

SPRINGS

at the ARTESIAN

Hours of Operation

Sunday - Thursday: 7am - 10:30am, 11am - 10pm

Friday & Saturday: 7am - 10:30am, 11am - 11pm

(580) 622-8104



Breakfast

Served 7am -10:30am

Breakfast Classics

Pancake Breakfast

Three fluffy pancakes with hints of vanilla and lemon topped with whipped buttermilk butter and a dusting of powdered sugar. Served with two eggs cooked any style and your choice of sausage, thick-sliced applewood smoked bacon, or ham steak. \$11

Biscuits and Gravy

Two large split buttermilk biscuits smothered in housemade country sausage gravy. Served alongside two eggs cooked any style and your choice of sautéed home fries or hash brown casserole. \$8

City Breakfast

Two eggs cooked any style with sausage, thick-sliced applewood smoked bacon, or ham steak. Served with your choice of white or wheat pullman toast and sautéed home fries or hash brown casserole. \$9

Country Breakfast

Your choice of country fried chicken or steak with two eggs cooked any style, a made-from-scratch buttermilk biscuit, and country sausage gravy. Served with your choice of sautéed home fries or hash brown casserole. \$13

Breakfast Quesadilla

A grilled flour tortilla loaded with scrambled eggs, applewood smoked bacon, sausage, bell peppers, sautéed onions, melted pepper jack cheese, and cheddar cheese. Served with homemade black bean relish, a side of salsa, and your choice of sautéed home fries or hash brown casserole. \$10

Light Breakfast

Vanilla yogurt topped with fresh fruit and granola, paired with your choice of a freshly baked blueberry muffin or an iced cherry Danish. \$9

Springs Specialties

Chilaquiles

Warm tortilla chips smothered in our signature tomatillo sauce and topped with two eggs cooked any style, pulled chicken breast, onions, sliced avocado, and feta cheese crumbles - all drizzled with sour cream sauce. \$10

Breakfast Pot Pie

Layers of hash brown casserole, scrambled eggs, and creamy sausage and pepper gravy beneath a golden brown bacon-topped puff pastry. \$11

Brioche French Toast

Vanilla infused brioche French toast with a bananas Foster topping, candied walnuts, and a side of warm syrup. \$9

Oatmeal

Made with whole milk and served with freshly diced green apples, honey, dried cranberries, and brown sugar. \$7

Steak & Eggs

A chargrilled 5 oz. sirloin cooked to your satisfaction with two eggs cooked any style. Served with your choice of white or wheat pullman toast and sautéed home fries or hash brown casserole. \$17

Build Your Own Scrambler \$13

Egg Style

Scrambled
Sunny-Side-Up
Over Hard
Over Medium
Over Easy
Egg Whites

Pick up to Two Meats

Diced Ham
Chopped Bacon
Crumbled Sausage

Select a Cheese

Cheddar
Shredded Parmesan
Pepper Jack
Feta
Bleu Cheese Crumbles

Pick a Potato

Hash Brown Casserole
Sautéed Home Fries

Add Some Fresh Toppings

Baby Spinach
Baby Arugula
Diced Tomatoes
Sautéed Mushrooms
Onions & Bell Peppers
Fresh Jalapeños
Red Onions
Green Chiles
Corn & Black Bean Relish

Smother It!

Sausage Gravy
Fresh Salsa
Ranchero Sauce
Tomatillo Sauce
Spicy Queso Blanco

A la Carte

Applewood Smoked Bacon	\$3
Fresh Fruit	\$3
Sage Sausage	\$3
Country Ham	\$3
Sautéed Home Fries	\$3
Hash Brown Casserole	\$4
Biscuit with Gravy	\$4
Two Pancakes	\$5
Two Eggs Cooked Any Style	\$3
White or Wheat Pullman Toast	\$3

Beverages

All Natural Juices (Orange, Grapefruit, Apple)	\$4
San Pellegrino Sparkling Water	\$4
Iced Tea	\$3
Flavored Iced Tea	\$3
Pepsi Soft Drinks	\$3
Hot Tea	\$4
Hot Chocolate	\$4
Milk (Whole, 2%, Chocolate)	\$3

Coffee & Espresso

Springs Coffee	\$3
French Press Coffee Service	\$9
Espresso	Single \$4 Double \$5
Cappuccino	\$4
Café Latte	\$4
Mocha	\$4
Add a Shot of Flavor (Caramel, Chocolate, Vanilla, Hazelnut, Sugar-Free Vanilla)	\$2

Appetizers

Fried Zucchini

Crispy, fried zucchini sticks breaded in-house and served with housemade ranch dressing. \$9

