

Ask about our Sunset Menu Early Bird Specials Mon - Fri 3:30pm to 6:30pm

# APPETIZERS

<b>Oysters</b>	served on the half shell with horseradish and cocktail sauce. Half dozen \$20	\$28
<b>Shrimp Cocktail</b>	eight large shrimp with tangy cocktail sauce	\$15
<b>Coconut Shrimp</b>	five crispy coconut shrimp with pineapple-mango salsa on the side	\$13
<b>Seared Ahi</b>	pepper and cajun-cruste seared rare with a side of wasabi, soy sauce and pickled ginger	\$15
<b>Calamari</b>	battered, deep-fried and served with a side of cocktail sauce	\$12
<b>Bacon-Wrapped Scallops</b>	five bacon-wrapped and seared scallops	\$14
<b>Scorpion Bites</b>	four bacon-wrapped jalapeños, stuffed with a cream cheese cheddar mix and shrimp, then grilled and drizzled with chipotle ranch	\$15
<b>Chicken Tenders</b>	four breaded tenders served with a side of ranch dressing	\$13
<b>Pot Stickers</b>	five pork stuffed dumplings served with a sweet and tangy oriental dipping sauce	\$12
<b>Potato Skins</b>	with cheddar cheese, bacon and scallions served with a side of sour cream and salsa	\$11
<b>Chicken Wings</b>	eight meaty wings served Buffalo, teriyaki, bbq or garlic-parmesan style	\$15
<b>Chicken Quesadilla</b>	cheddar, onions, green chiles and tomatoes with sour cream and salsa	\$12
<b>Baconator Quesadilla</b>	with bacon, jalapeños, cheddar cheese and a side of ranch and salsa	\$11
<b>Mozzarella Sticks</b>	five breaded sticks of cheesy goodness with a side of marinara sauce	\$11

# SALADS

<b>Seared Citrus Ahi</b>	seared ahi atop romaine with pecans, diced tomatoes and freshly grated parmesan cheese with a mango, pineapple vinaigrette dressing on the side	\$16
<b>Springs “House Chef”</b>	ham, turkey, egg, croutons, red onion, cheddar chesse, tomato, atop mixed greens served with your choice of dressing	\$14
<b>Chicken Caesar</b>	crisp romaine tossed in creamy caesar with diced chicken, croutons and grated parmesan cheese	\$13
<b>Summer Sensation</b>	diced chicken breast, strawberries, mandarin oranges, pineapple, pecans, raisins and shredded carrots atop mixed salad greens with a raspberry vinaigrette dressing on the side	\$15
<b>Blackened Prime Rib Caesar</b>	chop romaine tossed in creamy caesar with freshly grated parmesan cheese, croutons, pecans and diced tomatoes	\$15
<b>Mermaid Salad</b>	shrimp, asparagus, avocado, tomatoes, olives, portobello mushrooms and egg slices atop fresh mixed salad greens served with your choice of dressing	\$17
<b>Chinese Chicken</b>	diced chicken breast, mandarin oranges, rice noodles, scallions and sesame seeds atop shredded cabbage and romaine tossed in a tangy sesame dressing *Contains peanut sauce	\$13
<b>Buffalo Chicken</b>	Buffalo-style chicken tenders, scallions, olives, cheddar cheese and tomatoes atop mixed salad greens	\$13
<b>Bleu Cheese Wedge</b>	iceberg wedge, tomatoes, bacon, bleu cheese crumbles, and our very own Springs’ bleu cheese dressing topped with a drizzle of balsamic vinegar	\$10

# FROM THE GRILL

Grilled entrées served with a cup of soup or house salad and your choice of: baked potato, garlic-mashed potatoes, vegetables or rice pilaf.  
Substitute a bleu cheese wedge salad for \$4, or a loaded baked potato for \$3

<b>Rib Eye Steak</b>	grilled ten ounce boneless rib eye steak	\$35
<b>Petite Filet Mignon</b>	eight ounce bacon-wrapped filet mignon topped with a sautéed mushroom cap	\$39
<b>C.A.B. Top Sirloin</b>	twelve ounce boneless grilled Certified Angus Beef	\$36
<b>Prime Rib of Beef</b>	ten ounce slow roasted Springs cut	\$29
<b>Blackened Prime Rib</b>	ten ounce blackened prime rib with Cajun cream shrimp	\$37
<b>St. Louis BBQ Ribs</b>	full rack of tender pork ribs slow cooked in our own barbecue sauce Half rack \$18	\$28
<b>Chop-Chop</b>	two six ounce bone-in center cut pork chops grilled with choice of sauce teriyaki • Cajun spiced • bbq glaze	\$23
<b>Sassy Steak n’ Shrimp</b>	twelve ounce grilled C.A.B. top sirloin with three Cajun bacon-wrapped shrimp	\$38
<b>Springs Steak n’ Lobster</b>	one 5-6 oz lobster tail with a twelve ounce C.A.B. top sirloin	\$45
<b>Teriyaki Chicken</b>	grilled chicken breast glazed with teriyaki sauce and topped with pineapple	\$20
<b>Smothered Chicken</b>	grilled chicken breast with sautéed onions and mushrooms topped with Swiss cheese	\$20

## ENTRÉE ADDITIONS

add any of the following to your entrée for \$8 each 3 coconut shrimp • 3 Cajun cream shrimp  
• 3 bacon wrapped shrimp • 4 St. Louis style bbq ribs

# PASTA

Pasta entrées served with a cup of soup or a house salad. Substitute a bleu cheese wedge salad for \$4

<b>Prime Rib Stroganoff</b>	sautéed mushrooms and gravy over fettuccine, topped with mozzarella, sour cream and chives	\$20
<b>Mardi Gras Chicken</b>	blackened chicken with mushrooms, tomatoes and green onions in a spicy Cajun cream sauce over fettuccine	\$21
<b>Chicken Marsala</b>	hand-breaded breast of chicken topped with sautéed mushrooms and garlic in a marsala wine sauce over fettuccine	\$21
<b>Chicken Parmesan</b>	hand-breaded breast of chicken topped with our special marinara sauce and mozzarella cheese over fettuccine	\$21
<b>Cajun Cream Shrimp</b>	sautéed shrimp in a zesty Cajun cream sauce served over tender fettuccine	\$23

# SEAFOOD

Grilled entrées served with a cup of soup or house salad and your choice of: baked potato, garlic-mashed potatoes, vegetables or rice pilaf.  
Substitute a bleu cheese wedge salad for \$4, or a loaded baked potato for \$3

<b>Blackened Salmon</b>	blackened with our own blend of Cajun spices	\$23
<b>Coconut Shrimp</b>	five coconut-breaded, deep-fried shrimp served with a pineapple-mango salsa	\$24
<b>Twin Lobster Tails</b>	two 5-6 ounce tails served in the shell with lemon and drawn butter	\$42
<b>Mahi-Mahi &amp; Shrimp</b>	garlic-cruste mahi-mahi with three coconut shrimp or blackened mahi-mahi and three Cajun cream shrimp	\$28

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. 18% suggested gratuity added to parties of eight or more - single check preferred.

We offer full service catering for events of all sizes. On or off-site. Ask about our on-site venues.