



HIGHLAND SPRINGS COUNTRY CLUB

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, barbecue seasoning, wrapped in bacon with barbecue 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, barbecue • 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 crema, 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 barbecue 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
- bell peppers
- pepperoni
- black olives
- ham
- spinach
- grilled chicken
- artichokes
- ground beef
- pineapple
- bacon
- feta
- jalapenos
- hot honey drizzle +1
- mushrooms
- each additional topping +2
- onions

Wines 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.