

STARTERS

PANKO ONION RINGS VG 14
Marinara and Roasted Garlic Aioli

DILL CHEESE CURDS 15
Smoked and Lightly Breaded Local
Cheddar Cheese Curds

THAI WRAP 15
Thai Seasoned Chicken, Vegetables,
Romaine Hearts

WINGS
Traditional Or Boneless / Choice Of Sauce
Buffalo, Blaum Bros. Bourbon BBQ, Thai
Chili, Korean BBQ or Garlic Ranch Parmesan
SMALL (8CT) 13 / LARGE (12CT) 18

BBQ BURNT ENDS & CORN DIP 16
Crispy Pork Belly, Beef Brisket
and Smoked Corn Dip

SOUPS

SOUP DU JOUR 7
Chef's Choice

FRENCH ONION 7

ENTRÉE SALADS

HIGHLANDS SILO GF VG 17
Baby Greens, Sundried Tomatoes, Dried
Cranberries, Goat Cheese, Toasted
Almonds, Avocado, Pear and Signature
Lemon Fig Dressing

TRADITIONAL CAESAR SALAD 15
Fresh Romaine Hearts, Parmesan Cheese,
Grape Tomatoes, Croutons and Creamy
Caesar Salad Dressing
+ Chicken 4

TACO SALAD 15
Spicy Ground Beef, Iceberg, Tomato,
Cilantro, Jalapeño Tortilla Shell,
Shredded Cheddar and Black Bean Salsa

SPINACH BERRY SALAD 17
Blueberries, Blackberries, Strawberries,
Spinach, Glazed Walnuts, Goat Cheese
and Onion Poppyseed Dressing



HIGHLANDS RESTAURANT & LOUNGE 289

SANDWICHES

*Sandwiches Served With Choice Of French Fries, Sweet Potato Fries,
Kettle Chips Or Fresh Fruit*

THE SHULLS-BURGER 15
Half Pound Black Angus Patty on Brioche with
Your Choice of Local Cheeses.
Additional Toppings 1 Each: Bacon / Mushrooms / Grilled Onions

STEAK SANDWICH 18
Thinly Sliced Ribeye and New York Strip, Caramelized Onion,
Herb Cheese, Horseradish Cream and Herb Encrusted Focaccia

STEAK TACOS 17
Tri Tip, Chimichurri, Drunken Peppers, Onion and
Black Bean Mole and White Corn Tortilla

CLUB SANDWICH 15
Toasted Texas Toast, Smoked Turkey, Lettuce, Tomato
and Signature Sauce

NASHVILLE HOT CHICKEN PO BOY 15
Fried All White Meat Breast Nuggets, House Made
Tangy Slaw, Nashville Hot Sauce on Hoagie
Substitute Shrimp 18

BOURBON PULLED PORK 16
Smoked Pork Butt, Apple Spiked Coleslaw, Bourbon Barrel
Cracked Peppercorn Cheese on Brioche.

BRICK OVEN PIZZA

Medium 20 / Large 23 / Gf Cauliflower Crust Medium 20

MARGHERITA
Tomatoes, Garlic, Basil, Olive Oil and Fresh Mozzarella

MEAT AMORE
Herb Tomato Sauce, Italian Sausage, Pepperoni, Ground Beef,
Bacon and Fresh Mozzarella

WILD MUSHROOM
Cremini, Shitake And Portobello With Garlic Spread, Boursin
Cheese, Fresh Herbs and Fresh Mozzarella

BUILD YOUR OWN PIZZA
*Medium 18 / Large 20 / Gf Cauliflower Crust 18 (Medium Only)
Frying Pan Pizza 26*

SAUCE: Basil Pesto / Garlic Spread / Herb Tomato Sauce
Choice Of Ingredients: 1.25 Each

CHEESE: Boursin / Feta / Bleu / Extra Cheese

MEATS: Italian Sausage / Bacon / Canadian Bacon / Ground Beef /
Pepperoni / Chicken

VEGGIES: Tomatoes / Spinach / Artichokes / Zucchini / Yellow
Squash / Bell Peppers / Onions / Mushroom

ENTREES

All Entrees Come with Featured Salad of the Evening

WALLEYE 34
Pan Seared Fresh Great Lakes Walley
Mustard Herb Glaze Roasted Potatoes

SALMON 33
Pan Seared Faro Island Fresh Salmon
Tomato Herb Tapenade and Tomato Risotto

PORK CHOP KAN KAN 35
Pan Seared Greek Seasoned Chop, Roasted Potatoes
and Chef's Choice of Vegetable

RIBEYE 41
Whiskey Peppercorn Sauce, Dauphinoise Potatoes
and Chef's Choice of Vegetable

BRAISED BEEF SHORT RIBS 34
Yukon Gold Mashed Potatoes, Root Vegetables
and Red Wine Demi-Glace

BONE-IN NEW YORK STRIP MKT
20 oz Flame Broiled with Dauphinoise Potatoes
and Chef's Choice of Vegetable

PORTERHOUSE MKT
24 oz Flame Broiled with Dauphinoise Potatoes
and Chef's Choice of Vegetable

CITRUS CHICKEN 25
Sauteed Chicken Breast, Garlic Lemon,
Heirloom Tomatoes, Fresh Herbs and Butter Sauce

CAV AND CHEESE VG 16
Cavatappi Pasta, Boursin, Local Sharp Cheddar,
Monterey Jack, Aged Parmesan Cheese
and Toasted Garlic Bread
+ Bacon 1
+ Chicken 5
+ Shrimp 8

SAVE ROOM FOR....

CHOCOLATE FLOURLESS 9

LEMON BERRY MASCARPONE 10

NEW YORK CHEESECAKE 8

CHEF'S DESSERT OF THE DAY

FOR PICK-UP AND RESERVATIONS 815-776-5252

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

THANKS TO OUR LOCAL BUSINESS PARTNERS

