WINE	GLASS	BOTTLE
SPARKLING & CHAMPAGNE KORBEL BRUT ROSÉ SPARKLING WINE - USA LA MARCA PROSECCO - ITALY VEUVE CLICQUOT BRUT YELLOW LABEL - FRANCE PERRIER-JOUËT GRAND BRUT CHAMPAGNE - FRANC	9 SE	32 42 125 165
SAUVIGNON BLANC OYSTER BAY MARLBOROUGH - NEW ZEALAND (90 pr DUCKHORN NORTH COAST - CALIFORNIA (93 pts.)	ts.) 10 14	45 67
SWEET WHITES CAVIT MOSCATO - ITALY SCHMITT SÖHNE RIESLING - GERMANY VOGA MOSCATO - ITALY TERLATO PINOT GRIGIO - ITALY (90 pts.)	7 8	30 30 35 49
CHARDONNAY FRANCISCAN - CALIFORNIA DECOY - CALIFORNIA ADELSHEIM - OREGON 67 RAMEY RUSSIAN RIVER - CALIFORNIA (96 pts.)	7.5 13	32 60 67 90
ROSÉ LA VIEILLE - FRANCE (90 pts.) WHISPERING ANGEL - FRANCE	7	30 61
PINOT NOIR STOLLER - OREGON MEIOMI - CALIFORNIA RAPTOR RIDGE - WILLAMETTE VALLEY, OREGON BELLE GLOS CLARK AND TELEPHONE - CALIFORNIA	11 12 (92 pts.)	51 55 66 120
MERLOT & MALBEC NOBLE VINES 181 MERLOT - CALIFORNIA, USA DISEÑO MALBEC - ARGENTINA ZUCCARDI Q MALBEC - ARGENTINA (93 pts.) FERRARI-CARANO MERLOT - CALIFORNIA, USA (91 p ST. FRANCIS RESERVE MERLOT - CALIFORNIA, USA (30 33 45 60 99
CABERNET & BLENDS RHIANNON RED BLEND - CALIFORNIA DECOY CABERNET - CALIFORNIA QUILT CABERNET - CALIFORNIA (92 pts.) SILVER OAK ALEXANDER VALLEY CABERNET - CALIF POETRY BY CLIFF LEDE CABERNET - CALIFORNIA (10	8 10 ORNIA	35 48 105 195 532
PORT GRAHAM'S 10 YEAR TAWNY PORT	9	90

DESSERT

SKILLET COOKIE

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

BROOKIE MONSTER

A skillet cookie topped with a fried brownie, vanilla ice cream, chocolate sauce, and caramel. An indulgence for the true sweet tooth. Share it or take it on solo! 14

BOURBON BREAD PUDDING

Custardy bread pudding with bourbon-soaked cranberries, toasted pecans, vanilla ice cream, and caramel. 11

NEW YORK CHEESECAKE

Classic cheesecake served with caramel or strawberry sauce. 10

FRIED BROWNIE SUNDAE

A housemade fried brownie coated in cinnamon and sugar, topped with ice cream, caramel, and chocolate. 12

CRÈME BRÛLÉE

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

After Dinner DRINKS_

CAFFÉ VANILLA	5
CAFFÉ MOCHA	5
CAPPUCCINO	5
HOT CHOCOLATE	4
ESPRESSO	3
ESPRESSO MARTINI	13.5
GRAHAM'S 10 YEAR TAWNY PORT	9

BEER & MORE

DOMESTIC | 4.5

BUDWEISER® BUD LIGHT® MICHELOB ULTRA® MILLER LITE® COORS LIGHT®

IMPORT | 6.5 CORONA EXTRA® MODELO ESPECIAL® HEINEKEN® STELLA ARTOIS®

All prices include liquor, county, and city taxes.

SPECIALTY | 6.5+

COOP® F5 IPA BLUE MOON® SHOCK TOP® SHINER BOCK® STELLA ARTOIS® CIDRE WHITE CLAW® HARD SELTZER HIGH NOON® HARD SELTZER



SPRINGS at the ARTESIAN



STARTERS

Fried Green Tomatoes

Golden-crisp green tomatoes with remoulade sauce, 9

Shrimp Cargot

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

Chips & Queso

White gueso with green chiles, onions, and spicy sausage, served with tortilla chips. 11 Chips & Salsa Only: 7

Housemade Pork Rinds

Crispy pork rinds with pimento cheese and pickled green tomatoes. 10

Fried Zucchini

Hand-breaded zucchini with roasted garlic ranch. 11

Crab Dip NEW

Warm, creamy crab mixed with garlic and herbs, topped with melted cheddar, and served in a skillet with pita bread, 17

