

SPRINGS

at the ARTESIAN

APPETIZERS

FRIED GREEN TOMATOES
Golden-crisp green tomatoes with a side of our house remoulade. 9

SHRIMP CARGOT
Succulent shrimp bathed in garlic butter, topped with melted Havarti cheese and a side of toast points. 16

CHIPS & QUESO
Dive into our creamy white queso dip, blended with special seasonings, onions, green chiles and spicy sausage. 11 *Only chips & salsa. 7*

HOUSEMADE PORK RINDS
Freshly-made crispy rinds paired with pimiento cheese and sweet pickled green tomatoes. 10

FRIED ZUCCHINI
Hand-breaded zucchini sticks fried to perfection, served with roasted garlic ranch. 10.50

CRAB-STUFFED MUSHROOMS
Baked portobello mushroom caps filled to the brim with rich crab and citrus herb cream cheese, served atop a roasted red pepper sauce. 15

SEARED AHI TUNA
Fresh tuna seared with a sesame crust and paired with a spicy sriracha aioli. 18

SALADS

Add Chicken 6 • Add Salmon 9 • Add Shrimp 9

SPRINGS HOUSE SALAD
Fresh greens topped with tomatoes, red onions and crispy croutons. 8

CAESAR SALAD
Chopped romaine with creamy Caesar dressing, croutons and Romano cheese. 9

THE WEDGE
A cold and crisp iceberg wedge adorned with fried onions, cherry tomatoes, bleu cheese crumbles and roasted garlic ranch. 9

HARVEST SPINACH SALAD
Tender baby spinach tossed with goat cheese, poached pears, red onions and a light champagne vinaigrette. 12

FROM THE SEA

Ask your server about our catch of the day!

CAJUN TILAPIA
Grilled tilapia seasoned with a Cajun kick, topped with rich crawfish cream and nestled on a bed of wild rice with grilled asparagus. 24

CITRUS GRILLED SALMON
Zesty grilled salmon with a light citrus cream, served over creamy risotto with grilled asparagus. 27

SOUTHERN FRIED CATFISH
Classic crispy catfish accompanied by hush puppies, french fries and coleslaw. 15.50

PAN-SEARED TILAPIA
Delicately seared tilapia served with a citrusy lemon beurre blanc, wild rice and grilled asparagus. 20

ENTRÉES

HERB-ROASTED LAMBCHOPS
Tender lamb chops sauced with housemade chimichurri, plated with garlic mashed potatoes. 38

BONE-IN PORK CHOP
A grilled pork chop complemented with caramelized onions and apples, served with mac and cheese. 21

BONE-IN SHORT RIB
Melt-in-your-mouth short rib sauced with a rosemary demi-glace, accompanied by honey-glazed carrots and garlic mashed potatoes. 42

SMOTHERED CHICKEN
Pan-fried chicken breast draped in Havarti cheese with bacon, mushrooms, tomatoes and butter sauce. Paired with garlic mashed potatoes and grilled asparagus. 17.50

CHICKEN FRIED STEAK
A classic southern favorite! Crispy steak smothered in rich country gravy alongside French green beans. 17.50

HOMESTYLE MEATLOAF
Comfort food at its best! Savory meatloaf with garlic mashed potatoes and honey-glazed carrots. 17

VEGETABLE RICE BOWL
Sautéed onions, zucchini, grape tomatoes and grilled asparagus served over a bed of steamed wild rice. 15

CHICKEN POT PIE
A comforting, creamy filling with tender chunks of chicken, potatoes, peas and carrots, with golden brown flaky crust. 21

FETTUCCINE ALFREDO
A nest of fettucine pasta twirled in a rich, housemade Alfredo sauce. 16
Add Chicken 6 • Add Salmon 9 • Add Shrimp 9

CAJUN PASTA
Bowtie pasta tossed with shrimp, andouille sausage, crawfish and our housemade Cajun cream sauce. 22

HOUSEMADE LASAGNA
Layers of lasagna noodles with beef bolognese, creamy béchamel and Romano cheese, baked until bubbling. 23

STEAKS

All of our steaks are Choice Angus Beef.
Served with two sides.

14 oz. RIBEYE	50
10 oz. SIRLOIN	29
6 oz. FILET	43

TOPPINGS

Garlic & Herb Butter	4
Shrimp Scampi Sauce	9
Crawfish Cream Sauce	9

SIDES

GRILLED ASPARAGUS	8
GARLIC MASHED POTATOES	6
CLASSIC MAC & CHEESE	6
HONEY-GLAZED CARROTS	6
FRENCH FRIES	5
BAKED POTATO	6
FRENCH GREEN BEANS	6
STEAMED BROCCOLI	6
BRUSSELS SPROUTS	6
CREAMY RISOTTO	7

BURGERS & SANDWICHES

All sandwiches are served with choice of fries, fruit, soup or small side salad.
Add bacon or avocado. 3

ARTESIAN BURGER
A hearty Angus beef patty with American cheese, lettuce, tomatoes, pickles and tangy mustard. 14

BISON BURGER
Topped with melted pepper jack cheese, tangy whole grain mustard and pickled onions. 18

FRIED GREEN TOMATO BLT
A southern spin on a classic! Fried green tomatoes layered with crispy bacon, mixed greens and our house remoulade. 13.50

PHILLY CHEESESTEAK
Thin-sliced ribeye, mushrooms and onions smothered in creamy American cheese on a rustic baguette. 14

MONTE CRISTO
A savory-sweet delight with cherrywood smoked ham and hickory smoked turkey nestled between Swiss and American cheeses. Battered and golden-fried, then dusted with powdered sugar and served with housemade blackberry sauce. 14

SPICY CHICKEN SANDWICH
Crispy chicken with pickles, spicy mayo and a drizzle of sriracha honey on a brioche bun. 14

CLASSIC CLUB
Layers of cherrywood smoked ham and hickory smoked turkey with Swiss and cheddar cheese, crispy bacon, lettuce, mayo and tomatoes on wheatberry bread. 13.50



Ask your server about our

SOUP
OF THE
DAY

CUP \$6 BOWL \$9

DESSERTS

CRÈME BRÛLÉE
Creamy vanilla bean custard topped with a caramelized sugar crust, whipped cream and fresh berries. 10

SKILLET S'MORE BROWNIE
A decadent brownie layered with gooey marshmallows, crushed graham crackers and hot fudge. 10

NEW YORK CHEESECAKE
Classic creamy cheesecake served with your choice of caramel or strawberry topping. 10

BRANDY BLISS BREAD PUDDING
Rich bread pudding infused with brandy, dotted with white chocolate chips, dried cranberries and crunchy pecans. 10

