S P R I R S I AN

APPETIZERS

FRIED GREEN TOMATOES Golden-crisp green tomatoes with a side of our signature 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

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

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

ENTRÉES

HERB-ROASTED LAMBCHOPS Tender lambchops sauced with house made 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, house-made Alfredo sauce. 16 Add Chicken | 6 • Add Salmon | 9 • Add Shrimp | 9

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

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

STEAKSAll of our steaks are Choice Angus Beef.
Served with two sides.14 oz. RIBEYE5010 oz. SIRLOIN296 oz. FILET43

9

TOPPINGS

BURGERS & SANDWICHES

All sandwiches are served with choice of fries, fruit, cottage cheese, 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

layered with crispy bacon, mixed greens, and our house remoulade. 13.5

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 house-made 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



ADD CUP \$6 BOWL \$9

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 hushpuppies, 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

Garlic & Herb Butter	
Shrimp Scampi Sauce	
Crawfish Cream Sauce	

-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

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



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

S D D D I N G S at the ARTESIAN

