Ginger, Sweet Chili or Dry Rub
Served with Celery & Blue Cheese*

CHEESESTEAK EGGROLLS \$14

with Pepperoncini Mayo

JUMBO SHRIMP COCKTAIL \$17

with Cocktail Sauce & Lemon

CLAMS CASINO \$16

Bacon, Pepper, Onion & Herbs

CRISPY BRUSSELS SPROUTS \$14

Crispy Chili Garlic Crunch, Balsamic Glaze

HAND HELDS

All Burgers Served with Lettuce, Tomato, French Fries & Pickle
Substitute Sweet Potato Fries or Old Bay Fries \$1

BUN + \$1.50

ITALIAN CHICKEN SANDWICH \$16

Chicken Cutlet, Pesto, Tomato, Arugula & Fresh Mozzarella on a Hoagie Roll

PHILLY CHEESESTEAK SANDWICH \$15

Chicken or Beef, Additional Toppings \$1 each

CRAB CAKE SANDWICH \$19

Grilled Crab Cake, Tartar Sauce, Lettuce & Tomato

BLACKENED CHICKEN WRAP \$15

*Blackened Grilled Chicken, Bacon, Cheddar Cheese, Guacamole,
Lettuce, Tomato & Chipotle Mayo*

TUNA OR CHICKEN SALAD SANDWICH \$14

Lettuce & Tomato on Your Choice of Bread

CALIFORNIA TURKEY CLUB \$15

Triple Stacked, Avocado, Bacon, Lettuce, Tomato & Chipotle Mayo

BURGERS

All Burgers Served with Lettuce, Tomato, French Fries & Pickle
Substitute Sweet Potato Fries or Old Bay Fries \$1

BUN + \$1.50

CLASSIC BURGER* \$16

10 oz. Custom Butcher Blend of Angus, Ground Chuck, Brisket & Short Rib

NEW SMOKEHOUSE TURKEY BURGER* \$16

Bread & Butter Pickle, Tangy BBQ Sauce, Crispy Fried Onion, Smoked Gouda

VEGGIE BURGER* \$15

Chipotle Mayo on a Brioche Bun

PIZZA

Additional Toppings - \$2 each: Pepperoni, Sausage, Onions
Green Peppers, Mushrooms, Bacon, Olives, Tomatoes

MARGHERITA OR PLAIN \$16

Fresh Mozzarella, Basil, Marinara

CHEESE STROMBOLI \$16

CHEESESTEAK STROMBOLI \$19

ENTREES

Add a Garden Salad, Choice of Dressing \$4 | Caesar \$5

GRILLED FILET MIGNON* \$42

*Center Cut 8 oz. Char-Grilled, Crispy Onions & Bordelaise Sauce
Served with Whipped Potato & Vegetable Du Jour*

CHICKEN MARSALA \$26

*Sautéed Chicken Breasts in a Sweet Marsala Wine Sauce
with Wild Mushroom Risotto & Vegetable Du Jour*

CHICKEN PARMESAN \$24

*Lightly Breaded & Seasoned Chicken Topped with House-Made Marinara
Mozzarella, & Parmesan Cheese Served over Spaghetti*

NEW GRILLED PORK CHOP \$30

Brandy Apple & Pear Compote, Whipped Potato & Vegetable Du Jour

NEW CITRUS HONEY GARLIC SALMON \$32

Honey Garlic Citrus Broth, Risotto & Vegetable Du Jour

RED WINE BRAISED SHORT RIB \$31

*24-hour Braised, Red Wine Tomato Garlic Demi,
Served with Whipped Potato & Vegetable Du Jour*

RICOTTA RAVIOLI A LA VODKA \$20

Ricotta Stuffed Ravioli Served in a Vodka Sauce with Bacon & Peas

SHRIMP SCAMPI \$26

Shrimp in a Lemon Garlic Sauce with Chili Flakes Served over Spaghetti

SPAGHETTI & MEATBALLS \$17

2 House-Made Meatballs with Marinara Sauce

SIDES

STEAMED BROCCOLI \$6

GARDEN / CAESAR SALAD \$6

FRENCH FRIES \$5.50

SWEET POTATO FRIES \$6.50

ONION RINGS \$6.50

BRUSSELS SPROUTS \$6.00

MASHED POTATO \$4.50

MEATBALL \$4.75

GLUTEN FREE **VEGETARIAN**

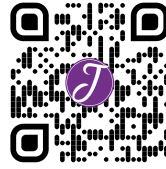
*May be cooked to order. Consuming raw or under cooked meats, poultry, fish & dairy could increase your risk of food-borne illness.

20% gratuity will be added to the check for parties of six or more



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THE BAR



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HOUSE WINES

WOODBIDGE BY MONDAVI 11

Cabernet, Merlot, Pinot Noir, Chardonnay, Reisling, Sauvignon Blanc, Moscato

CAVIT PINOT GRIGIO 11

LA TERRE WHITE ZINFANDEL 11

PIO PINOT NOIR 11

SPARKLING

MOËT & CHANDON IMPERIAL (375ML) 60

VEUVE CLIQUOT YELLOW LABEL 140

ELMO PIO PROSECCO SPLIT (187ML) 15

RED WINES

BANFI CHIANTI CLASSICO RISERVA 15 / 58

LYRIC PINOT NOIR 14 / 52

FRANCIS COPPOLA PINOT NOIR 15 / 58

LOUIS MARTINI CABERNET 15 / 58

HAVEN'S BLACK & BLUE RED BLEND 15 / 58

CANTINA ZACCAGNINI

MONTEPULCIANO D'ABRUZZO 15 / 58

DISENO MALBEC MENDOZA OLD VINES 15 / 58

WHITE WINES

ECCO DOMANI PINOT GRIGIO 13 / 48

WILLIAM HILL CHARDONNAY 14 / 52

J LOHR CHARDONNAY 14 / 52

LOBSTER REEF SAUVIGNON BLANC 14 / 52

FRANCIS COPPOLA ROSE 15 / 58

SANTA MARGHERITA PINOT GRIGIO 16 / 64

Thirsty?



Ask your server about our rotating selection of beers on tap and in bottles!

COCKTAILS

WINTER WHITE BERRY COSMO 16

Berry Vodka, Elderflower Liqueur, White Cranberry Juice, Lime

BLOOD ORANGE MARGARITA 14

Milagro Reposado Tequila, Cointreau, Blood Orange Juice, Lime

PEAR MARTINI 16

Pear Vodka, Elderflower Liqueur, Pear Nectar, Simple Syrup

SPRING MILL SIGNATURE

ESPRESSO MARTINI 16.75

Fresh Brewed Espresso, Stoli Vanilla Vodka, Kahlua Liqueur

BOTTLED WATER

S.PELLEGRINO 8

ACQUA PANNA 8

RESTAURANT HOURS

MONDAY & TUESDAY: CLOSED

WEDNESDAY: 11:30 AM - 4 PM

THURSDAY: 11:30 AM - 8 PM

FRIDAY & SATURDAY: 11:30 AM - 9 PM

SUNDAY: 11:30 AM - 4 PM

BOOK YOUR TABLE FOR LUNCH, DINNER & EVENTS!



OpenTable®

