

# Table Top Entrées

<b>California Chicken Sandwich</b> with bacon, lettuce, avocado, tomato and swiss	<b>\$16</b>
<b>Fish n' Chips</b>	<b>\$15.99</b>
<b>Patty Melt</b>	<b>\$14</b>
<b>Angry Bird Sandwich</b> chicken breast, jalapeño bacon, ghostpepper cheese, jalapeños, and chipotle mayo	<b>\$16</b>
<b>Wild West Burger</b> American cheese with onion rings, bacon and BBQ sauce with onion rings, bacon and BBQ sauce	<b>\$14</b>
<b>Bacon Pepperjack Cheeseburger</b>	<b>\$14</b>
<b>Angry Burger</b> jalapeño bacon, ghost pepper cheese, jalapeños and chipotle mayo	<b>\$14</b>
<b>Big Bad Wolf Burger</b> bacon-pepperjack cheeseburger, fried egg, lettuce, tomato, onion, pickles and 1000 island	<b>\$13</b>
<b>Cheeseburger</b>	<b>\$13</b>
<b>Summer Sensation Salad</b> chicken, strawberries, mandarin oranges, pineapple, pecans, raisins, carrots with raspberry vinaigrette	<b>\$15</b>
<b>Springs Salad</b> choice of Chinese Chicken, Buffalo Chicken or Chicken Caesar	<b>\$13</b>

# Table Top Appetizers

<b>Dozen Oysters</b>	<b>\$28</b>
Half Dozen \$20	
<b>Seared Ahi</b>	<b>\$15</b>
<b>Shrimp Cocktail (8)</b>	<b>\$15</b>
<b>Coconut Shrimp (5)</b>	<b>\$13</b>
<b>Chicken Quesadilla</b>	<b>\$12</b>
cheddar, onions, green chiles and tomatoes	
<b>Potato Skins</b>	<b>\$11</b>
<b>Scorpion Bites (4)</b>	<b>\$15</b>
bacon-wrapped grilled jalapeños stuffed with shrimp and a cream cheese-cheddar blend topped with chipotle ranch	
<b>Bacon-Wrapped Scallops (5)</b>	<b>\$14</b>
<b>Baconator Quesadilla</b>	<b>\$11</b>
bacon, jalapeños and cheddar with ranch and salsa	
<b>Chicken Wings (8)</b>	<b>\$15</b>
Buffalo, teriyaki, BBQ or garlic-parmesan	
<b>Pot Stickers</b>	<b>\$12</b>
<b>Chicken Tenders (4)</b>	<b>\$13</b>
<b>Calamari</b>	<b>\$12</b>
<b>Mozzarella Sticks (5)</b>	<b>\$11</b>

# Weekly Springs Dining Specials

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## Prime Rib Dinner \$15.95

Traditional slow roasted, Cajun blackened, or roasted garlic grilled. Served with soup or salad, baked potato and sautéed vegetables.

C A B O W A B O

## Wednesdays In The Lounge

Tacos \$4.00  
Taquitos \$5.00  
Nachos \$5.00  
Burritos \$5.00  
Hornitos \$5.00  
Modelo \$3.50  
Margaritas \$4.50



## Thursdays

 BBQ Ribs  
\$15.95

St. Louis style BBQ pork ribs. Served with soup or salad, french fries, coleslaw and baked beans.

## \$11.99 Fish Fry

## FRIDAYS

The Best Fish Fry Dinner on the lake! Beer battered, lemon butter grilled, or Cajun blackened. Served with french fries, coleslaw and potato salad.

## Irish Sundays

Corned Beef n'Cabbage \$13.99  
Reuben Sandwich \$13.99  
Guinness Can \$5.00  
Green Beer Draft \$3.50  
Irish Keylime Tart \$4.50

EAT • DRINK • RELAX



## SPRINGS DINING

HAVASU SPRINGS

est. 1957

RESTAURANT & BAR



Cheese Quesadilla	\$6
Grilled Cheese	\$6
Chicken Fingers (3) with french fries	\$8
Junior Burger (add \$1 for cheese)	\$6
Spaghetti with marinara sauce	\$5
Cheese Sticks (4) with french fries	\$6

## Breakfast

\*Available during breakfast hours

Super Kid Slam	\$7
one scrambled egg, two pancakes and bacon or sausage patty	
Scrambled Eggs	\$6
with country potatoes and bacon or a sausage patty	
French Toast	\$5
with bacon or a sausage patty	
Cold Cereal	\$3





# Desserts

## **Springs Carrot Cake for Two \$15**

Our famous moist and delicious spiced carrot cake with cream cheese frosting...plenty for two to enjoy!

