

THE HIGHLANDS GRILL

Dinner Menu

STARTERS

Smoked Trout Dip	12
<i>Fried capers, and toast points</i>	
Truffle Fries	12
<i>Parmesan and cracked black pepper</i>	
Mussels Bowl	12
<i>White wine tomato broth, and toast points</i>	
Fried Oysters	12
<i>Served with remoulade</i>	
Catfish Nuggets	12
<i>Served with remoulade</i>	
Crab Cake	12
<i>Served with remoulade</i>	
Reuben Egg Rolls	10
<i>Served with Thousand Island dressing</i>	
Hot Gorgonzola Dip	10
<i>House chips</i>	
Cheese Sticks	10
<i>Served with marinara sauce</i>	
House Fried Pork Skins	10
<i>Served with house-made pimento cheese</i>	

WINGS

One Dozen Wings GF	16
<i>Your choice of sauce: Dry Ranch, Mango Habanero, Hot, Mild, Lemon Pepper, BBQ, Teriyaki, Hot Teriyaki, or Honey Chipotle</i>	

QUESADILLAS

Avocado crema and fire-roasted salsa

Lobster & Havarti Dill	20
Smoked Chicken & Smoked Gruyère	15
Black Bean & Corn	10
<i>Peppers, onions, and cheddar jack cheese</i>	
Add Chicken 6; Add Shrimp 8	

SALADS

Chef Salad	15
<i>Boar's Head PitCraft Turkey & Tavern Ham with mixed greens, cucumbers, tomatoes, red onions, hard-boiled egg, and shredded cheese</i>	
Southwest Cobb Salad	15
<i>Grilled chicken & bacon with mixed greens, roasted corn, hardboiled egg, avocado, cucumbers, tomatoes, red onions, shredded cheese, with house-made honey chipotle vinaigrette</i>	
Harvest Salad	12
<i>Mixed greens, apples (winter season) or berries (summer season), cucumbers, tomatoes, red onions, feta cheese, pecans, with house made balsamic vinaigrette</i>	
House Salad	10
<i>Mixed greens, cucumbers, tomatoes, red onions, sunflower seeds, dried cranberries, shredded cheese, and croutons</i>	
Caesar Salad	10
<i>Romaine lettuce, shaved Parmesan, and croutons</i>	
Small House or Caesar Salad	6

ADD A PROTEIN

Salmon*	10
Shrimp	8
Chicken	6
Chicken Salad	6

SOUP OF THE DAY

Bowl	8
Cup	4

FISH & FOWL

Includes soup or salad

Lobster Mac & Cheese 38

Cavatappi pasta, smoked Gruyère cheese sauce, caramelized onions, bacon, and lobster

Crab Cakes 37

Sautéed spinach and wild rice

North Carolina Rainbow Trout 28

Pan seared with lemon butter, capers, local stone ground grits, and broccolini

Honey Parmesan Salmon* GF 26

Wild rice and broccolini

Fried Catfish & Shrimp 24

Coleslaw and your choice of one side

Shrimp & Grits GF 24

Dill Havarti grit cakes topped with shrimp, mushrooms, onions, and roasted red peppers in a bacon cream sauce

Chicken Piccata 24

Springer Mountain Farms chicken cutlets with beurre blanc & capers over angel hair pasta with broccolini

BURGERS & CHICKEN

Ask your server about our specialty burgers and chicken sandwiches

Arrowhead Burger* 15

8 oz. certified Angus beef, lettuce, tomato, onion, and your choice of cheese on toasted brioche, served with your choice of one side

Highlands Chicken Sandwich 13

Springer Mountain Farms Chicken, grilled or fried, lettuce, tomato, and onion on toasted brioche, served with your choice of one side

HAND CUT STEAKS

All certified Angus beef steaks served with roasted asparagus, baked potato, and soup or salad

8 oz. Filet Mignon* GF 35

12 oz. Rib Eye* GF 34

8 oz. Beef Medallions* GF 28

ADD-ONS

Roasted Garlic & Black Truffle Compound Butter GF 4

Three Grilled Shrimp GF 4

Sautéed Mushrooms & Onions GF 2

Beef Demi-Glace GF 2

BLUE PLATE SPECIALS

Your choice of protein and two sides

Meatloaf 17

Springer Mountain Farms Chicken - Grilled or Fried GF 17

Pork Chop - Grilled or Fried* GF 17

Catfish 17

Hamburger Steak* GF 17

SIDES

Wild Rice Pilaf

Mashed Potatoes

Mashed Sweet Potatoes

Southern Green Beans

Fried Brussels Sprouts

Fried Okra

Broccolini

House Chips

Stone Ground Grits

Sautéed Spinach

French Fries

Sweet Potato Fries

Onion Rings

Cole Slaw

Fresh Fruit

