



Menu

Appetizers

Wings

Traditional or Boneless / Choice of Sauce
Buffalo, Blaum Brothers Bourbon BBQ,
Honey BBQ, Chipotle BBQ,
Garlic Parmesan or Naked
Small (8CT) 14 / Large (12CT) 19

Riblets 17

Single Bone Baby Back Ribs with
Blaum Bros BBQ

Cup of French Onion Soup 7

Silo Salad 15

Baby Greens, Sundried Tomatoes, Dried
Cranberries, Goat Cheese, Toasted Almonds,
Avocado, Pear
and Signature Lemon Fig Dressing

Southwest Chopped Salad 18

Smoked Pork, Fire Roasted Corn, Avocado, Black Beans,
Roasted Sweet Potato, Red Onion Tomato and Smoked Jalapeno Ranch

Sandwiches

Burger 15

Half Pound Black Angus Patty with Your
Choice of Local Cheeses on Brioche.
Additional Toppings +\$1 Each: Smoked Bacon /
Mushrooms / Grilled Onions

Nashville Hot Po Boy 15

Fried All White Meat Breast Nuggets,
Apple Spiked Coleslaw, Nashville Hot Sauce
on Hoagie Substitute

Grilled Chicken Breast Panini 16

Peaches, Avocado, Basil, Gruyere Cheese
on Herb Focaccia

BBQ Pulled Pork Sandwich \$16

Smoked Gouda on Brioche

Da Bears 15

Local Bratwurst, Sauerkraut, Caramelized Onions,
Homemade Spicy Brown Mustard on Hoagie Roll

Entrees

Ribeye 32

12 oz Black Angus Ribeye, Wild Mushrooms
and Yukon Gold Mashed Potatoes

Ribs 34

Smoked and Glazed with Sweet Potato Fries

Mushroom Gnocchi 27

Wild And Exotic Mushrooms, Gorgonzola
and Hazelnuts

Smoked Half Chicken 24

Juicy, Smoked BBQ White and Dark Meat
and Corn on the Cobb

Farrow Island Salmon 35

BBQ Glazed Salmon, Herb Roasted Potatoes
and Baby Arugula

Cav and Cheese vg 18

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

Giant Bavarian Pretzel 16

Dusseldorf Mustard and Gouda Bechamel

Cheese Curds 16

Smoked and Lightly Breaded Wisconsin White
Cheddar and Dill Cheese Curds

Corn Dip with BBQ 17

Beef Brisket, Burnt Ends and Pork Belly with
House Fried Corn Tortilla Chips

Caesar Salad 14

Romaine Hearts, Parmesan, House Made
Croutons and Caesar Dressing
Add Chicken \$4



HIGHLANDS
RESTAURANT
LOUNGE 288

Brick Oven Specialty Pizza Medium \$22 / Large 26

Gluten Free Cauliflower Crust 2 Additional

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

SMOKED BBQ BEEF BRISKET

Blaum Brothers Bourbon BBQ, Smoked Beef Brisket,
Onions, Jalapenos and Fresh Mozzarella

BUILD YOUR OWN PIZZA

Medium 20 / Large 23 /

Gluten Free Cauliflower Crust 2 Additional

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

CHEESE: Boursin / Feta / Bleu / Extra Cheese

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

VEGGIES: Tomatoes / Spinach / Artichokes / Zucchini /
Yellow Squash / Bell Peppers / Onions / Mushroom
Black Olives / Green Olives / Jalapenos



Scan me

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