



# Lunch Menu

## Appetizers

### CAPRESE BRUSCHETTA

Marinated grape tomatoes, basil, burrata, arugula pesto •14

### DIP DUO

Pimento cheese, traditional hummus, toasted pita, fresh vegetables •15

### BRISKET JALAPEÑO POPPERS

Jalapenos stuffed with smoked brisket, cheese blend, barbeque seasoning, wrapped in bacon with barbeque buttermilk dip •17 GF

### WILD MUSHROOM FLATBREAD

Boursin cream, toasted pine nuts, green onions, balsamic glaze •14

### HIGHLAND'S SAUCY WINGS

Six wings with Highland Springs' signature dry rub fried until crisp, tossed in your choice of sauce: garlic parmesan, buffalo, barbeque •16 GF

## Soups

### HOMESTYLE BEEF CHILI

### CLASSIC FRENCH ONION

### SOUP OF THE DAY

Ask your server for today's selection.

7 cup • 9 bowl • 16 quart-to-go

## Salads

### HIGHLAND SPRINGS HOUSE SALAD

Tender greens, english cucumbers, grape tomatoes, dried cranberries, carrots, candied pecans, feta cheese, creamy garlic dressing • half 9/full 16 GF

### CLASSIC CAESAR

Chopped romaine, clubmade caesar dressing, fresh parmesan, house croutons • half 9/full 16

### MAHJONG SALAD

Chopped romaine and butter lettuce, grilled chicken, avocado, red onion, cucumber, chili crunch, crispy chow mein noodles & peanuts, sesame and soy dressing • half 15/full 23

### CHEF STEPH'S SALAD

Tender greens, olives, candied almonds, pumpkin seeds, grape tomatoes, goat cheese, oregano thyme vinaigrette half 9/full 16 GF

### BABY WEDGE

Iceberg lettuce, brown sugar bacon, marinated tomatoes, chives, blue cheese crumbles, blue cheese dressing, pickled shallots • half 10/full 17 GF

### SMOKED TURKEY COBB SALAD

Smoked turkey, butter lettuce, avocado, tomato, blue cheese, smoked bacon, sliced egg, creamy garlic dressing • half 14/full 22 GF

### ADD PROTEIN

Blackened steak tips • 4 oz. 12 / 8 oz. 18 GF

Grilled chicken • 10 GF/DF

Garlic shrimp • 12 GF

Seared salmon • 6 oz. 17 GF/DF

### PERFECT PAIR

Choose a salad or soup paired with a half handheld option • 16

**CHOOSE 1:** Chef Steph's Salad, House Salad, Turkey Cobb Salad, Caesar Salad, Soup of the Day, or Chili

**HANDHELDS:** Ultimate Club, Buffalo Chicken Wrap, Chicken Lettuce Cups, Chicken Salad

### CHEF'S RECOMMENDATIONS

are denoted with a gray box. Ask your server for details on the daily feature and recommended wine or cocktail pairing.

- Chef Stephanie

### BIRRIA BRAISED QUESADILLA

Slow braised shredded chuck roast, chihuahua cheese, cilantro, onion, birria dipping sauce • 16

## Entrées

### STEAK FRITES

Grilled bistro tenderloin, peppercorn cream, truffle fries • 24 GF

### FISH & CHIPS

British-style beer battered cod, triple cooked chips, lemon, tartar sauce, malt vinegar • 21

### BUDDHA BOWL

Jazzberry rice, roasted sweet potatoes, chickpeas and kale, charred brussels sprouts, avocado, shredded cabbage slaw, toasted pumpkin seeds, sunflower seed pesto • 18 GF

### BLACKENED SHRIMP TACOS

Taco trio with cilantro lime slaw, queso fresco, avocado creme, in flour tortillas • 21

### CHICKEN TENDERS

Four crispy tenders, honey mustard, french fries • 18

### KETO PLATE

Grilled chicken, hard boiled egg, radish, mini peppers, olives, southwest style feta whip, cucumber • 16 GF

### CHICKEN LETTUCE CUPS

Soy marinated chicken, toasted peanuts, mandarin segments, green onions, avocado, butter lettuce, chili crunch •17 DF

## Handhelds

All handhelds served with choice of side.

