

APPETIZERS

CAPISCE'S FAMOUS CALAMARI

Parmesan cheese-crusting calamari strips drizzled with spicy horseradish aioli. Served with made-from-scratch pomodoro sauce. 10

FRIED GREEN TOMATOES

Crispy green tomatoes nestled on a bed of arugula tossed with light vinaigrette. Served with housemade remoulade. 8

STUFFED JALAPEÑOS

Three giant perfectly-fried whole jalapeños stuffed with applewood smoked bacon and a blend of mozzarella, cheddar, and pepperjack cheeses. Served with ranch dressing. 7

LUMP CRAB CAKES

Pan-seared lump crab cakes served with spicy aioli. 12

HUMMUS DIP & PITA CHIPS

SELECT ONE: 7

Kalamata Olive | Spicy Red Pepper & Feta | Chipotle Lime

SALADS

SPRINGS HOUSE

A spring mix with romaine and iceberg lettuce, grape tomatoes, red onions, bacon, crostini and hardboiled eggs. 7

WILTED SPINACH HARVEST

Baby spinach, bleu cheese crumbles, candied walnuts and dried cranberries drizzled with warm bacon balsamic vinaigrette. 9

GRILLED CAESAR

A half head of lightly-grilled romaine lettuce drizzled with Caesar dressing and topped with crispy bacon, crostini and shaved Parmesan cheese. 8

CHOPPED ARTESIAN COBB

A chopped house salad with turkey, bacon, avocado, hardboiled eggs, grape tomatoes, bleu cheese, chopped parsley and your choice of dressing. 12

DINNERS

CHICKEN LASAGNA

Three layers of tender pasta sheets with grilled chicken, baby spinach, pomodoro, Béchamel, mozzarella and shaved Parmesan cheese. 12

SHRIMP AND ASPARAGUS CAPELLINI

Sautéed shrimp, asparagus and grape tomatoes tossed with roasted shallots and garlic in white wine Parmesan sauce. 14

CHICKEN FRIED STEAK OR CHICKEN FRIED CHICKEN

Beef cutlet or chicken breast lightly breaded and fried. Served with roasted garlic mashed potatoes, bacon country gravy and glazed carrots. 14

STEAK POT PIE

Hand-cut steak with fresh peas, carrots, celery and onions in a rich demi-glace beneath a flaky, puff pastry crust. 10

BLACKENED OR FRIED CATFISH

Catfish fillets cooked your way with southwestern black bean and corn relish, coleslaw, and homemade hushpuppies. 11

PECAN ENCRUSTED TILAPIA

Pan-seared pecan and herb encrusted tilapia in an Amaretto cream sauce served over white wine risotto with a side of grilled asparagus. 15

BOURSIN CHICKEN

Chicken breast stuffed with spinach, sundried tomatoes, caramelized onions, roasted garlic and Boursin cheese. Served atop orzo pasta with creamy Dijon sauce. 12

SEAFOOD CIOPPINO DU JOUR

A bountiful seafood extravaganza braised in a fennel-scented stew with tomatoes and delivered with sourdough toast. 21

50/50 MEATLOAF

A hearty combination of ground smoked bacon and ground chuck with green bell peppers, onions, celery, roasted garlic and brown sugar; formed into a perfect loaf and topped with a tangy glaze. Served with garlic mashed potatoes and honey glazed carrots. 11

STEAKS

ALL STEAKS ARE GRILLED TO YOUR SATISFACTION AND SERVED WITH YOUR CHOICE OF TWO SIDES.

10 OZ. TOP SIRLOIN | 6 OZ. FILET | 12 OZ. RIBEYE

22

29

25

BURGERS AND SANDWICHES

SERVED WITH FRENCH FRIES

CHEESEBURGER

A hand-pressed ground ribeye patty on a soft pretzel bun with sliced cheddar cheese, lettuce, tomatoes, red onions, pickles and mayo or mustard. 9

GREEN CHILI AVOCADO CHEESEBURGER

A hand-pressed ground ribeye patty on a soft pretzel bun dressed with cilantro mayo and topped with a whole grilled green chili, avocado and sliced cheddar cheese. 9

FRIED GREEN TOMATO BLT

Applewood smoked bacon, crispy fried green tomatoes and arugula with homemade remoulade on a soft pretzel bun. 9

WHEN PIGS FLY

A breaded pork cutlet with sliced ham, applewood smoked bacon and a sunny-side up egg resting in a fried onion nest. Topped with Swiss cheese and smoky chipotle aioli on a soft pretzel bun. 11

MONTE CRISTO

Two layers of shaved ham, turkey, Swiss cheese and American cheese on white Pullman bread, carefully battered and fried to a golden brown. Served with housemade raspberry sauce. 9

NEW ENGLAND SEAFOOD ROLL

A freshly prepared mixture of shrimp, scallops and calamari marinated in white wine and lightly tossed in garlic mayonnaise. Served on a toasted New England roll. 12

PRIME RIB DIP

Prime rib slowly roasted to perfection and thinly-sliced; complimented with spicy horseradish aioli and melted Havarti cheese. Served on a fresh hoagie roll with natural au jus. 13

SIDES

All sides \$4

HONEY GLAZED CARROTS
GARLIC MASHED POTATOES
FRENCH FRIES

SALT-CRUSTED BAKED POTATO
GRILLED CORN WITH CHIPOTLE LIME BUTTER
BACON & PARMESAN CRUSTED MAC 'N CHEESE
COLESLAW
GRILLED ASPARAGUS
ORZO PASTA

SPRINGS

at the ARTESIAN

