

HIGHLANDS GOLF CLUB

SHAREABLES & BAR BITES

BAO BUN 17

crispy pork belly, pickled
ginger, miso aioli

SHRIMP GYOZA 15

ponzu sauce, green onions,
sesame seeds

LAMB KABOB 18

marinated butter beans,
Harissa, cucumber, yogurt,
grilled naan

CALAMARI 20

garlic parmesan aioli,
banana peppers

TEMPURA BEANS 9

chipotle aioli

CHICKEN TACOS 16

3 corn tortillas, pulled chicken,
cheese, mango pineapple
salsa, lettuce, lime

NACHOS 20

loaded with cheese, jalapenos,
green onions, pico de gallo,
salsa and sour cream

ADD: chicken 5, cajun beef 5
guacomole 4

CHICKEN CHILI BITES 17

cool cucumber, sesame seeds,
green onion

BRUSSEL SPROUTS 14

deep fried, feta, bacon,
sriracha aioli

CAULIFLOWER 16

tempura dipped, sweet
chili glaze, sesame seed,
cucumber yogurt

POTATO SKINS 16

bacon, cheese, green onions,
salsa and sour cream

POUTINE 15

smoked brisket or
butter chicken

KETTLE CHIPS 10

french onion dip

CHICKEN WINGS 18

carrot sticks and ranch
choose any flavor

DRY: salt and pepper,
lemon pepper, Nashville rub
WET: honey mustard, BBQ,
hot sauce, sweet chili sauce

PLEASE LET YOUR SERVER KNOW ABOUT
ANY DIETARY CONCERNS YOU MAY HAVE.

SOME MENU ITEMS CAN BE MODIFIED TO GLUTEN FREE

GROUPS OF 8 OR MORE, SUBJECT TO 20% GRATUITY

BREADS & SPREADS

served with tortilla chips or baked ciabatta

HUMMUS 13

tzatziki, roasted chickpea

RICOTTA DIP 15

whipped lemon ricotta,  
marinated tomato, olives
and cucumbers

SAUSAGE & CHEESE 22

fuge sausage, Irish porter
cheese, gorgonzola, cranberry
mustard, mango chutney

FRIED MOZZARELLA 14

panko crusted, San Marzano
sauce, parmesan cheese

HOT CRAB DIP 18

Louisiana style hot crab
and chives

HOMEMADE SOUP

cup 6 bowl 8

a new creation each day!

ON THE GREENS

PEAR & QUINOA 11/14

red wine poached pear, spiced
candied walnuts, gorgonzola
on mixed greens

BEET & SALMON 19/23

toasted pumpkin seeds, feta,
citrus truffle dressing on
mixed greens

THAI SHRIMP NOODLE 18

sambal shrimp, toasted peanuts,
carrots, radish, on mixed greens
with ginger mandarin dressing

CAESAR SALAD 13/16

crisp romaine, bacon, croutons,
parmesan, with creamy
garlic dressing

CHICKEN COBB 21

gorgonzola, tomatoes, hard
boiled egg, bacon, avocado
on mixed greens with choice
of dressing

HGC SALAD 11/15

cranberry, cucumbers, tomatoes,
feta, on mixed greens with choice
of dressing

ADD: grilled salmon 10 grilled chicken 7 garlic shrimp 7

FLATBREADS

gluten free flatbread +2

FUNGI 14

pesto, artichoke
sauteed mushrooms,
fior di latte

PEACH 16

PROSCIUTTO
lemon ricotta,
peach, hot honey

CALIFORNIAN 16

BBQ sauce, chicken,
avocado, bacon,
cheddar cheese

HANDHELDS

choice of fries, soup of the day, house salad or caesar salad
SUB: sweet potato fries, onion rings or mediterranean salad +3

CAJUN SALMON BURGER 24

spicy mango chutney, garlic
aioli, lettuce tomato, onion
on a brioche bun

BRISKET BURGER 21

smoked brisket, secret sauce,
cheddar cheese, lettuce,
tomato, onion on a brioche bun

QUESADILLA 21

ground beef or roasted chicken,
cheddar cheese, black beans,
jalapenos, sauteed peppers
and onions

REUBEN 21

smoked Montreal style beef,
dijon mustard, swiss cheese,
sauerkraut on grilled marble rye

GRILLED CHICKEN SANDWICH 20

grilled bacon, garlic aioli,
lettuce, tomato on grilled
sourdough

BEEF DIP 23

slow roasted prime rib, swiss
cheese, garlic aioli, roasted
peppers and onions, au jus

BUZZ WRAP 18

buffalo style chicken tenders,
bacon, cheddar cheese,
tomato, lettuce, ranch in a
tortilla wrap

TURKEY SANDWICH 22

house smoked turkey, bacon,
avocado, cheddar cheese,
cranberry mustard, LTO,
on a ciabatta

HGC BURGER 23

cheddar, bacon, lettuce, tomato, garlic aioli,
secret sauce on a brioche bun

CHOICE OF:

½ lb. wagyu beef patty, chicken breast or garden veggie patty

SMASH BURGER

single 19 double 23

1/4 lb. certified Angus beef patty

cheddar, bacon, lettuce, tomato, garlic aioli,
secret sauce on a brioche bun

SUB: swiss or bleu cheese n/c

SUB: gluten free burger bun +2

ADD: avocado or mushrooms +2

CLUB FAVORITES

STEAK SANDWICH 26

8 oz. striploin, mushroom demi, garlic aioli, grilled baguette

FIESTA BOWL 23

cajun chicken, avocado, charred corn, black beans, red onions, rice, pico de gallo

BUDDHA BOWL 26

seared ahi tuna, jasmine rice, tobiko, seaweed salad, cucumber, edamame, sriracha aioli

FISH & CHIPS 18/22

beer battered haddock, fries, coleslaw

GINGER BEEF 22

crispy beef, cabbage, broccoli, shredded carrots, served on noodles or rice

GNOCCHI SORRENTINO 22

lamb and pork ragu, ricotta, pine nuts, San Marzano sauce

SPAGHETTI ROMANO 26

wild shrimp, basil pesto, spinach, sambuca cream sauce, parmesan, garlic toast

PENNE ALLA VODKA 23

chicken, sausage, roasted peppers, feta, garlic toast

THAI COCONUT CURRY RAMEN 23

pork belly, ground beef, charred corn, pickled red onions, noodles

BUTTER CHICKEN 24

satin smooth gravy, tandoori spiced chicken, naan, served on jasmine rice

Build Your Own Meal

choose your MAIN then add your STARCH & SIDES

SIDES:

\$5 each

- *broccolini
- *baby carrots
- *mediterranean salad
- *brussel sprouts
- *caesar salad
- *cauliflower

BLACKENEND MAHI MAHI 17

mango pineapple salsa

ATLANTIC SALMON 20

miso maple glaze

DUCK LEG 18

5 spice marinated

CHICKEN SUPREME 18

creamy mustard sauce

8 oz. NEW YORK STEAK 22

onion rings, red wine demi

7 oz. TENDERLOIN 25

peppercorn crusted, mushroom ragu

PORK CHOP 16

beer brined, peach and paprika chutney

BISON SHORT RIB 25

caramel espresso rubbed, red wine demi

CAJUN CHICKEN BREAST 16

STARCH:

\$6 each

- *gnocchi
- *french fries
- *mushroom risotto
- *mashed potatoes
- *baked potato
- *poutine