

# WINE

## SPARKLING & CHAMPAGNE

Korbel Brut Rose Sparkling Wine - USA  
 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.)  
 Riff Pinot Grigio delle Venezie - Italy (90 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.)  
 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.)

## MERLOT & MALBEC

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

## 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.)  
 Plumpjack Cabernet - California (94 pts.)  
 Poetry By Cliff Lede Cabernet - California (96 pts.)

## PORT

Graham's 10 Year Tawny Port

GLASS	BOTTLE
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9	30
	34
	135
	165

11	45
10	38
	58
8	30
11	42

8	30
9	33
	38
	55

8	30
9	32

8	30
9	36
8	28

8	30
9	33
	55
	76

10	38
8	30
	85
	68

8	30
9	36
	38
	76
	125
	275
	400

9	75
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All prices include liquor, county, and city taxes.

# DESSERT

## KEY LIME PANNA COTTA NEW

Silky key lime panna cotta with crushed graham cracker and whipped cream. 10

## WHITE CHOCOLATE MATCHA BREAD PUDDING NEW

Warm, custard-style bread pudding infused with matcha and white chocolate. Served with vanilla ice cream. 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



# 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*

**Fried Green Crab Stack** NEW  
Fried green tomatoes layered with crab salad, remoulade, and sweet pepper drops. 12

**Shrimp Cocktail** NEW  
Chilled shrimp served with house cocktail sauce and lemon. 18

**Pepperoni & Sausage Flatbread** NEW  
Pepperoni and crumbled sausage with pizza sauce and melted mozzarella. 12

**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

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

# SPECIALTIES

**Teriyaki Udon Bowl** NEW  
Udon noodles tossed in teriyaki sauce with carrots, broccolini, zucchini, mushrooms, and bok choy. 24  
*Add Chicken 6 • Add Salmon 10 • Add Shrimp 10*

**Spicy Rigatoni** NEW  
Rigatoni with housemade marinara, beef, sausage, and jalapeños, topped with fresh ricotta and olive oil. 18

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

**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

**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

# 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

**Grinder Salad** NEW  
Chopped romaine, salami, ham, provolone, banana peppers, olives, tomatoes, and red onions tossed in Italian grinder dressing. 16

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

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.

# FROM *the* SEA

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

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

**Tuna Poke Bowl** NEW  
Marinated tuna over sushi rice with carrots, pickled onions, avocado, cucumber, spicy mayo, and wonton chips. 22

**Mango Red Snapper** NEW  
Seared red snapper topped with mango pico, served with cilantro lime rice and broccolini. 34

**Chilean Seabass**  
Seared seabass with risotto and grilled asparagus. 52

**Pan-Seared Redfish**  
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

**12 oz. Ribeye**  
56

**Smoked Filet & Crab**  
6 oz. filet mignon paired with snow crab clusters, finished with aromatic wood smoke. Served with drawn butter and compound butter. 60

**Surf & Turf**  
A 12 oz. ribeye served with garlic grilled shrimp. 66

## ENHANCEMENTS

**Garlic & Herb Butter**  
5

**Chimichurri**  
5

**Shrimp Scampi Sauce**  
7

**Crawfish Cream Sauce**  
7

**Snow Crab Clusters**  
8

# 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. 14

**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
Seasonal Fruit	6
Cup of Soup	6
Broccolini	8
Honey-Glazed Carrots	6
Grilled Asparagus	8
French Fries	6
Baked Potato	6
Garlic Mashed Potatoes	6
Mac & Cheese	6
Creamy Risotto	7