

THE HIGHLANDS GRILL

Dinner Menu

STARTERS

Goat Cheese Dip with Marinated Tomatoes	12
<i>Served with toast points</i>	
Fried Calamari	14
<i>Served with lemon thyme aioli</i>	
Truffle Fries GF	12
<i>With fresh rosemary and Parmesan</i>	
Mussel Bowl	14
<i>White wine tomato broth, and toast points</i>	
Potato Skins GF	12
<i>With cheddar,bacon, and green onions served with ranch</i>	
Crab Cake	12
<i>Served with lemon thyme aioli</i>	
Buffalo Chicken Egg Rolls GF	12
<i>Stuffed wih buffalo chicken, green onion, and bacon, served with ranch or bleu cheese</i>	
Loaded House Chips GF	10
<i>Covered with Gorgonzola cream sauce, bacon, green onions, tomato, and Gorgonzola crumbles</i>	
Mozzarella Sticks	10
<i>Served with marinara sauce</i>	
Pimento Cheese with Jalapeños and Candied Bacon	12
<i>Served with toast points</i>	

WINGS

One Dozen Wings GF	20
<i>Your choice of sauce: Dry Ranch, Mango Habanero, Hot, Mild, Lemon Pepper, BBQ, Teriyaki, Hot Teriyaki, Honey Chipotle, Ranchelada, Garlic Parmesan, Orange Pepper, Hot Peach</i>	
Wing Meal	14
<i>6 wings, choice of one side</i>	

SALADS

<i>Your choice of dressing: ranch, bleu cheese, honey mustard, thousand island, raspberry vinaigrette, Italian, oil and vinegar, balsamic vinaigrette, honey chipotle vinaigrette, and sesame vinaigrette</i>	
Southwest Cobb GF	12
<i>Mixed greens, bacon, roasted corn, hardboiled egg, avocado, cucumbers, tomatoes, red onions, shredded cheese, with house-made honey chipotle vinaigrette</i>	
Harvest Berry GF	12
<i>Mixed greens, strawberries, cucumbers, red onions, goat cheese, and spiced pecans with house made balsamic vinaigrette</i>	
Mandarin Crunch	12
<i>Mixed greens, mandarin oranges, cherry tomatoes, green onions, cucumber, crunchy noodles, and toasted almonds with house made sesame 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	
Chicken	8
Chicken Salad	8
Shrimp	8
Salmon	13

SOUP OF THE DAY

Bowl	8
Cup	4

FISH & FOWL

Barbeque Shrimp and Grits GF 20

Pan-seared shrimp with BBQ sauce, goat cheese, bacon, and green onions over smoked Gouda grit cakes

Crab Cakes 31

Zesty blue crab cakes topped with lemon thyme aioli, served with sautéed spinach and wild rice

Fresh Catch* GF MKT

Market fresh fish of the day with toasted almond browned butter sauce, served with mashed potatoes, and roasted asparagus

Honey Chipotle Salmon* GF 22

Grilled salmon with honey chipotle glaze, served with wild rice and garlic green beans

Caprese Chicken GF 22

Gilled chicken topped with basil pesto, fresh tomatoes, and fresh mozzarella, choice of two sides

Pesto Pasta Chicken 20 | Shrimp 22

Cavatappi pasta tossed with pesto cream sauce, sun dried tomatoes, caramelized onions, and shaved Parmesan, choice of chicken or shrimp

Fried Catfish & Shrimp 24

Choice of two sides

Chicken Piccata 24

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

HANDHELDS

Each served with choice of one side - Gluten free bun available for \$2 up-charge

Arrowhead Burger* 17

Certified Angus Beef with lettuce, tomato, and onion on toasted brioche

Mushroom Onion Swiss Burger* 20

Certified Angus Beef with lettuce, tomato, and pickles

Bistro Burger* 20

Certified Angus Beef, Bacon habanero jam, bleu cheese, arugula, and bacon

Black Bean Burger 14

Pepper jack cheese avocado, lettuce, tomato, onion, and honey chipotle sauce

Highlands Chicken Sandwich 13

Springer Mountain Farms Chicken, grilled or fried, lettuce, tomato, and onion on toasted brioche

Sweet -n- Smokey Chicken Sandwich 16

Springer Mountain Farms chicken, grilled or fried with bacon habenero jam, smoked Gouda, lettuce, tomato, baco, and onion on toasted brioche

Figgy Chick Sandwich 16

Springer Mountain Farms chicken, grilled or fried with with prosciutto, Swiss cheese, fig jam, lettuce, tomato, and onion on toasted brioche

Chicken Salad Croissant 15

Lettuce, tomato, and onion

Salmon BLT 20

Grilled salmon, lemon thyme aioli, bacon, lettuce, and tomato on a buttery croissant

HAND CUT STEAKS

All certified Angus beef steaks served with roasted asparagus and baked potato

8 oz. Filet* GF MKT

14 oz. Ribeye* GF MKT

14 oz. Prime Rib* au jus (Saturdays only) GF MKT

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

Crab Cake 12

BLUE PLATE SPECIALS

Your choice of protein and two sides

Meatloaf 17

Springer Mountain Farms Chicken – Grilled GF or Fried* 17

Pork Chop – Grilled GF or Fried* 17

Catfish 17

Hamburger Steak* GF 17

FLATBREADS

Classic Pepperoni 12

Marinara, mozzarella and pepperoni

Chicken Bacon Ranch 15

Ranch, mozzarella, grilled chicken, bacon, and green onion

Figgy Flat 15

Fig preserve, goat cheese, prosciutto, arugula, and balsamic glaze

Taco 15

Salsa, three cheese blend, taco beef, green onion, and sour cream

Barbeque Chicken 15

Barbeque, mozzarella, grilled chicken, red onion, and bacon

Steakhouse 18

A1, mozzarella, grilled steak, caramelized onion, mushroom and bleu cheese

Caprese 15

Basil pesto, fresh mozzarella, tomatoes, and balsamic glaze

SIDES 4

Wild Rice Pilaf Sautéed Spinach

Mashed Potatoes French Fries

Mashed Sweet Potatoes Sweet Potato Fries

Garlic and Herb Potatoes House Chips

Southern Green Beans Onion Rings

Garlic Green Beans Cole Slaw

Peachy Fried Brussel Sprouts Fresh Fruit

Fried Okra Soup of the Day

Broccolini Garden Salad