Arancini NEW

Crispy risotto balls stuffed with prosciutto and mozzarella, served over vodka sauce. 12

SPECIALTIES

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. 21

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

Smothered Chicken

Pan-seared chicken with Havarti, bacon, mushrooms, tomatoes, and butter sauce. Served with garlic mashed potatoes and grilled asparagus. 18.5

Skillet Pasta

Hearty rotini with Italian sausage and housemade marinara, baked with melted mozzarella in a skillet. 20

Gnocchi alla Vodka NEW

Soft gnocchi in creamy vodka sauce with Italian sausage and shrimp, served with garlic bread. 22

Fettuccine Alfredo

Fettuccine in housemade Alfredo sauce, 16 Add Chicken 6 • Add Salmon 9 • Add Shrimp 9

Vegetable Rice Bowl

Sautéed onions, zucchini, cherry tomatoes, broccoli, and grilled asparagus over wild rice. 15 Add Chicken 6 • Add Salmon 9 • Add Shrimp 9

Chicken Fried Steak

Crispy steak with country gravy, green beans, and garlic mashed potatoes. 17.5

Homestyle Meatloaf

Savory meatloaf with garlic mashed potatoes and honey-glazed carrots. 17

FROM^{the}SEA

Caiun Tilapia

Grilled tilapia with crawfish cream sauce, wild rice, and grilled asparagus. 24

Southern Fried Catfish

Fried catfish with hush puppies, french fries, and coleslaw, 17

Chilean Seabass

Seared seabass with risotto and grilled asparagus. 48

Citrus Grilled Salmon

Grilled salmon with citrus cream, served over creamy risotto with grilled asparagus. 27

Pan-Seared Tilapia

🥖 Greek Salad

Greek dressing. 12

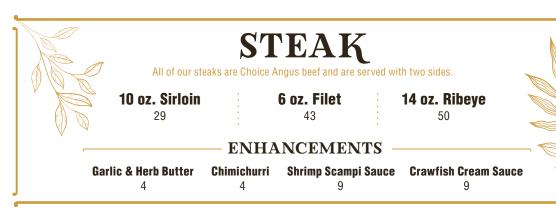
Soup of the Day

Wilted Spinach Salad

Romaine, red onions, cherry tomatoes, cucumbers,

kalamata olives, pepperoncini, and feta with creamy

Tilapia with lemon beurre blanc, wild rice, and grilled asparagus. 20



SOUP &SALADS

Add Chicken 6 • Add Salmon 9 • Add Shrimp 9

🥟 Springs House Salad

Mixed greens, cherry tomatoes, red onions, and crispy croutons. 8

🥭 Caesar Salad

Romaine, Caesar dressing, croutons, and grated parmesan, 9

The Wedge

Iceberg wedge with fried onions, cherry tomatoes, bleu cheese crumbles, and roasted garlic ranch. 9

Dressings: Ranch, Roasted Garlic Ranch, Bleu Cheese, Thousand Island, Italian, Balsamic Vinaigrette, Honey Mustard, Oil & Vinegar, Caesar, Creamy Greek, Warm Bacon-Honey Vinaigrette





Spinach with candied pecans, red onions, cherry tomatoes, and bleu cheese tossed in a warm bacon-honev vinaigrette. 14

Ask your server for today's offering. Cup.....6 Bowl.....9

SANDWICHES

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

Artesian Cheeseburger

Angus beef, American cheese, lettuce, tomatoes, pickles, and mustard, 14

Bison Burger

Pepper Jack cheese, whole grain mustard, and pickled onions, 18

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. 14

Monte Cristo

Ham and turkey with Swiss and American cheeses, fried and dusted with powdered sugar, served with blackberry sauce. 14

Spicy Chicken Sandwich

Crispy chicken with pickles, remoulade sauce, and Sriracha honey on a brioche bun. 14

Classic Club

Ham, turkey, Swiss, cheddar, bacon, lettuce, tomatoes, and mayo on wheatberry bread. 13.5

SIDES

French Fries	5	Baked Potato
Grilled Asparagus	8	French Green Beans
Garlic Mashed Potatoes	6	Steamed Broccoli
Mac & Cheese	6	Coleslaw
Honey-Glazed Carrots	6	Creamy Risotto
Side Salad	4	Glazed Brussels Sprouts
Seasonal Fruit	4	Cup of Soup