

WINE

SPARKLING & CHAMPAGNE

Korbel Brut Rose Sparkling Wine - USA (House Pour)
 La Marca Prosecco - Italy (90 pts.)
 Veuve Clicquot Brut Yellow Label - France (92 pts.)
 Perrier - Jouët Grand Brut Champagne - France (90 pts.)

CRISP WHITES

Honig - Sauvignon Blanc - California (91 pts.)
 Oyster Bay Marlborough - Sauvignon Blanc - New Zealand (90 pts.)
 Duckhorn North Coast - Sauvignon Blanc - California (93 pts.)
 Santa Margherita Pinot Grigio - Italy (91 pts.)
 King Estate Pinot Gris - Oregon (90 pts.)

CHARDONNAY

Angeline - California (House Pour)
 Stoller - Oregon (90 pts.)
 Decoy - California
 Adelsheim - Oregon

SWEET WHITES

Cavit Moscato - Italy (House Pour)
 Voga Moscato - Italy (90 pts.)

ROSÉ & WHITE ZIN

Angeline Rosé - California (House Pour)
 Stoller Rosé - Oregon (91 pts.)
 Whispering Angel Rosé - France (91 pts.)
 Beringer White Zinfandel - California (House Pour)

PINOT NOIR

Angeline - California (House Pour)
 Stoller - Oregon (91 pts.)
 Raptor Ridge - Oregon (91 pts.)
 Belle Glos - California (91 pts.)
 Meiomi - California

CABERNET SAUVIGNON

Angeline Cabernet - California (House Pour)
 Martin Ray Cabernet - California (91 pts.)
 Decoy Cabernet - California (92 pts.)
 Honig Cabernet - California (91 pts.)
 Caymus Cabernet - California (92 pts.)
 Silver Oak Cabernet - California (94 pts.)
 Plumpjack Cabernet - California (94 pts.)
 Poetry By Cliff Lede Cabernet - California (96 pts.)

MERLOT & MALBEC

Zuccardi Q Malbec - Argentina (92 pts.)
 Grayson Merlot - California (House Pour)
 Duckhorn Merlot - California (92 pts.)
 Shafer Merlot - California (92 pts.)

PORT

Graham's 10 Year Tawny Port

All prices include liquor, county, and city taxes.

GLASS	BOTTLE
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9	30
	34
	135
	165

11	42
	38
	58
	48
11	42

8	30
9	33
	38
	55

8	30
9	32

8	30
9	36
	42
8	28

8	30
9	33
	55
	76
	40

8	30
	36
	38
	76
	125
	195
	275
	400

8	38
	30
	75
	68

9	75
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DESSERT

BANANA PUDDING NEW

Creamy banana pudding layered with fresh bananas, vanilla wafers, and whipped cream. 10

APPLE TURNOVER NEW

Warm spiced apple filling baked in a cast-iron dish, topped with a cinnamon puff pastry, and finished with ice cream and caramel. 12

BANANA CHOCOLATE BREAD PUDDING NEW

Custard-style bread pudding with bananas and chocolate chips, served with vanilla ice cream and chocolate syrup. 12

SKILLET COOKIE

A warm, gooey chocolate chip cookie baked in a skillet, served hot with vanilla ice cream. 12

CRÈME BRÛLÉE

Creamy vanilla bean custard topped with a layer of hardened caramelized sugar, whipped cream, and fresh berries. 10

NEW YORK CHEESECAKE

Classic cheesecake served with caramel or strawberry sauce. 10

After Dinner DRINKS

CAFÉ VANILLA.....5

CAFÉ MOCHA.....5

CAPPUCCINO.....5

HOT CHOCOLATE.....4

ESPRESSO.....3

ESPRESSO MARTINI.....13.5

GRAHAM'S 10 YEAR TAWNY PORT.....9

BEER & MORE

DOMESTIC | 5

Michelob Ultra
 Bud Light
 Budweiser
 Miller Lite
 Coors Light
 Yuengling Flight
 Yuengling

SPECIALTY | 7+

Coop F5 IPA
 Blue Moon
 Shiner Bock
 White Claw
 High Noon
 Sun Cruiser

Corona Extra
 Modelo Especial
 Heineken
 Stella Artois
 Dos Equis



SPRINGS

at the ARTESIAN

STARTERS

 **Fried Green Tomatoes**
Golden-crisp green tomatoes with remoulade sauce. 10

Shrimp Cargot
Succulent shrimp in garlic butter, topped with melted Havarti, served with toast points. 16

Chips & Queso
White queso with green chiles, onions, and spicy sausage, served with tortilla chips. 12
Chips & Salsa Only: 7

Housemade Pork Rinds
Crispy pork rinds with pimento cheese and pickled green tomatoes. 11

 **Burrata**
Fresh mozzarella marinated in pesto, served on a bed of bruschetta with a dark cherry balsamic glaze. 13

BBQ Chicken Wonton Tacos NEW
Three crispy wonton tacos filled with grilled chicken, coleslaw, pickled onions, and BBQ ranch. 12

 **Spinach Artichoke Dip**
House-made spinach artichoke dip served with tortilla chips. 12

 **Fried Zucchini**
Hand-breaded zucchini with roasted garlic ranch. 12

SPECIALTIES

Chicken Pot Pie NEW
Creamy chicken with peas and carrots, baked with a golden-brown flaky puff pastry crust. 21