Queso Blanco

Homemade queso blanco blended with special seasonings, onion, green chiles, red bell pepper, jalapeños and spicy sausage. Served with chips and salsa. \$10

Jerk Chicken Lettuce Wrap

Marinated spicy jerk chicken grilled and topped with fresh pineapple, carrots, cilantro leaves, cracked peanuts and purple cabbage. Served in hydro Bibb lettuce with a side of sweet soy sauce. \$11

Cheese, Cracker & Fruit Platter

A seasonal fresh fruit and cheese display served with candied walnuts, grapes, fresh green apples and lavash. Please ask your waitperson for today's selections. \$13

Capisce's Famous Calamari

Parmesan cheese-crusting calamari strips drizzled with spicy horseradish aioli. Served with made-from-scratch pomodoro sauce. \$12

Fried Green Tomatoes

Crispy green tomatoes nestled on a bed of arugula tossed with light vinaigrette.
Served with housemade remoulade. \$8

Lump Crab Cakes

Pan-seared lump crab cakes served with spring mix tossed in light vinaigrette and a side of housemade remoulade. \$13.5

Chips & Salsa

Both made fresh daily. \$6.5

Salads

Springs' House Salad

A spring mix with romaine and hydro Bibb lettuce, grape tomatoes, red onions, bacon, fresh croutons and hardboiled eggs. \$7

Wilted Spinach Harvest Salad

Baby spinach, bleu cheese crumbles, candied walnuts and dried cranberries drizzled with warm bacon balsamic vinaigrette. \$12

Southwestern Blackened Chicken Salad

Blackened chicken breast fanned over a mixed green salad tossed with freshly shredded cheddar cheese, diced tomatoes, black bean corn relish and a hearty BBQ ranch. Topped off with crispy tortilla strips. \$14

Chopped Artesian Cobb Salad

Finely-chopped romaine with turkey, bacon, avocado, hardboiled eggs, grape tomatoes, bleu cheese, chopped parsley and your choice of dressing. \$15

Blackened Chicken, Salmon or Shrimp Caesar Salad

Chopped romaine lettuce tossed with creamy Caesar dressing, fresh croutons and shredded Parmesan cheese.

With blackened chicken \$13

With blackened salmon or shrimp \$15

Burgers & Sandwiches

With your choice of fries or soup of the day

Cheeseburger

A 7 oz. reserve angus patty on a soft, toasted pretzel bun topped with sliced cheddar cheese, hydro Bibb lettuce, tomatoes, red onions, lengthwise pickles and mayo or mustard. \$11

Green Chili Avocado Cheeseburger

A 7 oz. reserve angus patty on a soft, toasted pretzel bun topped with a whole grilled green chili, sliced avocado, cheddar cheese and mayo or mustard. \$12

Pulled Pork Sandwich

Open-pit smoked pulled pork tossed in an award-winning BBQ sauce with sweet coleslaw, lengthwise pickles and red onions on a soft, toasted pretzel bun. \$13

Loaded Grilled Chicken Sandwich

Chargrilled chicken breast topped with crisp bacon and smothered in Havarti cheese with sliced avocado, red onions and an easy-fried egg. Served on a soft pretzel bun with our housemade remoulade. \$13

Fried Green Tomato BLT

Applewood smoked bacon, crispy fried green tomatoes and fresh arugula with housemade remoulade on a soft, toasted pretzel bun. \$10

Monte Cristo

Two layers of shaved ham, turkey, Swiss and American cheese on white Pullman bread, carefully battered and fried to a golden brown. Served with housemade raspberry sauce. \$11

Chef's Chicken Salad Sandwich

A delicious mixture of chopped chargrilled chicken, celery, candied walnuts and sweet dried cranberries in tarragon mayo served with hydro Bibb lettuce and sliced tomatoes on a freshly baked croissant. \$11

Prime Rib Dip

Prime rib slowly roasted to perfection and thinly-sliced; complemented with spicy horseradish aioli and melted Havarti cheese. Served on a fresh hoagie roll with natural au jus. \$14.5

Classic Club

Turkey breast and cured ham slices with crispy applewood smoked bacon, cheddar and Swiss cheese, hydro Bibb lettuce, tomatoes, and mayo on toasted white Pullman bread. \$11

Dinners

Chicken Marsala

A lightly dusted scaloppini of chicken breast pan-seared with mushrooms and deglazed with sweet Marsala wine. Served atop a nest of capellini. \$13

Shrimp & Asparagus Capellini

Sautéed shrimp, asparagus and grape tomatoes tossed with roasted shallots and garlic in our housemade pomodoro and béchamel sauces. \$15

