



815-872-9001

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541 S. Main St. Princeton, IL 61356

Appetizers

White Truffle & Roasted Tomato Hummus (V, CBGF) \$7.75

Slow roasted Roma Tomatoes mixed with a white bean puree drizzled with white truffle oil.
Served with a pita, carrots, celery and cucumber.

Crab Rangoon Dip \$7.25

Baked crab, cream cheese and herb dip served with deep fried wonton chips.

Avocado Fries (V) \$8.50

Fried avocado wedges coated in bread crumbs with a roasted red pepper, jalapeno and honey sauce, Harissa yogurt dip, and Indian tomato Sauce.

Goat Cheese and Mushroom Crostini (V)\$8.25

Grilled baguette coated in herbed goat cheese topped with sautéed mushrooms.

Watermelon Bruschetta (V) \$8.25

Whipped feta cheese, watermelon, basil, chives with a drizzle of balsamic honey on top of grilled sliced French bread.

Mediterranean Flatbread (V)\$8.50

Kalamata olive tapenade spread, artichoke hearts, tomatoes, spinach and feta cheese.

Creamy Blue Flatbread (V)\$8.50

Blue Cheese, grapes, honey and rosemary oil over a cream cheese and blue cheese spread.

Buffalo Chicken Flatbread \$8.50

Pulled Chicken, blue cheese spread, buffalo sauce topped with sliced celery

Soups

Cup \$2.50 Bowl \$5.00

***Turkish Black Bean with Feta (V,GF, CBVG)**

***Chicken Noodle**

***Soup of the day**



V = Vegetarian

GF = Gluten Free

CBGF = This can be made gluten Free

VG = Vegan

CBVG = Can be Vegan

(we are not a gluten free kitchen but we offer gluten free items)

Consuming raw or undercooked food poses a health risk to everyone. Thorough cooking of animal food reduces the risk of illness

Salads

Spoons Side Salad \$3.25

Mixed greens and tomatoes tossed with balsamic vinaigrette

Spoons Salad (V,GF) \$9.00

Romaine and iceberg lettuce, walnuts, grapes, dates, golden raisins, craisins, and Swiss cheese tossed in a honey mustard-poppy seed dressing. Topped with sweet potato chips.

Caesar Salad \$7.50

Crisp romaine lettuce, parmesan cheese, tomatoes and garlic croutons tossed with our classic Caesar dressing.

Add one of the following for \$5.00 Petit Salmon, Shrimp or Chicken

Chicken Pear Salad (GF) \$10.00

Grilled chicken breast over mixed greens, sliced pears, red onion, and shaved parmesan tossed with a pear vinaigrette.

Greek Salmon Salad \$11.00

Grilled petit salmon fillet over mixed greens, Kalamata olives, cucumber, red onion, tomatoes and feta cheese tossed with a lemon caper vinaigrette.

Substitute salmon for chicken or shrimp.

*Salads are available in a junior portion without chicken or salmon for \$4.50

Sandwiches

Homestead Grilled BBQ Pork Chop \$8.25

Dry rubbed pork chop grilled and served with our house BBQ sauce.

Italian Pulled Chicken Wrap \$8.25

Braised chicken pulled and served with tomato, red onion, ripe olives, romaine lettuce tossed with Italian dressing, wrapped in a flour tortilla.

Grilled Ham and Cheese \$8.00

Open faced pit ham and gruyere cheese with a hint of Dijon mustard served with mixed greens tossed in balsamic vinaigrette.

Grilled Chicken Breast Sandwich \$8.50

Grilled Chicken breast with mozzarella cheese, bacon, mayonnaise, lettuce and tomato. Served with French Fries.

Greasy Spoon Hamburger \$6.75

Two Wyandet Locker beef patties with mayonnaise, raw onion, lettuce, pickle and tomato.

Cheese \$1.00 Cheddar, Swiss or Mozzarella

Bacon \$1.00.

Entrée

Grilled Swordfish \$16.00

Served over wild rice with seared cherry tomatoes and grilled diced red onion.

Sautéed Alaskan Sole \$10.50

Two lightly breaded sole fillets served on a bed of basmati rice with a grilled pineapple salsa.

Grilled Avocado & Tuna (GF) \$9.50

A chilled Pepper and Lime Tuna salad in a grilled avocado with a side of tortilla chips and black bean salad.

Pan Seared Salmon (GF) \$16.00

Served over wild rice with a citrus cream sauce.

Jalisco - Braised Pork Shoulder \$13.50

Served in two corn tortilla bowls with salsa verde, queso fresco, pico de gallo and a drizzle of avocado cream. Served with pinto beans, bacon and onions.

BBQ Pulled Pork Skillet \$11.00

Layer of French fries, pulled pork, BBQ sauce topped with mozzarella cheese, red onion and diced jalapeno.

Grilled Chicken Ragout (GF) \$13.00

Grilled chicken breast served over basmati rice topped with a corn, mushroom and tomato ragout.

Salisbury Steak \$14.50

Served on a bed of mashed potatoes topped with a mushroom sauce.

Mushroom Polenta (V, GF) \$9.00

Pan seared mushrooms on a bed of creamy goat cheese polenta with a of sundried tomato vinaigrette.

Moroccan Stew (V, CBVG, GF) \$9.00

Carrots, red peppers, red onion, garbanzo beans, golden raisins stewed in a spiced vegetable broth topped with cashews and coconut infused yogurt. Served over basmati rice.

Add one of the following for \$5.00 Petit Salmon, Shrimp or Chicken

Thai Curried Vegetable (V, GF, VG) \$9.00

Seared mushrooms, zucchini, yellow squash, red peppers and scallions tossed in a Thai curry, peanut and coconut sauce served over basmati rice.

Add one of the following for \$5.00 Petit Salmon, Shrimp or Chicken

Dessert \$5.00

Warm Apple Pie ala mode

Italian Lemon Cream Cake

Orange Crème Brûlée

Warm Flourless Chocolate Cake with Coffee Ice cream

Deep Fried Cheese Cake Chimi's

