

GATHER

JOHNNY'S STUFFED MUSHROOMS

sausage and herb stuffed mushrooms, red wine glaze, shaved parmesan cheese • 17

BLACKENED STEAK FONDUE

blistered grape tomatoes, toasted baguette • 21

CRAB CAKES

trio of jumbo lump crab cakes with warm lemon caper cream, sweet peppers, caper berries, zesty slaw • 20

LOADED POTATO CROQUETS

hot pepper bacon jam, pickled shallots, sour cream • 15

TUNA WONTON CUPS

soy ginger seaweed salad, wasabi aioli, sesame seeds • 18

P.E.I. MUSSELS

1 lb. steamed mussels in garlic and white wine butter, crusty baguette, fresh herbs • 17

CRISPY BRUSSELS

crispy fried brussels sprouts with toasted pine nuts, smoked pork belly, bourbon glaze, parmesan • 12 🍴

SHRIMP COCKTAIL

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

HOMESTYLE BEEF CHILI

SOUP DU JOUR

ask your server for details

7 cup • 9 bowl • 16 quart to go

CLASSIC FRENCH ONION

8 cup • 10 bowl

SPINACH ARTICHOKE DIP

grilled artichokes, spinach, four cheese blend, served with lavosh and toasted baguette • 14

GREENS

HIGHLAND SPRINGS HOUSE SALAD

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

ADD PROTEIN

- + garlic shrimp 12 🍴
- + grilled chicken 10 🍴 DF
- + blackened steak tips
12 4 oz / 18 8 oz 🍴
- + seared salmon
17 6 oz 🍴

CHEF STEPH'S SALAD

tender greens, olives, candied almonds, pumpkin seeds, grape tomatoes, goat cheese, oregano thyme vinaigrette • 9/16 🍴

MAHJONG SALAD

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

SMOKED TURKEY COBB SALAD

smoked turkey, butter and romaine lettuce, avocado, tomato, blue cheese, smoked bacon, sliced egg, creamy garlic dressing • 14/22 🍴

BABY WEDGE

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

CLASSIC CAESAR

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

SURF & TURF

LOCALLY SOURCED BEEF

Hertzog Farms, located in Butler, MO, provides premium cuts of quality beef raised without antibiotics. Highland Springs is committed to sourcing responsibly raised proteins at reasonable prices, without sacrificing quality.

SIDES & ENHANCEMENTS

lobster oscar style with a lobster claw & knuckle and bearnaise sauce • 26 🌿

crispy brussels with balsamic drizzle and parmesan • 5 🌿

forest mushrooms with beef butter • 6 🌿

side of truffle fries • 6 🌿

HERTZOG CENTER CUT FILET

truffle & celeriac puree, butter poached asparagus, whipped yukon potatoes, cabernet & thyme jus
6 oz. 47 / 8 oz. 52 🌿

16 OZ. HERTZOG RIBEYE

Chef Stephanie's gratin potatoes, sticky shallots, beef butter • 54 🌿

PAN-SEARED STONE BASS

butter poached clams, roasted garlic risotto, broccolini, spinach • 42 🌿

LOBSTER RAVIOLI & SEARED BAY SCALLOPS

five raviolis, scallops, lobster cream sauce, grape tomatoes, spinach, asparagus • 41

8 OZ. HERTZOG DENVER STEAK

twice baked potato, baby arugula, bearnaise sauce • 38 🌿

DOUBLE BONE PORK CHOP

pepperjack grits, roasted carrots, bourbon honey glaze • 32 🌿

SEAFOOD PAPPARDELLE

shrimp, mussels, scallops, clams and spanish chorizo with roasted tomato and kale over pappardelle pasta • 30

GRIDDLED SALMON

sauteed garlic cream spinach, wild rice pilaf with lemon and shallot butter • 26 🌿

CLASSICS

CHEF'S SIGNATURE POT ROAST

tender short rib, whipped garlic potatoes, carrots & brussels sprouts, braising jus • 36 🌿

BUTTERMILK FRIED CHICKEN & WAFFLES

pearl sugar waffles, fried chicken breast, hot honey glaze • 26

SPRING VEGETABLE LINGUINE

creamy pesto sauce, green beans, peas, spinach, broccoli, grape tomatoes • 24

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

🌿 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.