



APPETIZERS



NEW ENGLAND CLAM CHOWDER 9
rich and creamy and packed with clams

SOUP DU JOUR 9
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 15
dusted and fried, dipped in spicy Amaretto aioli,
crushed candied walnuts

MOZZARELLA CAPRESE 16  
fresh Buffalo Mozzarella, vine ripened tomato, basil
pesto,
extra virgin olive oil, sea salt and cracked black pepper

ENTRÉES


BONELESS SHORT RIB 39
rosemary demi-glace, roasted garlic mashed potatoes
grilled asparagus, garlic toast

BLACKENED TUNA 38*
wasabi mash, stir fry vegetables, sweet chili relish

GRILLED SALMON 35*
brown sugar and honey glaze,
roasted garlic mashed potatoes, grilled asparagus

ROASTED SEMI BONELESS HALF CHICKEN
32*
natural pan jus, roasted garlic mashed potatoes,
seasonal vegetable

GRILLED (8OZ) FILET MIGNON 45*
seasonal vegetable, roasted garlic mashed potatoes,
demi-glace and sauce béarnaise

BROCCOLI AND TOFU STIR FRY 32 
firm tofu, carrots, ginger, garlic, soy,
crumbled cashew and sticky rice

DESSERT

APPLE TART 12

CINNAMON CHURROS 10
with warm chocolate sauce

GIFFORD'S 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 Moët & Chandon, France	25
n/v Zonin Prosecco, Italy	12
n/v Martini & Rossi, Sparkling Rosé, Italy	10.50
n/v Val D'oca Sparkling Rosé, Extra Dry, Italy	15
n/v Freixenet, Brut, Spain	12
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
2019 Vieira de Plato, Albarino, Spain	11/50
2018 Pinot Grigio, Ca'Montini, Trentino, Italy	13/55
2019 Pinot Grigio, Luna Nuda, Dolomiti, Italy	11/46
2019 Pinot Grigio, Mezzacorona, Val D'Adige, Italy	9/38
2019 Sauvignon Blanc, Sea Glass, Santa Barbara	8/34
2019 Sauvignon Blanc, Liquid Light, WA	9/38
105 cal., less than 1g sugar	
2020 Sauvignon Blanc, Kono, New Zealand	11/50
n/v Moscato, Beringer	8/32
2019 Riesling, Willamette Valley Vyd, Oregon	10/44
2019 Torrontes/Chard, Bousquet, Argentina	9/36
2017 Chardonnay, Jonathan Edwards, Napa V	16/70
2019 Chardonnay, Simi, Alexander Valley	12/50
2018 Chardonnay, Château Ste. Michelle, « Mimi » Horse Heaven Hills, WA	11/46
2019 Chardonnay, Natura, Chile (unoaked, organic)	10/45
2018 Chardonnay, Hayes Ranch, CA	9/36
n/v Chardonnay, Vista Point, CA	7/25

GLS/BTL

ROSÉ WINES

2020 "Minuty" Cotes de Provence, France	14/60
n/v White Zinfandel, Beringer, CA	7/28

RED WINES

2019 Pinot Noir, Willamette Valley Vyd, Oregon	14/70
2017 Pinot Noir, Kendall Jackson, CA	12/50
2018 Pinot Noir, Mezzacorona, Trentino, Italy	9/38
2020 Pinot Noir, Hob Nob Vineyards, France	8/34
2017 Merlot, Jonathan Edwards, Napa Valley	21/82
2018 Merlot, Hayes Ranch, CA	9/38
n/v Merlot, Vista Point, CA	7/25
2018 Chianti Classico, Querceto, Italy	9/38
2017 Zinfandel, Ravenswood, CA	10/42
2016 Meritage, Kendall Jackson "Summation", CA	11/50
2019 Vistalba Corte C, Malbec Cab blend, Argentina	10/45
2019 Malbec, Layer Cake, Mendoza, Argentina	14/52
2019 Malbec, Alamos, Mendoza Argentina	8/34
2018 Rioja, Siglo, Spain	9/38
2018 Cabernet Sauvignon, J. Lohr, Napa Valley	14/60
2018 Cabernet Sauvignon, Liberty School, Paso Robles	12/50
2018 Cabernet Sauvignon, Natura, Chile (organic)	10/45
2018 Cabernet Sauvignon, Josh, North Coast	10/42
2019 Cabernet Sauvignon, Robert Mondavi, CA	9/38
2017 Cabernet Sauvignon, Drumheller, WA	8/36
n/v Cabernet Sauvignon, Vista Point, CA	7/25
2019 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 you can scan the QR code to the right to quickly download our menus.



MARTINIS, MIXED DRINKS & CHAMPAGNE COCKTAILS

CHERRY BLOSSOM MARTINI 10

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

MAPLE MANHATTAN 14

Knob Creek Smoked Maple Bourbon, Martini & Rossi Sweet Vermouth with an applewood smoked bacon garnish

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

BANANAS FOSTER MARTINI 12

Blue Chair Bay Banana Rum Cream, Rumchata Cinnamon Cream Liqueur and Butterscotch Liqueur with a caramel swirl and sprinkle of cinnamon

GODIVA TURTLE-TINI 15

Godiva Dark Chocolate Liqueur, Van Gogh Dutch Caramel Vodka, Fratello Hazelnut Liqueur and a pecan caramel rim

APPLE CIDER MIMOSA 12

Local Apple Cider & Champagne with a cinnamon sugar rim

CARAMEL APPLE SANGRIA 12

Made fresh in-house, with White Chablis, fresh local apple cider, Van Gogh Dutch Caramel Vodka and Butterscotch Liqueur with muddled apples and a caramel swirl

BLACK CHERRY JALAPENO MARGARITA 12

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

SIMPLY STRAWBERRY ORGANIC MARGARITA 12

Tres Agave 100% Agave Organic Tequila & Tres Agave Organic Strawberry 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