

# GATHER

## SALT & PEPPER CHICKEN

*hand-breaded marinated chicken, fried crispy and tossed with garlic, onion, ginger butter sauce. served with fresh basil and jalapenos • 16*

## AHI TUNA TARTARE

*cubed ahi tuna tossed with a citrus soy reduction, served with avocado mash, mango, cucumber, fresh mint, orange citrus glaze • 25* 🍷 *DF*

## TRUFFLE FRIES

*house fries topped with clubmade truffle aioli, parmesan, bacon bits, chives • 15* 🍷

## SHRIMP COCKTAIL

*six u/13 jumbo shrimp, cocktail sauce, lemon • 20* 🍷 *DF*

## SMOKED TROUT PÂTÉ

*creamy pâté served with lavosh crackers topped with fresh herbs and fried onions • 14*

## HARVEST VEG BOARD

*seasonal assortment of chilled and grilled vegetables with hummus and green goddess dressing • 20* 🍷 🌱

## FRIED CHICKEN WINGS

*six chicken wings tossed in BBQ, teriyaki, or buffalo sauce, served with ranch & celery • 12* 🍷 *DF*

## BUFFALO BITES

*tempura fried cauliflower tossed in buffalo sauce, with ranch dressing and celery • 12* 🌱

## SLOW SIMMERED SOUPS

SAVORY  
BEEF & BARLEY

FRENCH ONION

SOUP DU JOUR  
*ask your server for details*

7 cup • 9 bowl

MADE FRESH DAILY

# GREENS

## HIGHLAND SPRINGS HOUSE SALAD

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

## BACON AND BLUE

*butter leaf lettuce tossed in housemade blue cheese dressing topped with shaved radishes, bacon lardons, rogue blue cheese, fresh chives • 9/16*

## ADD PROTEIN

- + four shrimp 14 🍷
- + grilled 🍷 or fried chicken 8
- + half 9 / full salmon 18 🍷

## ELOTE CORN SALAD

*chopped romaine and butter leaf lettuce topped with cherry tomatoes, queso fresco, diced yellow onion, fried onions, diced bell peppers, roasted corn, and zesty lime & green tobasco dressing • 10/18*

## APPLE PECAN

*mixed greens, crisp apples, candied pecans, goat cheese, balsamic vinaigrette • 9/16* 🍷 *VG*

- + three scallops 18 🍷
- + tandoori spiced tempeh 10 🌱
- + moroccan spiced seitan 14 🌱

## CHICKEN COBB

*romaine lettuce, avocado, tomato, blue cheese crumbles, smoked bacon, sliced egg, crispy fried chicken, creamy garlic dressing • 14/19*

## CLASSIC CAESAR

*chopped romaine, clubmade caesar dressing, fresh parmesan, house croutons • 9/16*

## WEDGE

*iceberg lettuce with bleu cheese crumbles, cherry tomatoes, bacon, chives, blue cheese dressing • 10/18* 🍷 *VG*

# FUNDAMENTALS

## FILET

8 oz center cut filet, asparagus, horseradish gratin potatoes, bordelaise sauce • 46 (V)

## PORK

NuVenture Farms 16 oz porterhouse thick-cut chop, roasted potato hash, forest of brussels sprouts leaves, preserved lemon chermoula • 36 (V)

## SEITAN

wheat protein marinated in ras el hanout and olive oil, served with a medley of rice, charred baby carrots, preserved lemon chermoula • 34 (V)

## ZABUTON

highly marbled and rich flavored steak from the chuck primal making this a sought after cut, served with velvety smooth whipped potatoes, glazed carrots, herb compound butter • 42 (V)

## COULOTTE

sirloin cut with a rendered fat cap, lami louis potatoes, asparagus, green peppercorn demi • 38 (V)

## CHICKEN

7 oz chicken breast, whipped potatoes, charred broccolini, lemon herb sauce • 28 (V)

# SAVOR

## DUCK

duck thigh slowly confit with lamis louis potatoes, green beans, elderberry gastrique • 42 (V)

## FETTUCCINE ALFREDO

smooth and creamy alfredo, fettuccine noodles, shaved parmesan, broccolini • 14

+ gluten-free pasta 2 (V)

+ four shrimp 14 (V)

+ grilled (V) or fried chicken 8

+ half 9 / full salmon 18 (V)

+ three scallops 18 (V)

+ tandoori spiced tempeh 10 (V)

+ moroccan spiced seitan 14 (V)

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

## TANTANMEN RAMEN

complex and savory japanese noodle dish with rich & spicy broth, enriched with toasted sesame, soy sauce, miso, ginger ground pork, green onion, bok choy, soft boiled egg • 24 (V) DF

## BOLOGNESE

beef short ribs in a rich tomato ragout sauce over a bed of cavatappi pasta • 35

# COASTAL

## CRAB

wild caught east coast premium crab, spinach, wild mushrooms, pappardelle noodles, lemon cream sauce, fresh grated parmesan • 34

## SCALLOPS

seared u/10 scallops with wild mushroom risotto and sherry gastrique • 38 (V)

## HALIBUT

seared west coast halibut, citrus and herb polenta, sauteed haricot vert beans, topped with preserved lemon chermoula • 42

## COD

miso marinated black cod, lemongrass jasmine rice, sauteed spinach and dashi beurre noisette • 40

## SHRIMP

eight jumbo u/10 blackened shrimp, fresh corn grits, andouille sausage, sauteed peppers and onions, creole sauce • 38 (V)

## SALMON

seared fillet with jasmine rice, broccolini, and citrus beurre blanc • 34 (V)



VEGAN



GLUTEN-FREE



VEGETARIAN



DAIRY-FREE