

# GATHER

## CACIO E PEPE BRUSSELS

crispy fried brussels sprouts tossed in olive oil and topped with parmesan cheese, black pepper, and bacon lardons • 12 

## BLACK PEARL PIZZA

toasted walnut pesto, goat cheese, fig jam, parmesan, fresh spinach, finished with balsamic pearls • 22

## TUNA NIÇOISE TARTARE

finely diced sashimi-grade AAA saku tuna tossed with brined capers, kalamata olives, and fresh herbs served with a quail egg, crisp green beans, roasted potato salad and a zesty dijon vinaigrette accompanied by toasted sourdough points • 22 *DF*

## TRUFFLE PARMESAN FRIES

house fries, truffle aioli, parmesan, bacon bits & chives • 16

## LEMON SPRING PEA BABA GHANOUSH

think eggplant hummus with bright, vibrant colors served with vegetable crudite medley and grilled pita • 12 *DF*

## SHRIMP COCKTAIL

six u/13 jumbo shrimp, cocktail sauce, lemon • 22  *DF*

## CRAB CAKE

6 oz. jumbo lump crab cake with garlic, ginger, scallions, notes of citrus & fresh herbs, and panko breadcrumbs garnished with ginger slaw and gochujang remoulade • 20

## SAVORY BEEF & BARLEY


### FRENCH ONION

### SOUP DU JOUR

ask your server for details

7 cup • 9 bowl

## FRIED CHICKEN WINGS


six chicken wings tossed in BBQ, buffalo, or garlic parmesan, served with ranch & celery • 12 

## SPINACH ARTICHOKE DIP

rich blend of tender spinach, marinated artichokes, and mixed melted local cheese served warm with crispy lavosh crackers & toasted bread • 12

# GREENS

## HIGHLAND SPRINGS HOUSE SALAD

mixed greens, cucumbers, cherry tomatoes, dried cranberries, carrots, candied pecans, feta, creamy garlic dressing • 9/16 





## BEEF AND BLUE COBB

blackened beef tips, romaine lettuce, cucumber, red onion, cherry tomatoes, boiled egg, blue cheese crumbles, avocado, blue cheese dressing • 14/24

## PICKLED STRAWBERRY & PISTACHIO SPINACH SALAD

spring-inspired salad featuring pickled onions and goat cheese, served with lemon raspberry vinaigrette • 9/18 *DF*

## ADD PROTEIN

- + four jumbo shrimp 12 
- + grilled chicken 8 
- + blackened beef tenderloin tips  
7 4 oz / 14 8 oz 
- + salmon 9 4 oz / 18 8 oz 

## CLASSIC CAESAR

chopped romaine, fresh parmesan, house croutons, tossed in caesar dressing • 9/16

## CHICKEN COBB

romaine lettuce, avocado, tomato, blue cheese crumbles, smoked bacon, boiled egg, fried chicken, creamy garlic dressing • 14/22



GLUTEN-FREE

*DF*

DAIRY-FREE

WE ARE HAPPY TO ACCOMMODATE VEGAN  
& VEGETARIAN DIETS.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## — BUTCHER'S BLOCK —

HIGHLAND SPRINGS IS PROUD TO OFFER A VARIETY OF LOCALLY SOURCED, RESPONSIBLY RAISED PROTEINS, INCLUDING USDA CHOICE & PRIME GRADE CUTS FROM HERTZOG FARMS IN BUTLER, MISSOURI. WE ARE COMMITTED TO QUALITY AND SUSTAINABILITY.

### ALL PROTEINS SERVED WITH ONE SIDE AND CHOICE OF SAUCE

#### PREMIUM PROTEINS

8 oz. prime center cut filet • 52  
12 oz. hertzog prime ribeye • 48  
12 oz. wagyu zabuton • 40  
10 oz. hertzog choice hanger • 30  
beef tenderloin medallions • 28  
faroe island cedar plank salmon • 26  
airline chicken breast • 20

#### SIDES

mashed potatoes  
baked potato  
farro pilaf  
french fries  
asparagus  
broccolini  
brussels sprouts  
vegetable medley

#### SAUCES

red wine demi  
chimichurri  
compound butter  
raspberry demi

#### ENHANCEMENTS

2 oz. jumbo lump crab +10  
6 oz. lobster tail +32  
bearnaise sauce +5  
sautéed mushrooms +4  
additional side +5  
additional sauce +3

## — COASTAL

### LOBSTER RAVIOLI & SEARED SCALLOPS

five raviolis stuffed with lobster, shrimp, and scallops tossed in bechamel & rich cognac lobster sauce with asparagus, onions, mushrooms, topped with three seared U/10 scallops • 40

### CAJUN SHRIMP PASTA

blackened shrimp & andouille sausage sauteed with onions and bell peppers in a creamy creole sauce with fettuccine • 28

### CHILEAN SEABASS

bearnaise sauce, chili marinated braised cabbage, roasted carrot and onion farro pilaf • 42

### SOUTH AFRICAN LOBSTER TAIL

mashed potatoes, vegetable medley, drawn butter, and fresh lemon • 38  
+32 TWIN TAILS 🍷

### SEARED TUNA

seared rare bluefin tuna, lemongrass steamed rice, roasted baby carrots and tomato vinaigrette • 38 🍷

## — CLASSICS —

### 20-LAYER LASAGNA

handmade pasta with seasoned ground beef and brasied short ribs, marinara, ricotta, mozzarella, and parmesan • 28

### SHORT RIB BOURGUIGNON

fall-apart braised short ribs in a rich red wine sauce with onions, carrots, & mushrooms served with mashed potatoes and baguette • 36

### PORTERHOUSE PORK

seared porterhouse dipped in a jalapeno honey bourbon glaze, roasted yukon potatoes, and sauteed green beans • 38

### SPINACH ARTICHOKE CHICKEN

almond crusted boneless breast, creamed spinach, caramelized onions, artichoke hearts & sautéed brussels sprouts • 28

### CHICKEN ALFREDO

grilled chicken, creamy alfredo, fettuccine noodles, shaved parmesan, broccolini • 22

+ gluten-free pasta 2 🍷  
+ sub shrimp 4  
+ sub salmon 8

### COUNTRY CLUB BURGER

8 oz. angus beef patty, cheese, lettuce, tomato, onion, pickle, on a brioche bun with choice of side • 16