Chicken Fried Steak or Chicken Fried Chicken

Beef cutlet or chicken breast lightly breaded and fried. Served with roasted garlic mashed potatoes, bacon country gravy and honey glazed carrots. \$15

Chicken Pot Pie

Hand-cut chicken breast in a rich sauce with fresh peas, carrots, potatoes, celery and onions beneath a flaky, puff pastry crust. \$12

Blackened or Fried Catfish

A whole catfish fillet cooked your way with southwest black bean and corn relish, coleslaw and homemade hushpuppies. \$13.5

Pecan Encrusted Tilapia

Pan-seared pecan encrusted tilapia in an Amaretto cream sauce over white wine risotto and grilled asparagus. \$17

Springs' 50/50 Meatloaf

Our own combination of ground, smoked bacon and ground chuck with a purée of green bell peppers, onions, celery and garlic; formed into a perfect loaf and topped with a tangy brown sugar glaze. Served with roasted garlic mashed potatoes and honey glazed carrots. \$12.5

Smothered Chicken

Grilled, seasoned chicken breast topped with sautéed mushrooms, crispy bacon and smothered with Havarti cheese. Served with roasted garlic mashed potatoes and steamed broccoli. \$14.5

Steaks

Our hand-selected choice cut steaks are aged for 28 days. Each steak is cut in-house daily by our chefs and is served with your choice of two sides.

12 oz. <i>Ribeye</i>	\$35
6 oz. <i>Filet</i>	\$35
5 oz. <i>Sirloin</i>	\$18
10 oz. <i>Sirloin</i>	\$29

Add a
Trio of Grilled Shrimp \$7

Grill Guide

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
<i>Cold, red center</i>	<i>Cool, red center</i>	<i>Warm, red center</i>	<i>Hot, pink center</i>	<i>No red or pink</i>

A La Carte Sides

\$5

Honey Glazed Carrots
Garlic Mashed Potatoes
French Fries
Salt-Crusted Baked Potato
Bacon & Parmesan Crusted Mac 'N Cheese

Coleslaw
Grilled Asparagus
Steamed Broccoli
Creamy White Wine Risotto

Desserts

Big New Yorker Cheesecake \$9
Chocolate Ganache Torte \$9
Caramel Apple Pie \$7
Chocolate Cookies and Milk \$7
Chef's Weekly Specialty Dessert MKT

Espresso \$5
Cappuccino \$5
Latte \$5
French Press Coffee \$11

Wine Selection

SPARKLING

	GLASS	BOTTLE
Sofia Blanc de Blancs / Central Coast, California		45
Candoni Prosecco Brut (187ml) / Veneto, Italy		9
La Marca Prosecco / Veneto, Italy		35
Domaine Carneros Brut / Napa Valley		75
Perrier-Jouet Brut / Champagne, France		120

AROMATIC WHITES

Stella Pinot Grigio / Italy	7	26
Santa Margherita Pinot Grigio / Trentino-Alto Adige, Italy		60
Ferrari-Carano Fumé Blanc / Sonoma, California	10	36
Kim Crawford Sauvignon Blanc / Marlborough, New Zealand		45
Chateau Ste. Michelle Riesling / Columbia Valley	8	28
Bella Sera Moscato / Puglia, Italy	7	28
Ruffino Moscato d'Asti / Piedmont, Italy		40

CHARDONNAY

Sterling Vineyards / Napa Valley	7	26
Clos du Bois / North Coast, California	9	32
Kendall-Jackson Vintner's Reserve / California	11	40
Rodney Strong Chalk Hill / Sonoma, California		45
Cambria Katherine's Vineyard / Santa Maria Valley, California		52
Rombauer / Napa Valley		75

PINOT NOIR

La Merika / Central Coast, California	9	34
Meiomi / California		45
Rodney Strong Russian River Valley / Sonoma, California		52

FRUIT-FORWARD REDS

Ferrari-Carano Siena / Sonoma California		50
Troublemaker Blend / Paso Robles, California		45
Alamos Malbec / Mendoza, Argentina	8	28
Artezin Zinfandel / California	11	40
Michael David Petite Petit / Lodi, California		48

CABERNET

Hogue Cellars / Columbia Valley	8	32
Francis Coppola Diamond Collection / California	11	42
Silver Palm / North Coast, California		45
Switzer Family / Napa Valley		135
Silver Oak Alexander Valley		155

MERLOT

Estancia / Central Coast, California	8	32
Decoy / Sonoma, California		65
Oyster Bay / Hawke's Bay, New Zealand	10	35
Simi / Sonoma, California		48