

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

APPETIZERS

Oysters	served on the half shell with horseradish and cocktail sauce. Half dozen \$21	\$29
Shrimp Cocktail	eight large shrimp with tangy cocktail sauce	\$16
Coconut Shrimp	five crispy coconut shrimp with pineapple-mango salsa on the side	\$14
Seared Ahi	pepper and cajun-cruste seared rare ahi with a side of wasabi, soy sauce and pickled ginger	\$16
Calamari	battered, deep-fried and served with a side of cocktail sauce	\$13
Bacon-Wrapped Scallops	five pepper and cajun-cruste bacon-wrapped and seared scallops	\$15
Scorpion Bites	four bacon-wrapped jalapeños, stuffed with a cream cheese cheddar mix and shrimp, then grilled and drizzled with chipotle ranch	\$16
Chicken Tenders	four breaded tenders served with a side of ranch dressing	\$14
Pot Stickers	five pork stuffed dumplings served with a sweet and tangy oriental dipping sauce. *Contains Peanuts	\$13
Potato Skins	with cheddar cheese, bacon and scallions served with a side of sour cream and salsa	\$12
Chicken Wings	eight meaty wings served Buffalo, teriyaki, bbq or garlic-parmesan style	\$16
Chicken Quesadilla	cheddar, onions, green chiles and tomatoes with sour cream and salsa	\$13
Baconator Quesadilla	stuffed with bacon, jalapeños, cheddar cheese and chipotle ranch, served with a side of ranch and salsa	\$12
Mozzarella Sticks	five breaded sticks of cheesy goodness with a side of marinara sauce	\$12

SALADS

Seared Citrus Ahi	seared ahi atop romaine with pecans, diced tomatoes and freshly grated parmesan cheese with a mango, pineapple vinaigrette dressing on the side	\$18
Springs “House Chef”	ham, turkey, egg, croutons, red onion, cheddar chesse, tomato, atop mixed greens served with your choice of dressing	\$16
Chicken Caesar	crisp romaine tossed in creamy caesar with diced chicken, croutons and grated parmesan cheese	\$15
Summer Sensation	diced chicken breast, strawberries, mandarin oranges, pineapple, pecans, raisins and shredded carrots atop mixed salad greens with a raspberry vinaigrette dressing on the side	\$17
Blackened Prime Rib Caesar	chop romaine tossed in creamy caesar with freshly grated parmesan cheese, croutons, pecans and diced tomatoes	\$17
Mermaid Salad	shrimp, asparagus, avocado, tomatoes, olives, portobello mushrooms and egg slices atop fresh mixed salad greens served with your choice of dressing	\$19
Chinese Chicken	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	\$15
Buffalo Chicken	Buffalo-style chicken tenders, scallions, olives, cheddar cheese and tomatoes atop mixed salad greens	\$15
Bleu Cheese Wedge	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

Rib Eye Steak	grilled ten ounce boneless rib eye steak	\$37
Petite Filet Mignon	eight ounce bacon-wrapped filet mignon topped with a sautéed mushroom cap	\$41
C.A.B. Top Sirloin	twelve ounce boneless grilled Certified Angus Beef	\$38
Prime Rib of Beef	ten ounce slow roasted Springs cut	\$31
Blackened Prime Rib	ten ounce blackened prime rib with Cajun cream shrimp	\$39
St. Louis BBQ Ribs	full rack of tender pork ribs slow cooked in our own barbecue sauce Half rack \$18	\$30
Chop-Chop	two six ounce bone-in center cut pork chops grilled with choice of sauce teriyaki • Cajun spiced • bbq glaze	\$25
Sassy Steak n’ Shrimp	twelve ounce grilled C.A.B. top sirloin with three Cajun bacon-wrapped shrimp	\$40
Springs Steak n’ Lobster	one 5-6 oz lobster tail with a twelve ounce C.A.B. top sirloin	\$47
Teriyaki Chicken	grilled chicken breast glazed with teriyaki sauce and topped with pineapple	\$22
Smothered Chicken	grilled chicken breast with sautéed onions and mushrooms topped with Swiss cheese	\$22

ENTRÉE ADDITIONS

add any of the following to your entrée for \$10 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

Prime Rib Stroganoff	sautéed mushrooms and gravy over fettuccine, topped with mozzarella, sour cream and chives	\$21
Mardi Gras Chicken	blackened chicken with mushrooms, tomatoes and green onions in a spicy Cajun cream sauce over fettuccine	\$22
Chicken Marsala	hand-breaded breast of chicken topped with sautéed mushrooms and garlic in a marsala wine sauce over fettuccine	\$22
Chicken Parmesan	hand-breaded breast of chicken topped with our special marinara sauce and mozzarella cheese over fettuccine	\$22
Cajun Cream Shrimp	sautéed shrimp in a zesty Cajun cream sauce served over tender fettuccine	\$24

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

Blackened Salmon	blackened with our own blend of Cajun spices	\$24
Coconut Shrimp	five coconut-breaded, deep-fried shrimp served with a pineapple-mango salsa	\$25
Twin Lobster Tails	two 5-6 ounce tails served in the shell with lemon and drawn butter	\$44
Mahi-Mahi & Shrimp	garlic-crust ed mahi-mahi with three coconut shrimp or blackened mahi-mahi and three Cajun cream shrimp	\$30

*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.