

SPRINGS

at the ARTESIAN

APPETIZERS

FRIED GREEN TOMATOES

Crispy fried green tomatoes. Served with housemade remoulade. 9

SHRIMP CARGOT Shrimp in a buttery sauce topped with melted cheese and served with toast points. 16

CHIPS & QUESO Housemade queso blanco blended with special seasonings, onions, green chiles, and spicy sausage. 10
CHIPS & SALSA ONLY. 7

HOUSEMADE PORK RINDS

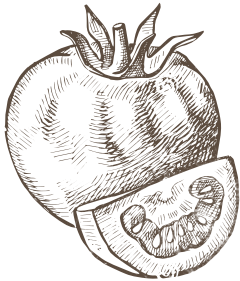
Served with a side of pimento cheese and bread and butter pickled green tomatoes. 9

POTATO CROQUETTE

Fried Potato Cakes stuffed with Colby Jack. Served with Remoulade and Sweet Thai Chili. 9

FRIED ZUCCHINI

Crispy fried zucchini sticks breaded in-house and served with roasted garlic ranch dressing. 10



SALADS

Add Chicken 6 | Add Salmon 9

SPRINGS HOUSE SALAD

Spring mix with grape tomatoes, red onions, and croutons. 8

CAESAR SALAD

Chopped romaine with creamy Caesar dressing, rustic croutons, and shaved Parmesan. 9

THE WEDGE

Roasted garlic ranch dressing, cherry tomatoes, fried onions, and bleu cheese crumbles. 9

HOUSEMADE DESSERTS

CRÈME BRÛLÉE

Vanilla bean custard topped with sugar and torched until caramelized. Finished with whipped cream and fresh berries. 9

ORANGE PECAN BREAD PUDDING

Topped with vanilla ice cream and caramel sauce. 9

SKILLET S'MORE BROWNIE

Covered in hot fudge and topped with toasted marshmallow and graham cracker. 9

BIG NEW YORK CHEESECAKE

Served with your choice of caramel or strawberry topping. 9

BURGERS & SANDWICHES

All sandwiches served with choice of fries, cottage cheese, fruit, soup, or small side salad.

ARTESIAN BURGER

1/2 pound fresh Angus beef, American cheese, lettuce, tomatoes, pickles, and mustard. 14

FRIED GREEN TOMATO BLT

Arugula, remoulade, green tomatoes, and bacon. 13.50

PHILLY CHEESESTEAK

Thinly sliced ribeye, mushrooms, onions, and American cheese on a rustic baguette. 13.50

MONTE CRISTO

Layers of Cherrywood smoked ham, hickory smoked turkey, Swiss and American cheeses on white pullman bread, carefully battered and fried to a golden brown. Served with housemade blackberry sauce. 14

SPICY CHICKEN SANDWICH

Fried chicken breast, pickles, spicy mayo, and Sriracha honey on a brioche bun. 13.50

CLASSIC CLUB

Thin slices of smoked turkey and cured ham with Swiss and cheddar cheeses, crispy smoked bacon, tomatoes, lettuce, and mayo on toasted wheat berry bread. 13

STEAKS

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

12 oz. RIBEYE	50
10 oz. SIRLOIN	29
5 oz. SIRLOIN	22
12 oz. NEW YORK STRIP	42
6 oz. FILET	43

TOPPINGS

Herb Compound Butter	4
Shrimp Scampi Topping	8
Crawfish Cream Sauce	8

SIDES

ASPARAGUS	8
GARLIC MASHED POTATOES	6
CLASSIC MAC & CHEESE	6
HONEY GLAZED CARROTS	6
FRENCH FRIES	5
BAKED POTATO	6
FRENCH GREEN BEANS	5.5
STEAMED BROCCOLI	5.5
MUSHROOM RISOTTO	8

ENTRÉES

SMOTHERED CHICKEN

Pan fried chicken breast topped with Havarti cheese and a bacon, mushroom, tomato, butter sauce.Served with garlic mashed potatoes and asparagus. 17

CHICKEN FRIED STEAK

Cubed steak with country gravy. Served with mashed potatoes and French green beans. 17

CHICKEN POT PIE

Shredded chicken, herbed cream sauce, potatoes, peas, and carrots topped with a buttery flaky crust. 17

GRILLED BONE-IN PORK CHOP

Topped with caramelized onions and apples. Served with classic mac and cheese. 21

JUMBO SHRIMP SCAMPI

Shrimp sautéed with garlic butter, grape tomatoes, fresh herbs, and lemon. Served over angel hair pasta. 21

BLACKENED TILAPIA

With crawfish cream. Served on wild rice with asparagus . 24

PAN SEARED TILAPIA

served with a lemon beurre blanc sauce, wild rice and asparagus. 20

CITRUS GRILLED SALMON

Served over creamy risotto with citrus aioli and grilled asparagus. 27

SOUTHERN FRIED CATFISH

Served with hushpuppies, french fries and a side of coleslaw. 15

BEEF TIP STROGANOFF

Beef tips and mushrooms in a creamy beef sauce over egg noodles. 19

HOMESTYLE MEATLOAF

Served with garlic mashed potatoes and honey glazed carrots. 17



Ask your server about our

SOUP
OF
THE DAY