

# 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

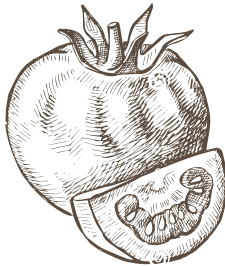
Fried Potato Cakes stuffed with Colby Jack. Served with Remoulade and Sweet Thai Chili. 9

### FRIED ZUCCHINI

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

### SEARED AHI TUNA

Sesame crusted tuna sauced with a siracha aioli. 18



## SALADS

Add Chicken | 6 • Add Salmon | 9 • Add Shrimp | 9 • Add Crusted Tuna | 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

### SOUTHWEST CHOP-CHOP

Corn, Romaine lettuce, Black beans, Pico, Avocado, Tortilla Strips and Queso fresco Served with Cilantro lime ranch. 14

### STRAWBERRY SUMMER SALAD

Mixed greens, Strawberries, Apples, Red onions, Feta cheese. Served with Strawberry vinaigrette. 16

## HOUSEMADE DESSERTS

### CRÈME BRÛLÉE

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

### BERRY BOURBON BREAD PUDDING

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

### COBBLER À LA MODE

12

## 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. 17.50

### CHICKEN FRIED STEAK

Cubed steak with country gravy. Served with mashed potatoes and French green beans. 17.50

### GRILLED BONE-IN PORK CHOP

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

### HOMESTYLE MEATLOAF

Served with garlic mashed potatoes and honey glazed carrots. 17

### BARBECUE CHICKEN HALF

Served with a summer vegetable hash and corn on the cob. 24



### VEGETABLE RICE BOWL

Wild rice bowl filled with vegetables. 15

## 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
SUMMER RISOTTO	8
PASTA SALAD	6

## 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. 14

### 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

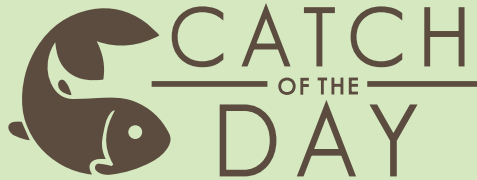
### SPICY CHICKEN SANDWICH

Fried chicken breast, pickles, spicy mayo, and Sriracha honey on a brioche bun. 14

### 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. 13.50

## FROM THE SEA



Served with cheesy risotto and vegetable du jour.  
Ask your server

### 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

### 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. 15.50

### PAN SEARED TILAPIA

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



Ask your server about our

## SOUP OF THE DAY



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.

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