



HIGHLANDS RESTAURANT & LOUNGE 289

STARTERS

POKE AND CHIPS GF 14
Ahi Tuna, Ginger Soy, Scallions, Toasted Sesame Seeds And House Made Corn Tortilla Chips

PANKO ONION RINGS VG 12
Marinara And Roasted Garlic Aioli

CAPRESE BROCHETTE 12
Fried Ciliegine Mozzarella, Grape Tomatoes, Fresh Basil, Aged Balsamic Reduction, Basil Infused Extra Virgin Olive Oil And Crispy Prosciutto

VERDE CRUDA CORN DIP 12
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, Honey Harissa Hot Sauce
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

THE HIGHLANDER BANHMI 14
Shaved Pork Tenderloin, Pickled Onions, Shaved Carrots, Cilantro Sriracha Dressing And Quickles Over Tossed Grilled Cabbage And Romaine Greens

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

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

BUFFALO CHICKEN WRAP 13
Breaded Chicken Tenderloin, Iceberg Lettuce, Diced Tomato And Ranch Dressing On A Spinach Tortilla (Buffalo Sauce Or Plain)

CRISPY CHIPOTLE CHICKEN 14
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 15
Smoked Brisket, Blaum Brothers Bourbon BBQ And Shullsburg Creamery Bourbon Cheddar On Brioche

ITALIAN SAUSAGE 15
Foot Long Italian Sausage, Hot Peppers And Onions On A Toasted Hoagie

REUBEN 13
Corned Beef, Sauerkraut, Swiss Cheese And 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

GULF PRAWNS AL PIL PIL 29

Pan Fried Jumbo Shrimp With Chorizo, Sweet Chilies, Spinach, Onions, Tomatoes, Spicy Red Pepper Flake, Garlic White Wine Sauce With Confetti Jasmine Rice

CHICKEN AND FORTY CLOVES 26

Wild Mushroom Smashed Potatoes, Garlic Cognac Cream Sauce And Chef's Choice Of Vegetables

CABERNET BRAISED BEEF POT ROAST GF 26

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

LES HARBER'S PERCH BASKET 21

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 STEAK GF 20

Mediterranean Risotto, Wild Mushrooms, Asparagus, Artichokes, Toasted Cashews And Roasted Tomato Infused Arborio Rice With Shaved Asiago

SPIKES BBQ BABY BACK RIBS GF

Blaum Bros Bourbon Bbq Sauce, Sweet Potato Fries And Chef's Choice Of Vegetable

HALF 21

FULL 27

MK'S BLACKENED GROUPER 33

Coconut Cashew Jasmine Rice And Chef's Choice Of Vegetable

TWIN FILET MEDALLIONS 40

Two 5oz Cuts Of Angus Choice Tenderloin, Bordelaise, 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

