

# SPRINGS

at the ARTESIAN

## STARTERS

 **FRIED GREEN TOMATOES**  
Golden-crisp green tomatoes drizzled with remoulade sauce. 9

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

**CHIPS & QUESO**  
Creamy white queso dip, blended with special seasonings, onions, green chiles, and spicy sausage. Served with tortilla chips. 11 Only chips & salsa. 7

**FRIED BURRATA**  
A creamy soft cheese breaded and fried to golden brown. Served on top of a bed of fresh tomato bruschetta finished with a sweet blueberry balsamic glaze. 12

**HOUSEMADE PORK RINDS**  
Freshly made crispy pork rinds paired with pimienta cheese and sweet pickled green tomatoes. 10

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


**HEIRLOOM TOMATO CAPRESE**  
Carefully selected heirloom tomatoes paired with fresh sliced mozzarella topped with aromatic pesto. 12


## 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 fresh grated parmesan . 9

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

 **GREEK SALAD**  
Chopped romaine lettuce topped with red onions, tomatoes, cucumbers, kalamata olives, pepperoncini, and feta cheese. Served with a housemade creamy Greek dressing. 12

 **CRISP WATERMELON SALAD**  
Crisp spinach topped with watermelon, red onions, cucumber, and feta cheese. Served with a housemade honey lime dressing. 14

**DRESSINGS:**  
RANCH, ROASTED GARLIC RANCH, BLEU CHEESE, THOUSAND ISLAND, ITALIAN BALSAMIC VINAIGRETTE, HONEY MUSTARD, OIL & VINEGAR, CAESAR, CREAMY GREEK, HONEY LIME

Ask your server about our



SOUP  
— OF THE —  
DAY

CUP \$6 BOWL \$9

## SPECIALTIES


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


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

**SMOTHERED CHICKEN**  
Pan seared chicken breast draped in Havarti cheese with bacon, mushrooms, tomatoes, and butter sauce. Served 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 and mashed potatoes. 17.50

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

 **ARTESIAN SUMMER PASTA**  
Al dente bucatini tossed with squash, zucchini, heirloom tomatoes, garlic, and red bell peppers. Covered in a bright pesto sauce. 18  
Add Chicken 6 • Add Salmon 9 • Add Shrimp 9

 **VEGETABLE RICE BOWL**  
Sautéed onions, zucchini, grape tomatoes, and grilled asparagus served over a bed of steamed wild rice. 15  
Add Chicken 6 • Add Salmon 9 • Add Shrimp 9

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

## STEAK

All of our steaks are Choice Angus Beef.  
Your choice of two sides.

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

### TOPPINGS

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

Ask your server about our

WEEKLY  
FEATURE

## SIDES

FRENCH FRIES	5
GRILLED ASPARAGUS	8
GARLIC MASHED POTATOES	6
CLASSIC MAC & CHEESE	6
HONEY-GLAZED CARROTS	6
SIDE SALAD	4
SEASONAL FRUIT	3

BAKED POTATO	6
FRENCH GREEN BEANS	6
STEAMED BROCCOLI	6
COLESLAW	4
CREAMY RISOTTO	7
SUMMER VEGETABLES	7
CUP OF SOUP	6

## 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 mustard. 14

**BISON BURGER**  
Bison patty 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 housemade remoulade sauce. 13.50

**SPRINGS GYRO**  
Two pita breads filled with beef and lamb slices, red onions, and tomatoes. Sauced with our fresh Tzatziki sauce. 15

**PHILLY CHEESESTEAK**  
Thin-sliced ribeye, mushrooms, and onions smothered in creamy American cheese on a hoagie bun. 14

**MONTE CRISTO**  
A savory-sweet delight with 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, remoulade sauce, and a drizzle of sriracha honey on a brioche bun. 14

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

## FROM THE SEA

**CAJUN TILAPIA**  
Grilled tilapia with cajun seasoning, topped with rich crawfish cream and served 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 served with hush puppies, french fries, and coleslaw. 15.50

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

**CHILEAN SEABASS**  
Seared Chilean seabass served under a creamy risotto. Served with grilled asparagus. 48



VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# WINE

## SPARKLING & CHAMPAGNE

KORBEL BRUT ROSE SPARKLING WINE - USA  
LA MARCA PROSECO - ITALY  
VEUVE CLICQUOT BRUT YELLOW LABEL - FRANCE  
PERRIER-JOUËT FRENCH CHAMPAGNE - GRAND BRUT CHAMPAGNE - FRANCE

## SAUVIGNON BLANC

OYSTER BAY MARLBOROUGH - NEW ZEALAND (90pts.)  
DUCKHORN NORTH COAST - CALIFORNIA (93pts.)

