

dinner menu

THE HIGHLANDS GRILL

starters

- SPINACH ARTICHOKE DIP \$9**
creamy baked goodness served with fried Pita chips
- BREADED MOZZARELLA TRIANGLES \$9**
served with fresh marinara and Parmesan
- SUNDRIED TOMATO AND GOAT CHEESE SPREAD \$9**
with assorted crackers and fresh strawberries
- CHUNKY AVOCADO AND MANDARIN SALAD \$11**
with fresh Pico de Gallo and tortilla chips
- CHICKEN WINGS \$10**
large fried wings tossed in choice of sauce - buffalo, barbeque, teriyaki, honey sriracha, dry ranch or mango habañero - with celery, carrots, and choice of dipping sauce

salads

- add: chicken \$4.50 | steak \$5.50 | shrimp \$7
- HOUSE SALAD small \$5 | large \$7**
mixed greens served with tomato, sliced red onion, English cucumber, Parmesan, and garlic croutons
- CLASSIC CAESAR small \$5 | large \$7**
crisp romaine, garlic croutons, and shaved Parmesan
- HIGHLANDS GRILL COBB small \$7.50 | large \$11**
mixed greens served with Applewood bacon, boiled egg, shredded cheese, cucumber, tomato, red onion, croutons, and sliced avocado
- SALMON & SPINACH \$17**
freshly grilled salmon served over baby spinach with shaved red onion, tomato, garlic croutons, goat cheese, candied pecans, and dried cranberries
- CARIBBEAN SEAFOOD SALAD \$18**
fresh lightly seasoned and pan-seared Gulf shrimp served with conch fritters, sliced strawberries, gold pineapple, red onion, tomato, cucumber, and jalapeño citrus vinaigrette

side items

mashed potatoes, rice, baked potato, green beans, broccoli, Brussels sprouts, baked beans, coleslaw, French fries, sweet potato fries, onion rings

dessert

- Flourless Chocolate Torte \$6
White Chocolate Raspberry Cheesecake \$6
Bananas Foster Cheesecake \$6.95
Carrot Cake \$6
Red Velvet Cake \$6

soups

- CHEF'S FAMOUS CREAM OF MUSHROOM**
buttery cream base finished with sherry wine
cup \$3.50 | bowl \$5.25
- SOUP DU JOUR**
chef's freshly prepared daily goodness
cup \$3.50 | bowl \$5.25

entrées *includes Caesar or house salad*

- FRESH GULF GROUPER \$25**
well seasoned, blackened or grilled, and served over Basmati rice and broccoli
- GOLDEN FRIED JUMBO GULF SHRIMP PLATTER \$21**
seven fried shrimp served with two sides and hushpuppies
- GRILLED NORTH ATLANTIC SALMON \$19**
served with choice of two sides
- FRIED FLOUNDER PLATTER \$16**
lightly breaded deep-fried flounder served with housemade hushpuppies, French fries, and choice of side
- TENDER FILET MIGNON \$28**
8 oz. Choice Angus beef filet served with choice of two sides
- CHOICE RIBEYE \$28**
grilled to perfection and served with baked potato and choice of vegetable
- FLAT IRON STEAK \$17**
melt-in-your-mouth tenderness served with choice of two sides (add shrimp \$6 +)
- BBQ PLATTER \$19**
sliced pork and smokey tender ribs served with baked beans, cole slaw, and garlic Texas toast
- THE HIGHLANDS GRILL BURRITO \$14**
chicken or steak grilled with peppers, onions, and cheese wrapped in a flour tortilla and finished with Chipotle cheese sauce, shredded lettuce, Pico de Gallo, sour cream and salsa (+\$1 guacamole)
- ARROWHEAD BURGER \$13**
8 oz. choice burger topped with melted cheese, lettuce, tomato, and onions on toasted Brioche