## **Devonshire Peanut Butter Chocolate Cake \$12**

Two moist layers of chocolate cake with dense, crunchy peanut butter filling, covered in chocolate ganache and topped with real REESE'S Peanut Butter cups.

## **New York Cheesecake \$8**

Graham cracker crust with a rich and creamy filling and a raspberry drizzle

## **Chocolate Almond Crumble Cake \$8**

Moist chocolate cake topped with crumble almond streusel

## **Key Lime Duo \$8**

Two [2] delicate mini Key Lime mouse tarts with a graham cracker crust, and whipped topping with toasted coconut flakes on top!

## **Springs Sundae \$7**

Vanilla ice cream with chocolate syrup topped with whipped cream, nuts and a cherry, garnished with a chocolate chip cookie

## **Kids' Sundae \$4**

Vanilla ice cream topped with whipped cream, nuts and a cherry





# HAPPY HOUR

DRAFT BEERS

Domestic Draft \$3

HOUSE WINE & WELL DRINKS \$5

**Monday - Friday 3 PM - 6 PM in the Lounge**



# [WINE LIST]

## RED WINES

### **Joseph Carr Cabernet - Bottle Only**

49

Bold full-bodied with aromas of black currant, black cherry and toffee notes

### **Layer Cake Cabernet**

11/39

Rich and aromatic layers of mocha, fruit and chocolate with hints of spice

### **Kendall Jackson Cabernet**

9.75/36

French and American oak spice nuances with wild blackberry cassis and mocha flavors

### **Markham Merlot**

12/45

Dark ruby hues with aromas of plum, espresso and black raspberry

### **14 Hands "Run Wild" Blend**

9.75/36

Juicy flavors of ripe blueberry, black currants and black raspberries

### **Kendall Jackson Merlot**

9.75/36

Santa rosa plum and black cherry with a hint of anise and spice complimented by currant and wild berry

### **Red Diamond Malbec**

9.75/36

Aromas of red fruit and plum showing hints of vanilla

### **Barossa Valley Shiraz**

9.75/36

Vibrant flavors of red plum with fresh blackberries and a hint of spice

### **Hahn Pinot Noir**

10.75/39

Scrumptious red cherry, plum and vanilla aromas, followed by a ripe black cherry finish

## HOUSE RED

### **Mondavi Cabernet or Merlot**

7/22



# [WINE LIST]

## WHITE WINE

### **Standford Governor's Brut Cuvée**

7/22

Full-flavored California champagne with a clean, crisp fruit character, excellent balance, and a long finish

### **Brancott Sauvignon Blanc**

9/33

A New Zealand wine with crisp & bright citrus, grapefruit and guava flavors

### **Kendall Jackson Chardonnay**

9.75/36

Bursting with tropical flavors of pineapple, mango and papaya, along with green apple and citrus notes

### **J Lohr "Riverstone" Chardonnay**

9.75/36

Juicy flavors of orange and apricot, balanced with a creamy finish

### **Oyster Bay Pinot Grigio**

9.75/36

New Zealand's Pinot Grigio has aromas of pear and nectarine with a crisp apple freshness

## SWEETER

### **Chateau Ste Michelle Riesling**

8/28

Grown in Washington with delicious flavors of ripe peach and juicy pear underscored with racy acidity

### **Jacob's Creek Moscato**

8/28

Delicate and tropical white peach aromas with undertones of honeysuckle and lemon

## HOUSE WHITE

### **CK Mondavi White Zinfandel**

7/22

### **Mondavi Chardonnay**

7/22

# Specialty COCKTAILS



## BIG STICK

Rum, Amaretto, Pineapple Juice, Piña Colada & Strawberry Purée blended with ice to make a delicious "Adult" popsicle flavor \$11

