

Lunch



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

HIGHLANDS CRAB DIP 9.00

Served with pita rounds

BAKED SOFT PRETZELS 7.00

Served with cheddar ale dipping sauce

HIGHLANDS WINGS (8) 9.00

Choice of barbeque, oriental, buffalo or dry rub

CHEESE QUESADILLA 8.00

Served with guacamole, sour cream & salsa  
Add chicken 4.00 or shrimp 7.00

CHICKEN TENDERS (5) WITH FRIES 9.00

Choice of barbeque, oriental, buffalo or dry rub

BEVERAGES

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

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

**\*\*BUILD A BURGER,  
\*\*TURKEY BURGER**

OR

GRILLED CHICKEN BREAST

Our ground beef is certified Angus beef flame kissed to order.  
8 oz. patty with lettuce, tomato, sliced onion & pickle  
cooked to your liking

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

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

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

15% Gratuity will be added  
(GF) = Gluten Free

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

## 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 Small 5.00 Large 8.00

Romaine lettuce, parmesan cheese, herbed croutons with  
Caesar dressing

## COLD SALADS

Choose one or make a combo of the following  
served on a bed of mixed greens with roasted tomatoes  
& choice of dressings OR as a Sandwich on choice of  
Rye, Wheat, White or Sourdough Bread, served with chips

TUNA SALAD 8.00 CHICKEN SALAD 9.00

SHRIMP SALAD 10.00

Combo of any Two 9.00 Combo of any Three 10.50

Please note any of the combinations equal one portion size

## SPECIALTY SALADS

### \*\*SEARED AHI TUNA SALAD 13.00

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

### \*\*GRILLED CAESAR SALAD W/SALMON 12.00

Kalamata olives, sliced tomatoes, croutons, parmesan cheese  
and 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

### 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

### ADD TO ANY SALAD

Grilled Chicken 4.00 - Grilled Shrimp 7.00

\*\*Grilled Salmon 8.00

## 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 and  
remoulade sauce on a glossy bun

### SEARED TUNA STEAK 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

### HALF SANDWICH W/ SOUP OR SALAD 9.00

Choice of 1/2 Classic Club or Rueben served with  
house salad or soup of the day

### TRADITIONAL REUBEN 10.00

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

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