

# HIGHLAND HOUSE RESTAURANT

## ~ STARTERS ~

<b>Shrimp Cocktail</b>	15	<b>Steamed Clams</b>	20
6 Jumbo shrimp served with lemon and cocktail sauce.		Sauteed whole clams in a white wine garlic butter sauce. Served with 4 garlic butter baguettes.	
<b>Nachos</b>	16	<b>Strawberry Crostini</b>	14
Corn tortilla chips covered with cheese, black beans, diced tomato, red onion, and black olives. Served with house made salsa and creamy cilantro sauce. Add grilled chicken, steak, or pork carnitas for an additional charge.		Sliced baguette topped with goat cheese, prosciutto, fresh cut strawberries, and basil. Finished with balsamic reduction.	
<b>Chicken Wings</b>	17	<b>White Bean Crostini</b>	15
With your choice of classic buffalo, jalapeno peach, or pineapple teriyaki.		White bean and herb puree on toasted baguette slices. Topped with thinly sliced steak, fresh arugula, and finished with olive oil.	
<b>Calamari</b>	15	<b>Grilled Baguettes</b>	11
Fried calamari strips served with house made cocktail sauce.		Thinly sliced and grilled baguettes with a balsamic and olive oil dipping sauce.	
<b>Mountain of Fries</b>	11		
Traditional salt and pepper, garlic, or Cajun.			

## ~ TACOS ~

<b>Baja Fish Tacos</b>	18
Lightly battered and fried red snapper with jicama carrot slaw, chipotle aioli, creamy cilantro sauce and finished with vinaigrette.	
<b>Shrimp Tacos</b>	18
Jumbo Shrimp with thinly sliced cabbage, chipotle aioli, creamy cilantro sauce and finished with vinaigrette.	
<b>Steak Tacos</b>	19
Marinated and thinly sliced steak topped with jalapeno pineapple salsa, cotija cheese, and finished with fresh cilantro.	

## ~ SALADS ~

<b>Buffalo Chickpea &amp; Steak Salad</b>	20
Organic spring mix topped with grilled steak, red onion, celery, blue cheese crumbles and ribboned carrots. Finished with fried chickpeas tossed in spicy buffalo sauce and served with a side of blue cheese dressing.	
<b>Grilled Caesar Wedge</b>	13
Grilled romaine hearts topped with classic Caesar dressing, shredded parmesan, and garlic bread.	
<b>Farro Salad</b>	19
Organic arugula and seasoned farro tossed with an apple cider honey Dijon vinaigrette with chopped green apples, toasted pecans, shredded parmesan, and fried red onion.	

## ~ FLATBREADS ~

<b>Pear</b>	15
Caramelized onion jam with gorgonzola and fresh sliced pear. Topped with fresh arugula and finished with balsamic reduction.	
<b>Steak</b>	18
Marinated steak with red grapes, red onion, and blue cheese crumbles. Topped with fresh arugula and finished with balsamic reduction.	
<b>Margherita</b>	13
House made marinara sauce with fresh mozzarella and basil. Finished with olive oil.	

## ~ ADD ONS ~

<b>Grilled Chicken Breast</b>	7
<b>Grilled Steak</b>	9
<b>Shrimp (5)</b>	9
<b>Shredded Pork</b>	7
<b>Caramelized Onions</b>	3
<b>Sauteed Mushrooms</b>	4
<b>Side Salad</b>	9

## ~ BURGERS & SUCH ~

<p><b>Highland Burger</b> 20 Grilled half pound patty topped with smoked cheddar, bacon, lettuce, tomato, and onion. Served on a brioche bun with a side of fries.</p> <p><b>Goat Cheeseburger</b> 19 Grilled half pound patty topped with goat cheese, caramelized balsamic onions, and fresh arugula. Served on a brioche bun with a side of fries.</p> <p><b>Black Bean Burger</b> 19 House made and topped with crispy onion straws, cotija cheese, lettuce, tomato, and chipotle aioli. Served on a brioche bun with a side of fries.</p> <p><b>Crispy Chicken Club</b> 20 Lightly battered and fried until golden. Topped with bacon, lettuce, red onion, and chipotle aioli. Served on a toasted ciabatta bun with a side of fries.</p> <p><b>Grilled Chicken &amp; Prosciutto Sandwich</b> 19 Grilled chicken breast topped with thinly sliced prosciutto, jack cheese, and onion jam. Finished with fresh arugula and served on a toasted ciabatta bun with a side of fries.</p>	<p><b>BBQ Pulled Pork</b> 17 Slow roasted pork with house made bourbon BBQ sauce, topped with a classic cabbage slaw. Served on a toasted ciabatta bun with a side of fries.</p> <p><b>Veggie Stack</b> 16 Fresh cucumber, avocado, lettuce, tomato, onion, and jack cheese. Served on a toasted ciabatta bun with roasted red pepper aioli and a side of fries.</p> <p><b>Chicken Strips</b> 17 House made and fried until golden brown. Served with French fries and your choice of dipping sauce.</p> <p><b>Fish &amp; Chips</b> 18 Lightly battered red snapper filets fried until golden, served with French fries and our house made tartar sauce.</p> <p><b>Side Salad</b> 9 Organic spring mix with shredded raw beets and carrots, topped with tomato and cucumber. Served with your choice of blue cheese, ranch, or balsamic vinaigrette.</p>
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## ~ FEATURED ENTREES ~ (Served after 5 pm)

<p><b>Flank Steak</b> 27 Grilled marinated flank steak finished with a light blackberry balsamic glaze. Served with mashed potatoes and asparagus.</p> <p><b>Spinach Stuffed Chicken</b> 28 Oven-baked stuffed chicken with spinach and feta cheese topped with Roma tomatoes and mozzarella cheese. Served with mashed potatoes and seasonal vegetables.</p> <p><b>Chicken Marsala</b> 28 Pan seared chicken and sautéed mushrooms in a creamy marsala wine sauce. Served with mashed potatoes and asparagus.</p> <p><b>Gnocchi Vegetables</b> 26 Sautéed vegetables with gnocchi in a roasted red pepper pesto. Served with garlic bread.</p>	<p><b>Snapper Puttanesca</b> 29 Oven baked snapper topped with a caper tomato kalamata olive sauce. Served with rice and seasonal vegetables.</p> <p><b>Balsamic Honey Glazed Salmon</b> 32 Seared 6 oz salmon topped with a balsamic honey glaze and served with rice and seasonal vegetables.</p> <p><b>Garlic Ribeye</b> 39 12 oz ribeye topped with a garlic cream sauce Served with mashed potatoes and asparagus.</p> <p><b>Cajun Pasta</b> 25 Sautéed bell peppers and onions with penne noodles in a Cajun alfredo sauce. Served with garlic bread.</p> <p><b>Clam Pasta</b> 30 Sautéed whole clams with fettuccine noodles in a garlic butter white wine sauce. Served with garlic bread.</p>
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**18% gratuity will be included for parties of 6 or more**  
**Maximum of 2 checks per party**  
**\$4 Split Plate Fee**