## SWEET WHITES

CAVIT MOSCATO - ITALY  
SCHMITT SOHNE REISLING - GERMANY  
VOGA MOSCATO - ITALY  
TERLATO PINOT GRIGIO - ITALY (90 pts.)

## CHARDONNAY

FRANCISCAN - CALIFORNIA  
DECOY - CALIFORNIA  
ADELSHEIM - OREGON  
RAMEY RUSSIAN RIVER - CALIFORNIA (96pts)

## ROSÉ

LA VIEILLE ROSÉ - FRANCE (90pts)  
WHISPERING ANGEL - FRANCE

## PINOT NOIR

STOLLER - OREGON  
MEIOMI - CALIFORNIA  
RAPTOR RIDGE - WILLAMETTE VALLEY OREGON  
BELLE GLOS CLARK AND TELEPHONE - CALIFORNIA (92 pts)

## MERLOT & MALBEC

NOBLE VINES 181 MERLOT - CALIFORNIA, USA  
DISENO MALBEC - ARGENTINA  
ZUCCARDI Q MALBEC - ARGENTINA (93 pts)  
FERRARI-CARANO MERLOT - CALIFORNIA, USA (91pts)  
ST. FRANCIS RESERVE MERLOT - CALIFORNIA,USA (94 pts)

## CABERNET & BLENDS

RHIANNON RED BLEND - CALIFORNIA  
DECOY CABERNET - CALIFORNIA  
QUILT CABERNET - CALIFORNIA (92 pts)  
SILVER OAK ALEXANDER VALLEY CABERNET - CALIFORNIA  
POETRY BY CLIFF LEDE CABERNET - CALIFORNIA (100 PTS)

## PORT

GRAHAM'S 10 YEAR TAWNEY PORT

GLASS	BOTTLE
9	32
	42
	125
	165
10	45
	67
7	30
	30
	35
	49
7.5	32
	60
13	67
	90
7	30
	61
11	51
	55
	66
	120
7	30
	33
	45
	60
10	99
	13
8	35
	48
	105
	195
10	532
	8
9	90
	9

All prices include liquor, county, and city taxes.

# COCKTAILS

## HONEY JASMINE SOUR | 10

WOODFORD RESERVE® BOURBON  
HONEY JASMINE SYRUP | SWEET & SOUR

## WATERMELON RITA | 8

EL JIMADOR® SILVER TEQUILA OR 1800® BLANCO TEQUILA  
WATERMELON PUREE | SWEET & SOUR | GRENADINE

## MELON LEMON DROP | 8

TITO'S® VODKA | WATERMELON PURÉE  
LEMONADE | GRENADINE | CLUB SODA

## SILVER MARGARITA | 8

EL JIMADOR® SILVER TEQUILA OR 1800® BLANCO TEQUILA  
MARGARITA MIX | TRIPLE SEC

## WATERMELON MULE | 10

EL JIMADOR® SILVER TEQUILA OR 1800® BLANCO TEQUILA  
WATERMELON PURÉE | SWEET & SOUR | GRENADINE  
GOSLINGS GINGER BEER

## GIN BLOSSOM | 8

BOMBAY® SAPPHIRE GIN | HONEY JASMINE SYRUP  
SWEET & SOUR | CLUB SODA

# BEER & MORE

## DOMESTIC CANS | 4.5

BUDWEISER®  
BUD LIGHT®  
MICHELOB ULTRA®  
MILLER LITE®

## IMPORT CANS | 6.5

CORONA EXTRA®  
MODELO ESPECIAL®  
DOS EQUIS® LAGER  
HEINEKEN®  
STELLA ARTOIS®

## SPECIALTY CANS | 6.5+

COOP® F5 IPA  
BLUE MOON®  
SHOCK TOP®  
SHINER BOCK®  
STELLA ARTOIS® CIDRE  
WHITE CLAW® HARD SELTZER  
HIGH NOON® HARD SELTZER