

THE HIGHLANDS GRILL

Dinner

FISH & FOWL

Featuring Springer Mountain Farm Chicken.
Includes soup or salad

LOBSTER MAC & CHEESE \$38

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

SMOKED 1/2 CHICKEN **GF** \$24

Alabama white BBQ sauce and succotash

*HONEY PARMESAN SALMON **GF** \$26

With wild rice and broccolini

NC RAINBOW TROUT \$28

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

FRIED CATFISH & SHRIMP \$24

With coleslaw and one side

CHICKEN PICCATA \$24

Chicken cutlets with beurre blanc & capers over angel hair pasta with broccolini

SHRIMP & GRITS **GF** \$24

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

CRAB CAKES \$37

Served with sautéed spinach and wild rice

HAND CUT STEAKS

All certified angus beef steaks come with roasted asparagus, baked potato, and soup or salad

*8 OZ FILET MIGNON **GF** \$35

*12 OZ RIBEYE **GF** \$34

*8 OZ BEEF MEDALLIONS **GF** \$28

ADD-ONS

ROASTED GARLIC & BLACK TRUFFLE COMPOUND BUTTER **GF** \$4

SAUTÉED MUSHROOMS & ONIONS **GF** \$2

BEEF DEMI-GLACE **GF** \$2

THREE GRILLED SHRIMP **GF** \$4

BURGERS & CHICKEN

Ask your server about our specialty burgers and chicken sandwiches

*ARROWHEAD BURGER \$15

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

HIGHLANDS CHICKEN SANDWICH \$13

With lettuce, tomato, and onion on toasted brioche, served with a choice of one side

BLUE PLATE SPECIALS

Pick one protein and add two sides

MEATLOAF \$17

GRILLED OR FRIED CHICKEN **GF** \$17

Featuring Springer Mountain Farm Chicken

*GRILLED OR FRIED PORK CHOP **GF** \$17

CATFISH \$17

*HAMBURGER STEAK **GF** \$17

DINNER SIDES

WILD RICE PILAF

MASHED POTATOES

MASHED SWEET POTATOES

SOUTHERN GREEN BEANS

FRIED BRUSSELS SPROUTS

BROCCOLINI

HOUSE CHIPS

STONE GROUND GRITS

SAUTÉED SPINACH

FRENCH FRIES

SWEET POTATO FRIES

ONION RINGS

COLE SLAW

FRESH FRUIT

*Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses

18% GRATUITY MAY BE ADDED FOR PARTIES OF SIX (6) OR MORE

STARTERS

SMOKED TROUT DIP	\$12
With fried capers, served with toast points	
REUBEN EGG ROLLS	\$10
Served with thousand island dressing	
TRUFFLE FRIES	\$12
With parmesan and cracked black pepper	
MUSSELS BOWL	\$12
In white wine tomato broth, served with toast points	
HOT GORGONZOLA DIP	\$10
With house chips	
FRIED OYSTERS	\$12
With remoulade	
CHEESE STICKS	\$10
With marinara sauce	
CATFISH NUGGETS	\$12
With remoulade	
CRAB CAKE	\$12
With remoulade	
HOUSE FRIED PORK SKINS	\$10
With housemade pimento cheese	

QUESADILLAS

With avocado crema and fire-roasted salsa

LOBSTER & HAVARTI DILL	\$20
SMOKED CHICKEN-SMOKED GRUYÈRE	\$15
BLACK BEAN & CORN	\$10
With peppers, onions, and cheddar jack cheese	
ADD CHICKEN \$6	ADD SHRIMP \$8

ONE DOZEN WINGS

SERVED WITH CHOICE OF SAUCE:

Dry ranch, mango habanero, hot, **GF** \$16
mild, lemon pepper, BBQ, teriyaki,
hot teriyaki, honey chipotle

SOUPS

SOUP OF THE DAY	CUP: \$4	BOWL: \$8
LOBSTER BISQUE	CUP: \$8	BOWL: \$16

SALADS

Add any of the following proteins:

CHICKEN	CHICKEN SALAD	SHRIMP	SALMON
\$6	\$6	\$8	\$10

HOUSE SALAD **SMALL: \$6** **LARGE: \$10**


Mixed greens, cucumbers, tomatoes, red onions, sunflower seeds, dried cranberries, shredded cheese, and croutons

CAESAR SALAD **SMALL: \$6** **LARGE: \$10**

Romaine lettuce, shaved parmesan, and croutons

HARVEST SALAD **\$12**

Mixed greens, berries (summer season), apples (winter season), cucumbers, tomatoes, red onions, feta cheese, seasoned pecans, served with housemade balsamic vinaigrette

CHEF SALAD  **\$15**

Featuring BH Pitcraft Turkey and Tavern Ham with mixed greens, cucumbers, tomatoes, red onions, hardboiled egg, and shredded cheese

SOUTHWEST COBB SALAD **\$15**

Grilled chicken & bacon with mixed greens, roasted corn, hardboiled egg, avocado, cucumbers, tomatoes, red onions, shredded cheese, served with housemade honey chipotle vinaigrette

THE HIGHLANDS GRILL



L A K E
ARROWHEAD

LAKE ARROWHEAD YACHT & COUNTRY CLUB

486 ARROWRIDGE · WALESKA, GA · 30183

DINING ROOM & RESERVATIONS: 770-721-7900 (X3)