

STARTERS

**SMOKED SALMON
RILLETTE CANAPÉ** 13

Sea salt citrus Cured Atlantic Salmon,
Chives, Pernod, Tarragon, Crème Fraiche,
Blood Orange Gastrique and Garlic Crostini

PANKO ONION RINGS VG 14
Marinara and Roasted Garlic Aioli

MAIZE DULCÉ ARANCINI 14
Crisp Fried Sweet Corn Risotto, Fresh
Mozzarella, Crispy Pancetta, Pomodoro Sauce
and English Pea Coulis

VERDE CRUDA CORN DIP 14
Grilled Local Sweet Corn Creamed With Sharp
Cheddar, Asiago, Roasted Jalapenos, Smoked
Chillies, Garlic Tomatillo Pico De Gallo And
Crispy Tortilla Chips

CRAB CAKES 18
Red Thai Coconut Curry Sauce
And Cilantro Lime Aioli

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

GIANT BAVARIAN PRETZEL 14
Dusseldorf Mustard And Gouda Bechamel

SOUPS AND SALAD

SOUP OF THE DAY 6
Chef's Choice

SUMMER TOMATO BASIL 6

HIGHLANDS TUSCAN CHOP SALAD 15
Romaine, Radicchio, Grape Tomato, Olives,
Shaved Red Onion, Peperoncini,
Hard Salami, Fried Pancetta, Ciliegine
Mozzarella And House Made Dressing

THE SILO GF VG 13
Baby Greens, Sundried Tomatoes, Dried
Cranberries, Goat Cheese, Toasted Almonds,
Avocado, Pear and Signature Lemon Fig Dressing

CHICKEN CAESAR SALAD 15
Fresh Romaine Hearts, Parmesan Cheese,
Grape Tomatoes, Croutons and Creamy Caesar
Salad Dressing

COBB SALAD 15
House Mixed Greens, Tomatoes, Hard Boiled
Egg, Bacon, Grilled Chicken Breast, Bleu Cheese,
Black Olives and Avocado With Your Choice
of Dressing



HIGHLANDS RESTAURANT & LOUNGE 289

SANDWICHES

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

THE SHULLS-BURGER 14

Half Pound Black Angus Patty On Brioche, Choice of Shullsburg
Creamery Cheeses: Jack N Dill, Sriracha Cheddar or Garlic & Herb Jack
Additional Toppings 1 Each / Bacon-Mushrooms-Grilled Onions

CHICKEN TOSTADAS DE TINGA 14

Adobo Braised Chicken, Tomato, Onion, Garlic, Crispy Yellow Corn
Tortilla, Refried Black Beans, Queso Fresco, Shredded Cabbage,
Cilantro, Pico de Gallo

CRISPY CHIPOTLE CHICKEN 15

Cilantro Lime And Smoked Jalapeno Crispy Fried Chicken Breast,
Avocado, Sriracha Mayonnaise, Sliced Tomatoes, Bacon and
Swiss Cheese on Brioche

CLUB-UP 14

Triple-Stacked Texas Toast, Hickory Smoked Turkey Breast,
Pecan Wood-Smoked Shoulder Bacon, Leaf Lettuce, Tomatoes
and Sriracha Mayonnaise

BOURBON BURNT ENDS 16

Smoked Brisket, Blaum Brothers Bourbon BBQ and Shullsburg
Creamery Bourbon Cheddar on Brioche

MONTE WAFFLE-CRISTO 15

Shaved Black Forest Ham, Gouda Cheese, Crisp Buttermilk Waffles,
Blood Orange Maple Syrup and Confectioners' Sugar

REUBEN 14

Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing
on Grilled Marble Rye

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)

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

Available After 4pm

Served With Choice Of Soup Or Salad

GRILLED PRAWNS CAPELLINI AGLIO 33

Grilled Jumbo Shrimp, Sweet Peppers, Shallots, Artichokes, Grape Tomatoes, Fresh Basil, Spicy Garlic Olive Oil Sauce, Thin Pasta and Shaved Parmigiana

CHICKEN SALTIMBOCCA 28

Pan Fried Prosciutto, Sage Wrapped Chicken Breast Cutlet, Cremini Mushroom Wilted Spinach, Lemon Pinot Grigio Sauce and Roasted Baby Potatoes

CABERNET BRAISED BEEF POT ROAST GF 29

Horseradish Mashed Potatoes, Onions, Carrots, Celery and Red Wine Demi-Glace

LES HARBER'S PERCH BASKET 23

Hand Battered Perch, French Fries and Slaw

CAV AND CHEESE VG 16

Cavatappi Pasta, Boursin, Shullsburg Creamery Sharp Cheddar, Monterey Jack, Aged Parmesan Cheese and Toasted Garlic Bread
+Bacon 1
+Grilled Chicken 3
+Shrimp 5

CAULIFLOWER PICATA 22

Pan Fried Center Cut Cauliflower Steak, Wild Mushrooms, Roasted Asparagus Garlic Lemon Caper Cream Reduction and Roasted Heirloom Potatoes

SPIKES BBQ BABY BACK RIBS GF

Blaum Bros Bourbon Bbq Sauce, Sweet Potato Fries and Chef's Choice of Vegetable

HALF 23

FULL 29

CITRUS & STONE FRUIT SALMON 31

Grilled Atlantic King Salmon, Grilled Peach and Ruby Red Grapefruit, Spring Greens, Lemon Garlic Cream Sauce and Lebanese Cous Cous

TWIN FILET MEDALLIONS 42

Two 5 oz Cuts of Angus Choice Tenderloin, Borderlaise, Horseradish Mashed Potatoes and Chef's Choice of Vegetable

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

