# 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
<b>Angry Burger</b> jalapeño bacon, ghost pepper cheese, jalapeños and chipotle mayo	\$16
<b>Big Bad Wolf Burger</b> 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	\$16

# Table Top Appetizers

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

# Weekly

# **Springs Dining Specials**

# **Prime Rib Dinner**

\$15.95

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



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

\$15.95 **BBQ** Ribs

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 blakened. Served with french fries. coleslaw and potato salad.

# Trish Sundays 📜



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





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



#### 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

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 Bold full-bodied with aromas of black currant, black cherry and toffee notes	49
<b>Layer Cake Cabernet</b> Rich and aromatic layers of mocha, fruit and chocolate with hints of spice	11/39
<b>Kendall Jackson Cabernet</b> French and American oak spice nuances with wild blackberry, cassis and mocha flavors	9.75/36
Meiomi Red Blend Lush, expressive aromas of jammy dark fruit and toasty oak	12/45
14 Hands "Run Wild" Blend Juicy flavors of ripe blueberry, black currants and black raspberries	9.75/36
Kendall Jackson Merlot Santa rosa plum and black cherry with a hint of anise and spice complimented by wild berries	9.75/36
J Lohr Merlot Aromas of dark fruits, blackberry & plum, with notes of vanilla and mocha	9.75/36
Josh Pinot Noir Lush cherry & strawberry flavors with a hint of lightly toasted oak	10.75/39
HOUSE DED	

#### **HOUSE RED**

Mondavi Cabernet	Sauvignon or Merlot		//22
Mondayi Cabernet	Sauvigiloli di Mellot	STATE REPORTS	122

# [WINE LIST]

#### WHITE WINE

Mumm Napa Brut Prestige (Bottle Only) Bright citrus, red apple, creamy vanilla with hints of honey and gingerbread spice	45
Standford Governor's Brut Cuvée Full-flavored California champagne with a clean, crisp fruit, excellent balance, and a long finish	7/22
Brancott Sauvignon Blanc A New Zealand wine with crisp & bright citrus, grapefruit and guava flavors	9/33
Kendall Jackson Chardonnay Bursting with tropical flavors of pineapple, mango and papaya, along with green apple and citrus notes	9.75/3
J Lohr "Riverstone" Chardonnay Juicy flavors of orange and apricot, balanced with a creamy finish	9.75/30
Oyster Bay Pinot Grigio New Zealand's Pinot Grigio has aromas of pear and nectarine with crisp apple freshness	<b>9.75/3</b> 0 a
SWEETER	
Chateau Ste Michelle Riesling Grown in Washington with delicious flavors of ripe peach and juic pear underscored with racy acidity	<b>8/28</b> y
Jacob's Creek Moscato Delicate and tropical white peach aromas with undertones of honeysuckle and lemon	8/28
HOUSE WHITE	
Mondavi White Zinfandel Mondavi Chardonnay	7/22 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, 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.





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

#### CORNED 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**

GUINESS CAN
GREEN BEER DRAFT

\$5

\$3





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)





# Fill with our famous \*Big Stick\*\*

\*24 oz. adult beverage included with purchase



\*Purchases and refills available at The Springs Restaurant