

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



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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