



## Lunch Menu

### Appetizers

#### SEASONAL BRUSCHETTA

Brown butter roasted fall squash, whipped marscapone, thyme  
toasted pine nuts, toasted baguette • 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

#### 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. 8 / 8 oz. 14 GF

Grilled chicken • 8 GF/DF

Garlic shrimp • 12 GF

Seared salmon • 4 oz. 10 / 8 oz. 18 GF/DF

#### DRESSINGS

House creamy garlic, clubhouse ranch, house blue cheese,  
caesar, balsamic vinaigrette, italian,  
oregano & thyme vinaigrette

#### 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 ake 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 tuile • 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.