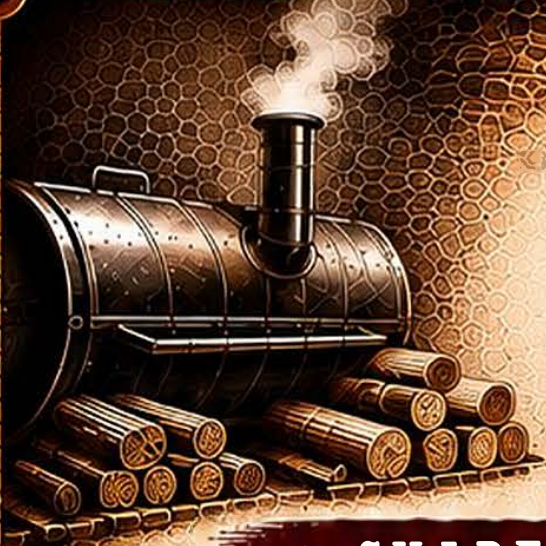




HIGHLANDS

RESTAURANT

— • LOUNGE 289 • —



★ SHAREABLES ★

- CRISPY BRUSSEL SPROUTS**

Pomegranate Gastrique, Pistachio Dukka, Pomegranate Seeds, Fresh Herbs

\$14
- CREAMED LEEK DIP**

Braised Leeks, Cream Cheese, Caramelized Onions, Crispy Leeks, Kettle Chips

\$16
- CHICKEN WINGS**

Smoked Traditional or Boneless
CHOOSE ONE: Honey BBQ, Mango Habanero, Brown Sugar Espresso Rub

\$17
- BAVARIAN PRETZEL**

House Made Beer Cheese & Stoneground Mustard

\$17
- BEER BATTERED CHEESE CURDS**

Blood Orange Sriracha Aioli

\$16

★ SALADS ★

- FALL CASHEW BOWL**

Kale, Radicchio, Brussel Sprouts, Fuji Apple, Dried Cranberries, Sharp White Cheddar, Maple Apple Cider Vinaigrette

\$14
- SILO SALAD**

Baby Greens, Sundried Tomatoes, Dried Cranberries, Goat Cheese, Avocado, Slivered Almonds, Pears, Lemon Fig Dressing

\$15
- BLOOD ORANGE SALAD**

Lolla Rossa, Arugula, Cara Cara Segments, Feta Cheese, Red Onion, Pomegranate Seeds, Pistachio Crumble, Blood Orange Vinaigrette

\$14
- ADD GRILLED CHICKEN \$4**

★ HANDHELDS ★

*Comes with Choice of French Fries, Sweet Potato Fries or Chips.
Substitute Side Caesar Salad for \$3*

- EAGLE RIDGE BURGER**

Short Rib Brisket Blend, Caramelized Onion, Kale, Cranberry Fig Jam
Choice of Cheese: Cheddar, American, Swiss **Add Bacon: \$2**

\$18
- BEER BATTERED SHRIMP WRAP**

Brussel Sprout Slaw, Dried Cranberries, Apple-Mango Pico de Gallo, Cinnamon Maple Habanero BBQ Sauce

\$19
- CHICKEN & WAFFLES**

Sweet Potato Waffle, Buttermilk Fried Chicken Breast, Orange-Honey Butter, Cinnamon Bourbon Maple Syrup

\$17
- PULLED PORK POPPER**

Jalapeno Cream Cheese, Smoked Pork Butt, Caramelized Onions, Pickles, Texas Toast

\$17
- SMOKED BEEF DIP SANDWICH**

Bell Peppers, Pepperoncini, Horseradish-Dijon Crema, Au Jus, Provolone, Hoagie Roll

\$19
- WILD MUSHROOM PANINI**

Caramelized Mushrooms, Roasted Red Peppers, Goat Cheese Spread, Apple Balsamic Glaze, Herb Focaccia

\$16

★ ENTRÉES ★

Available After 4 PM

- CAV N CHEESE**

Boursin, Monterey Jack, White Cheddar, Cavatappi Pasta, Lemon Pangrattato

\$22

Add Grilled Chicken \$4 Add Bacon \$4
- GNOCCHI**

Butternut Squash Sauce, Roasted Sweet Potato, Brussel Sprouts, Miso Butter, Candied Walnut, Sage

\$26
- RIBS**

Full Rack \$35 Half Rack \$23
Smoked & Glazed, Sweet Potato Fries
- WILD MUSHROOM POT PIE**

Root Vegetables, Caramelized Mushrooms, Mash Potatoes, Herbs, Puff Pastry Crust

\$27
- CHICKEN & DUMPLINGS**

Amish Chicken Breast, Buttermilk Dumpling, Root Vegetables, Poultry Gravy

\$29
- SMOKED SHORT RIB**

Root Beer Glaze, Roasted Vegetables, Garlic Mash Potatoes, Beef Jus

\$37
- PORK SCHNITZEL**

Sweet Potato, Walnut, Lolla Rossa, Pickled Apple, Honey Dijon Vinaigrette

\$28
- SMOKED FAROE ISLAND SALMON**

Chamomile & Honey Glaze, Parsnip Puree, Root Vegetables, Wilted Kale, Sage Gremolata

\$34

★ SIDES ★

- FRIES** **\$5**
- SWEET POTATO FRIES** **\$5**
- COLESLAW** **\$5**
- POTATO CHIPS** **\$5**
- SOUP DU JOUR** **\$8**

★ DESSERT ★

- APPLE CIDER CRÈME BRULEE** **\$11**

Apple Compote, Apple Cider Glaze, Candied Pecans
- S'MORES COOKIE CUP** **\$11**

Graham Cracker Cup, Chocolate Ganache, Marshmallow Fluff, Smoked Honey

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.