## LAKE CRUZER

Cruzan Passionfruit Rum, Pineapple Juice, Cranberry Juice, and a splash of Sprite... deliciously refreshing \$11

## SPRINGS SANGRIA

Gran-Gala, Merlot, Grenadine, Orange Juice, Pineapple Juice & Sprite \$11



## ATTITUDE ADJUSTMENT

Lite Rum, Dark Rum, Orange & Pineapple Juices, & Blue Curacao \$11

## MAN-MOSA

Absolute Mandarin, Orange Juice, & Champagne \$11



## TITO'S-TAI

Tito's, Malibu, Peach Schnapps, Cranberry Juice, Orange Juice, Pineapple Juice, & Sprite \$11

## JACK-BLACKBERRY LEMONADE

Jack Daniel's Whisky, Blackberry Liquor, Sweet n' Sour, & Sprite \$11

## SCORPION BLOODY MARY

Secret Fiery HOT Bloody Mary Recipe... watch out it will sting ya! \$11

## \$20 COOLER CUP

24 oz. ANY FLAVOR. You Keep the Kup.



# MONDAY MADNESS

Available All Day on Mondays, in the Lounge Only  
\*Excludes Holidays

## PRIME RIB SLIDERS \$6

Two slider sandwiches with  
Swiss cheese and sautéed onions

## PORK POTSTICKERS \$6

Five dumplings served with sweet &  
tangy oriental dipping sauce

## SPRINGS WINGS \$1 EACH

Minimum order of (8) EIGHT wings

## 1/4 LB. CHEESEBURGER \$5

Lettuce, tomato, American cheese and 1000 Island

## PITCHER OF BEER \$8.00

House Domestic Draft



# \* IRISH SUNDAYS \*

3:30 PM TO CLOSE

## **CORNER BEEF AND CABBAGE \$13.99**

served with red potatoes, carrots, slice of Rye bread and choice of soup or salad

## **RUEBEN SANDWICH \$13.99**

served with creamy potato salad and choice of soup or salad

## **IRISH KEY LIME TART \$4.50**



## DRINKS

GUINNESS CAN

\$5

GREEN BEER DRAFT

\$3



# Sunset Menu

Early Bird Dinners Mon - Fri from 3:30pm - 6:30pm (Excluding Holidays)

## **GARLIC GRILLED PRIME RIB \$15.99**

Juicy 8 oz grilled, garlic-marinated slice of Prime Rib served with sautéed veggies and a baked potato or rice pilaf. \*Not available rare

## **COUNTRY FRIED STEAK \$15.99**

Golden fried flank steak smothered with country gravy and served with sautéed veggies and garlic mashed potatoes.

## **FISH N' CHIPS \$15.99**

Beer battered, lemon butter garlic or Cajun blackened. Served with french fries, creamy coleslaw and potato salad.

## **MAMMA'S MEATLOAF \$15.99**

Hearty meatloaf made with ground sirloin, Italian bread crumbs, garlic and spices. Topped with rich brown gravy and served with sautéed veggies and garlic mashed with gravy.

## **PAN-SEARED SALMON \$15.99**

Delicious pan-seared salmon filet with a side of sweet n' spicy mango-pineapple salsa. Served with rice pilaf and sautéed veggies.

## **LIVER AND ONIONS \$15.99**

Lightly floured tender beef liver sautéed with bacon and onions with a side of gravy. Served with sautéed veggies and baked potato or rice pilaf.

## **CAPTAIN'S PLATTER \$15.99**

Two beer battered cod filets, 4 oz of fried calamari and two coconut shrimp. Served with baked potato and sautéed veggies.

## **PRIME RIB SLIDERS \$15.99**

Two prime ribs sliders with lettuce, tomato, sautéed onions and Swiss cheese. Served with baked potato, sautéed veggies and a side of creamy horseradish.

### **Entrée Additions**

Cup of Soup or Dinner Salad \$2.5

Bleu Cheese Wedge Salad \$5

Loaded Baked Potato \$3

(Bacon, Cheese and Scallions)

Take Your Favorite Drink To-Go With Our

## Cooler Cup

Fill with our famous  
“Big Stick”

\*24 oz. adult beverage included with purchase



\*Purchases and refills available at The Springs Restaurant