 **Vegetable Rice Bowl**
Sautéed onions, zucchini, cherry tomatoes, broccoli, and grilled asparagus over wild rice. 15
Add Chicken 6 • Add Salmon 10 • Add Shrimp 10

BBQ Chicken Bowl NEW
Grilled chicken seasoned with a house-made rub served over creamy grits. Topped with black bean and corn relish, red onions, BBQ ranch, and jalapeños. 20

 **Grilled Peach & Burrata Rice Bowl** NEW
Grilled peaches and burrata served over pecan rice pilaf with wilted mixed greens and Brussels sprouts, finished with a warm maple balsamic dressing. 18
Add Chicken 6 • Add Salmon 10 • Add Shrimp 10

Pot Roast NEW
Tender pot roast served with garlic mashed potatoes and honey-glazed carrots, finished with traditional brown gravy. 25

Herb-Roasted Lamb Chops
Lamb chops with housemade chimichurri and garlic mashed potatoes. 38

Bone-In Pork Chop
Grilled pork chop with caramelized onions and apples, served with mac and cheese and garlic mashed potatoes. 23

Smothered Chicken
Pan-seared chicken with Havarti, bacon, mushrooms, tomatoes, and butter sauce. Served with garlic mashed potatoes and grilled asparagus. 19.5

 **Fettuccine Alfredo**
Fettuccine in housemade Alfredo sauce. 16
Add Chicken 6 • Add Salmon 10 • Add Shrimp 10

Chicken Fried Steak
Crispy steak with country gravy, honey-glazed carrots, and garlic mashed potatoes. 19

Homestyle Meatloaf
Savory meatloaf with garlic mashed potatoes and honey-glazed carrots. 18

FROM *the* SEA

Southern Fried Catfish
Fried catfish with hush puppies, french fries, and coleslaw. 19

Citrus Grilled Salmon
Grilled salmon with citrus cream, served over creamy risotto with grilled asparagus. 29

Cajun Shrimp & Rice NEW
Tiger shrimp, andouille sausage, and bell peppers sautéed in Cajun cream sauce over wild rice. 26

Bourbon-Glazed Red Snapper NEW
Seared red snapper served over pecan rice pilaf and Brussels sprouts, finished with a maple bourbon glaze. 34

Chilean Seabass
Seared seabass with risotto and grilled asparagus. 49

Pan-Seared Redfish NEW
Pan-seared redfish topped with cream sauce, served with wild rice and grilled asparagus. 24

Cajun Redfish
Grilled redfish topped with crawfish cream sauce, served with wild rice and grilled asparagus. 30

STEAK

All of our steaks are Choice Angus beef and are served with two sides.

10 oz. Sirloin
30

6 oz. Filet
45

14 oz. Ribeye
58

Surf & Turf

A 14 oz. ribeye served with garlic grilled shrimp. 68

ENHANCEMENTS

Garlic & Herb Butter
5

Chimichurri
5

Shrimp Scampi Sauce
7

Crawfish Cream Sauce
7

SOUP & SALADS

Add Chicken 6 • Add Salmon 10 • Add Shrimp 10

 **Springs House Salad**
Mixed greens, cherry tomatoes, red onions, and crispy croutons. 9

 **Caesar Salad**
Romaine, Caesar dressing, croutons, and grated parmesan. 10

 **The Wedge**
Iceberg wedge with fried onions, cherry tomatoes, bleu cheese crumbles, and roasted garlic ranch. 10

Chef Salad
Romaine, cucumber, hardboiled eggs, cherry tomatoes, ham, turkey, Swiss, and cheddar cheese. 18

Soup of the Day
Ask your server for today's offering. Cup.....6 Bowl.....9

Dressings: Ranch, Roasted Garlic Ranch, Avocado Lime Ranch, Bleu Cheese, Thousand Island, Italian, Balsamic Vinaigrette, Honey Mustard, Oil & Vinegar, Caesar

SANDWICHES

All sandwiches come with fries, fruit, soup, or a side salad.
Add bacon or avocado, +3.

Artesian Cheeseburger
Angus beef, American cheese, lettuce, tomatoes, pickles, and mustard. 16

Fried Green Tomato BLT
Fried green tomatoes, bacon, mixed greens, and remoulade sauce. 13.5

Philly Cheesesteak
Chopped ribeye with mushrooms, onions, and American cheese on a hoagie. 16

Monte Cristo
Ham and turkey with Swiss and American cheeses, fried and dusted with powdered sugar, served with blackberry sauce. 15

Spicy Chicken Sandwich
Crispy chicken with pickles, remoulade sauce, and Sriracha honey on a brioche bun. 15

Classic Club
Ham, turkey, Swiss, cheddar, bacon, lettuce, tomatoes, and mayo on wheatberry bread. 14

SIDES

Side Salad	6
Coleslaw	6
Seasonal Fruit	6
Cup of Soup	6
Steamed Broccoli	6
Honey-Glazed Carrots	6
Honey-Glazed Brussels Sprouts	6
Grilled Asparagus	8
French Fries	6
Sweet Potato Fries	6
Baked Potato	6
Garlic Mashed Potatoes	6
Mac & Cheese	6
Creamy Risotto	7

 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.