### HSCC SIGNATURE BURGER

8 oz. local angus beef patty, cheddar cheese, lettuce, tomato, red onion, zesty sauce on a brioche bun •17

### CHEESESTEAK SANDWICH

Shaved ribeye, provolone cheese, roasted peppers and onions, on a crusty baguette •18

### BUFFALO CHICKEN WRAP

Buttermilk fried chicken, ranch, shredded lettuce, blue cheese crumbles, grape tomatoes • 16

### THE FRIED CHICKEN SANDWICH

Buttermilk fried chicken tossed with barbeque sauce, provolone cheese, creamy coleslaw, on a brioche bun •16

### CHICKEN SALAD SANDWICH

Clubhouse recipe with grapes, lettuce, and tomato on wheat bread •18

### ULTIMATE CLUB

Toasted potato bread, roasted turkey, smoked ham, bacon, avocado, cheddar cheese, lettuce, tomato, mayonnaise •16

### CHICKEN BACON AVOCADO

Grilled chicken breast, bacon, provolone, avocado, lettuce, tomato, honey mustard on a pretzel bun •18

## Sides

french fries

sweet potato waffle fries

cajun curly fries

fresh fruit

cottage cheese

creamy coleslaw

Clubmade chips

steamed broccolini

upgrade to loaded fries +4

## Pizzas

Gluten-free cauliflower crust available for an upcharge.

### THE ACCOUNTANT

Grilled chicken, roasted tomatoes, fresh spinach, green pepper, fresh garlic, extra cheese -18

### THE BUTCHER

Classic combo of sausage, bacon, pepperoni, ham -16

### HONEY HEAT FEAST

Ground sausage, hot honey, fresh jalapenos, red onions - 16

### HARVEST VEGETABLE

Onions, roasted peppers, sauteed wild mushrooms in fresh herbs, fresh spinach, roasted tomatoes, parmesan cheese -16

### SUPREME

Pepperoni, sausage, onion, black olives, green peppers -16

### CHEF'S FAVORITE

Ham, italian sausage, pepperoni, fresh jalapenos, mozzarella, provolone -16

### PEPPERONI

No need to complicate it -14

### CREATE YOUR OWN

Pick two toppings -14

## Toppings

italian sausage  
pepperoni  
ham  
grilled chicken  
ground beef  
bacon  
jalapenos  
mushrooms  
onions

bell peppers  
black olives  
spinach  
artichokes  
pineapple  
feta  
hot honey drizzle +1  
each additional topping +2

## Wine by the Glass

### WHITES

Kim Crawford Sauvignon Blanc, New Zealand - 12  
Whitehaven Sauvignon Blanc, New Zealand - 13  
Kendall Jackson Chardonnay, California - 12  
Boen Wine Chardonnay, California - 12  
Essence Raimund Prum Riesling, Germany - 13  
Masi Masianco Pinot Grigio, Italy - 12  
La Doria Moscato D'Asti, Italy - 12  
Columna Albarino, Spain - 14  
La Marca Prosecco, Italy - 20  
Ruffino Prosecco, Italy - 15

### REDS

Bonanza Winery by Wagner Cab, California - 12  
Prisoner Wine Co. Unshackled Cab, California - 14  
Alexander Valley Vineyards Merlot, California - 15  
Threadcount by Quilt, Red Blend, California - 15  
Daou Vineyards, Pessimist Red Blend, California - 15  
King Estate, Inscription Pinot Noir, Oregon - 15  
Boen Wine Pinot Noir, California - 13  
Diseno Old Vine Malbec, Argentina - 10  
Belle Glos Pinot Noir Blanc Rose Oeil, California - 18

## Craft Cocktails

### PALOMA'S PARLAY

Casamigos Blanco Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Light Agave Syrup, Chilled Sparkling Water

### THE GINGER SNAP

Citrus Vodka, Domaine de Canton, Fresh Lemon Juice, Ginger Sugar Rim

### GOLDEN HOUR

Basil Hayden, Lillet Blanc, Aperol Apertif, Grapefruit or Orange Peel

### BEER ON TAP

Citropolis IPA - Modern Brewing  
SBC Gold - Springfield Brewing Company  
Kona Big Wave Golden Ale - Kona Brewing Company

### DOMESTIC & IMPORT BEER

Ask your server for your favorite bottled or canned domestic or import beer.

## Dessert

### CINNAMON & APPLE GOOEY BUTTER CAKE

Classic gooey butter cake with apple butter, apple and cinnamon compote with gooey topping, gelato, & whipped cream - 12

### CLASSIC VANILLA BEAN CRÉME BRULÉE

Mixed berries, whipped cream, pumpkin seed tuille - 14

### CHERRY & PLUM PAVLOVA

Crunchy meringue, luxardo cherries, plum compote, orange mascarpone chantilly, mint, toasted pistachios - 12

### FLOURLESS CHOCOLATE CAKE

Hazelnut ganache, toasted hazelnut crumb, strawberries - 14



**GF: 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.