



STARTERS, SHAREABLES, & SOUPS

SPINACH ARTICHOKE DIP 12

Rich blend of tender spinach, marinated artichokes, and mixed melted local cheese. Served warm with crispy lavosh crackers & toasted bread.

CHEESE & CHARCUTERIE BOARD 24

Curated selection of local & international cheeses paired with an assortment of premium cured meats. Accompanied by pickled vegetables, marinated olives, along with crusty bread and crackers. Ask your server for today's featured selections.

TUNA NIÇOISE TARTARE 22

Finely diced sashimi-grade AAA saku tuna tossed with brined capers, kalamata olives, and fresh herbs served with a quail egg, crisp green beans, roasted potato salad and a zesty Dijon vinaigrette. Accompanied by toasted sourdough points.

FRIED CHICKEN WINGS 12

Six chicken wings tossed in barbeque, buffalo, garlic parmesan, or thai peanut sauce served with ranch & celery.

CRUDITÉ WITH PUMPKIN HUMMUS & PEPPERCORN GREEN GODDESS DIP 16

Creamy hummus blended with roasted pumpkin and spices alongside an herb-forward dip made with avocado, yogurt, tarragon, chives, and parsley. Served with fresh, crisp vegetable medley and grilled pita.

SHRIMP COCKTAIL 22 *DF*

Six u/13 jumbo shrimp, cocktail sauce, lemon.

LOBSTER AVOCADO TOAST 28

Grilled baguette, smashed avocado, New England lobster claws, fresh jalapeno, lemon oil, and fresh chives.

SOUP SELECTION

WHITE BEAN SMOKED BRISKET CHILI

SAVORY BEEF & BARLEY

CLASSIC FRENCH ONION

SOUP DU JOUR

Ask your server for today's soup.

7 CUP/9 BOWL

16 QUART-TO-GO

ARTISAN SALADS

ADD PROTEIN

BLACKENED BEEF TENDERLOIN TIPS 4 oz. 7 / 8 oz. 14 

GRILLED CHICKEN 8 

FOUR SHRIMP 12 

SALMON 4 oz. 9 / 8 oz. 18 

DRESSINGS

House Creamy Garlic, Clubhouse Ranch, Caesar, Balsamic Vinaigrette, Blue Cheese, Italian, Raspberry Vinaigrette, Maple Dijon Vinaigrette

HIGHLAND SPRINGS HOUSE SALAD 9 HALF/16 FULL

Mixed greens, cucumbers, cherry tomatoes, dried cranberries, carrots, candied pecans, feta, creamy garlic dressing.

ROASTED FUJI APPLE & FARRO SALAD 10 HALF/18 FULL *DF*

Hearty fall-inspired salad featuring nutty farro tossed with roasted fuji apples, fresh spring mix, candied walnuts, tossed with a tangy maple Dijon vinaigrette. Topped with goat cheese from Terrell Creek Farm.

BEEF AND BLUE COBB SALAD 14 HALF/24 FULL

Blackened beef tips, romaine lettuce, cucumber, red onion, cherry tomatoes, boiled egg, blue cheese crumbles, avocado, blue cheese dressing.

CHICKEN COBB SALAD 14 HALF/22 FULL

Romaine lettuce, avocado, tomato, blue cheese, smoked bacon, sliced egg, crispy fried chicken, creamy garlic dressing.

CLASSIC CAESAR 9 HALF/16 FULL

Chopped romaine, clubmade caesar dressing, fresh parmesan, house croutons.

 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.

HANDMADE PIZZA

THE BUTCHER 16

Classic combo of sausage, bacon, pepperoni, ham.

HONEY HEAT FEAST 16

Ground sausage, hot honey, sliced fresh jalapenos, red onions.

HARVEST VEGETABLE 16

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

SUPREME 16

Pepperoni, sausage, onion, black olives, green peppers.

CHEF'S FAVORITE 16

Ham, italian sausage, pepperoni, fresh jalapenos, mozzarella, provolone.

GOAT FIG-URE 14

Fig and goat cheese with caramelized onions, minced garlic, fresh herbs.

PEPPERONI 14

No need to complicate it.

CREATE YOUR OWN

TWO TOPPINGS 14

+ \$2 for each additional topping

+ \$2 for cauliflower crust 🌱

+ \$1 for hot honey drizzle

ITALIAN SAUSAGE

PEPPERONI

HAM

GRILLED CHICKEN

GROUND BEEF

BACON

JALAPENOS

MUSHROOMS

ONIONS

BELL PEPPERS

BLACK OLIVES

SPINACH

ARTICHOKES

PINEAPPLE

FETA

SANDWICHES & PLATES

PLATES

BLACKENED SHRIMP TACOS 16

Taco trio with cilantro lime slaw, queso fresco, avocado creme, in a flour tortilla.

CHICKEN ALFREDO 22

fettuccine noodles tossed in creamy alfredo, with grilled chicken, shaved parmesan, broccolini.

+ 2 gluten-free pasta 🌱

+ 4 sub shrimp

BUDDHA BOWL 18 🌱

Himalayan red rice, sauteéd sweet potatoes, chickpeas and kale, charred brussels sprouts, topped with avocado, shredded red cabbage carrot slaw, toasted pumpkin seeds.

CHICKEN TENDERS 18

Four crispy tenders, honey mustard, french fries.

All sandwiches served with choice of french fries, sweet potato waffle fries, cajun curly fries, fresh fruit, cottage cheese, or Clubmade chips.

BRISKET, CHEDDAR, & ROASTED APPLE 14

Melted in between buttered and toasted sourdough.

CLUB CUBANO 16

black forest ham, capicola, pork carnitas, provolone and swiss cheese, pickles, dijon aioli, on a ciabatta hoagie.

FRIED CHICKEN SANDO 14

Deep-fried chicken with shredded red cabbage, fried basil, spicy aioli & sliced pickles on a brioche bun.

COUNTRY CLUB BURGER 16

8 oz. angus beef patty, cheese, lettuce, tomato, onion, pickle, on a brioche bun.

BAJA TURKEY WRAP 18

thin sliced turkey, guacamole, pepperjack cheese, bacon, lettuce, tomato, sriracha aioli.

PRIME FRENCH DIP 18

Slow roasted and thinly shaved USDA Prime Grade prime rib, provolone, caramelized onions, with au jus on a hoagie roll.

CHICKEN BACON AVOCADO 18

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

GOLF CLUB 16

Toasted sourdough with turkey, ham, bacon, cheddar, lettuce, tomato, mayonnaise.

REUBEN 16

Beef pastrami, swiss cheese, sauerkraut, thousand island dressing, crispy onion straws on marble rye.

CHICKEN SALAD 18

Clubhouse recipe with grapes, lettuce, and tomato on wheatberry bread.