

Dinner



Menu

The Country Club at The Highlands

APPETIZERS

(GF) BEEF OR CHICKEN NACHOS 10.00

Braised CAB or Tequila, lime, cilantro marinated chicken sautéed with red peppers over corn tortillas, green onions, black beans, shredded lettuce, diced tomatoes, cheddar cheese, sour cream, jalapenos, guacamole with a side of house made salsa

SMOKED SEAFOOD TASTING 14.00

Smoked Salmon, Shrimp, Mussels, Shrimp Sausage with Potato Pancakes

STEAMED PEEL AND EAT SHRIMP

1/2 LB 9.00 1 LB 18.00

Served with drawn butter and lemon

**SEARED TUNA TATAKI 9.00

Served in a fried Won Ton cup filled with Seaweed Salad

**SEARED SEA SCALLOPS 13.00

Topped with mango salsa, crispy tortillas

HIGHLANDS CRAB DIP 9.00

Served with pita rounds

HIGHLANDS WINGS (8) 9.00

Choice of barbeque, oriental, buffalo or dry rub

**BUILD A BURGER,

**TURKEY BURGER

OR

GRILLED CHICKEN BREAST

Our ground beef is certified Angus beef, flame kissed to order 8oz. patty with lettuce, tomato, red onion & a pickle. Choice of French Fries, Sweet Potato Fries, Onion Rings, Housemade Potato Chips, Fresh Fruit, Coleslaw, or Balsamic Greens

11.00

- TOPPINGS -

CHOOSE ANY THREE & BUILD YOUR BURGER

- Swiss
- Cheddar
- Provolone
- Pepper Jack
- Sautéed Onions
- Sautéed Mushrooms
- Fried Jalapenos
- Fried Onions
- Applewood Smoked Bacon

HOUSEMADE SOUPS

COLD SOUP DU JOUR

Cup 4.00 Bowl 6.00

HIGHLANDS FAMOUS SHE CRAB SOUP

Cup 6.00 Bowl 8.00

CHEF'S CHOICE SOUP DU JOUR

Cup 4.00 Bowl 6.00

SALADS

Choice of Dressings

Creamy Blue Cheese, Ranch, Italian Vinaigrette, Thousand Island, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette

HIGHLANDS HOUSE SALAD

Small 5.00 Large 8.00

CAESAR SALAD

Romaine lettuce, parmesan cheese, herbed croutons with Caesar dressing Small 5.00 Large 8.00

Add Grilled Chicken 4.00 Grilled Shrimp 7.00 Grilled Salmon 8.00

SPECIALTY SALADS

TACO SALAD 13.00

Flour tortilla filled with shredded lettuce, ground beef, cheddar cheese, diced tomatoes, green onions, guacamole, sour cream, jalapenos, side of house made salsa

(GF)**TERIYAKI STEAK SALAD 13.00

Served on mixed greens and tropical cole slaw

**SEARED AHI TUNA SALAD 13.00

6 oz. Ahi Tuna set on mixed greens with green onions, red peppers, mushrooms, cucumbers, tomatoes, carrots & cucumber wasabi dressing

**GRILLED CAESAR SALAD W/SALMON 12.00

Kalamata olives, sliced tomatoes, croutons, parmesan cheese & anchovies on the side

(GF) COBB SALAD 12.00

Mixed greens, bacon, chicken, tomatoes, avocado, hard boiled egg, blue cheese crumbles with choice of dressing

BEVERAGES

Assorted Sodas, Iced Tea, Hot Tea, Coffee, Milk, Orange, Cranberry & Grapefruit Juice All Beverages 2.00

(GF) = Gluten Free

** Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

Dinner Menu

SANDWICHES

Sandwiches served with your choice of French Fries, Housemade Potato Chips, Fresh Fruit, Cole Slaw, Balsamic Greens, Sweet Potato Fries or Onion Rings

PULLED PORK SANDWICH 10.00

Mile high stack of slow cooked pulled pork topped with spicy cole slaw on a glossy bun

MEATBALL SUB 11.00

House made meatballs topped with marinara sauce, mozzarella & parmesan cheeses

TERIYAKI GRILLED CHICKEN BREAST 11.00

Topped with tropical cole slaw on King Hawaiian bun

BUFFALO CHICKEN SANDWICH 10.00

Buffalo style panko breaded chicken breast, shredded lettuce, tomato, red onion, applewood smoked bacon, provolone & ranch dressing

CRAB CAKE SANDWICH 13.00

Seared 4 oz. Blue Crab Cake with lettuce, tomato & remoulade sauce on a glossy bun

SEARED TUNA STEAK SANDWICH 13.00

Lettuce, tomato, onion, cucumber wasabi on a glossy bun

CLASSIC CLUB 9.00

Smoked turkey, ham, bacon, American cheese, lettuce, tomato & mayonnaise served on your choice of white or wheat bread

TRADITIONAL REUBEN 10.00

Corned beef or turkey, swiss cheese, sauerkraut, thousand island dressing served on rye bread

FEATURED ENTRÉES

All Entrées are served with House Salad or Caesar salad & your choice of Starch & Vegetable du Jour.
Pasta dishes served with Vegetable du Jour only.

GRILLED SWORDFISH 23.00

Topped with pineapple salsa, served with wild rice blend

TERIYAKI FLAT IRON STEAK 17.00

Set on wild rice blend

CHICKEN FILLED

W/ MUSHROOMS & ASIAGO CHEESE 17.00

Topped with lemon butter sauce

**BLACKENED SCALLOPS 23.00

Set on red pepper coulis & shrimp boudin sausage risotto

SALMON CORNETTES 18.00

Filled with spinach & parmesan cheese set on lemon butter sauce

GRILLED TWIN PORK

TENDERLOIN MEDALLIONS 17.00

Dredged in Thyme & Rosemary topped with spinach, diced tomatoes, shiitake mushrooms with demi glaze

(GF)SEARED BLUE CRAB CAKES 23.00

Served with remoulade sauce

(GF)**SEARED ATLANTIC SALMON 18.00

With lemon butter sauce

+**CAB 14 OZ FLAME KISSED RIB EYE 25.00

Cooked to your liking with Cabernet Sauce

+**CAB FILET OF BEEF W/CABERNET SAUCE

5 OZ 25.00 8 OZ 30.00

CHICKEN OR VEAL PICCATA

CHICKEN 16.00 VEAL 23.00

Egg Coated Veal or Chicken with white wine, capers, parsley & butter set on linguini pasta

RESERVATIONS ARE STRONGLY RECOMMENDED. PLEASE CALL (804) 796-4800

+CAB = Certified Angus Beef
(GF) = Gluten Free

Chef Richard will be happy to consider any of your dietary concerns and offer suggestions for heart healthy items.
15% Gratuity will be added

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.