

Table Top Entrées

California Chicken Sandwich with bacon, lettuce, avocado, tomato and swiss	\$18
Fish n' Chips	\$15.99
Patty Melt	\$16
Angry Bird Sandwich chicken breast, jalapeño bacon, ghostpepper cheese, jalapeños, and chipotle mayo	\$18
Wild West Burger American cheese with onion rings, bacon and BBQ sauce with onion rings, bacon and BBQ sauce	\$16
Bacon Pepperjack Cheeseburger	\$16
Angry Burger jalapeño bacon, ghost pepper cheese, jalapeños and chipotle mayo	\$16
Big Bad Wolf Burger bacon-pepperjack cheeseburger, fried egg, lettuce, tomato, onion, pickles and 1000 island	\$15
Cheeseburger	\$15
Summer Sensation Salad chicken, strawberries, mandarin oranges, pineapple, pecans, raisins, carrots with raspberry vinaigrette	\$17
Springs Salad choice of Chinese Chicken, Buffalo Chicken or Chicken Caesar	\$16

Table Top Appetizers

Dozen Oysters	\$29
Half Dozen \$21	
Seared Ahi	\$16
Shrimp Cocktail (8)	\$16
Coconut Shrimp (5)	\$14
Chicken Quesadilla	\$13
cheddar, onions, green chiles and tomatoes	
Potato Skins	\$12
Scorpion Bites (4)	\$16
bacon-wrapped grilled jalapeños stuffed with shrimp and a cream cheese-cheddar blend topped with chipotle ranch	
Bacon-Wrapped Scallops (5)	\$15
Baconator Quesadilla	\$12
bacon, jalapeños, cheddar cheese and chipotle ranch with a side of ranch and salsa	
Chicken Wings (8)	\$16
Buffalo, teriyaki, BBQ or garlic-parmesan	
Pot Stickers	\$13
Chicken Tenders (4)	\$14
Calamari	\$13
Mozzarella Sticks (5)	\$12

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
BBQ Ribs with french fries	\$8.99

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

Meiomi Red Blend

12/45

Lush, expressive aromas of jammy dark fruit and toasty oak

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 wild berries

J Lohr Merlot

9.75/36

Aromas of dark fruits, blackberry & plum, with notes of vanilla and mocha

Josh Pinot Noir

10.75/39

Lush cherry & strawberry flavors with a hint of lightly toasted oak

HOUSE RED

Mondavi Cabernet Sauvignon or Merlot

7/22

[WINE LIST]

WHITE WINE

Mumm Napa Brut Prestige (Bottle Only)

45

Bright citrus, red apple, creamy vanilla with hints of honey and gingerbread spice

Standford Governor's Brut Cuvée

7/22

Full-flavored California champagne with a clean, crisp fruit, 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

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

REUBEN 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**