



Lunch Menu

Appetizers

AHI TUNA NACHOS

Wonton chips, red cabbage slaw, edamame, sriracha aioli, teriyaki glaze, sesame seeds • 21

ZUCCHINI FRITTERS

Green goddess dip and parmesan cheese • 13

BRISKET JALAPEÑO POPPERS

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

CAPRESE HEIRLOOM TOMATOES

Fresh mozzarella, basil, maldon sea salt, oregano thyme vinaigrette, fresh toasted bread • 15

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'S HARVEST SALAD

Grilled or crispy chicken, fresh apples, candied sliced almonds, fiji apple vinaigrette, goat cheese, pumpkin seeds, mixed tender greens, kale, apple chips • half 14/full 22 GF

STEAKHOUSE WEDGE

Iceberg lettuce, 4 oz. blackened steak tips, brown sugar bacon, marinated tomatoes, chives, blue cheese crumbles, blue cheese dressing, pickled shallots • 23 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. 18 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 green box. Ask your server for details on the daily feature and recommended wine or cocktail pairing.

- Chef Stephanie

CHICKEN PARM SANDWICH

Crispy breaded chicken breast topped with marinara sauce, melted provolone and mozzarella cheese, shredded lettuce, pesto mayonnaise, crusty baguette • 17

Entrées

STEAK FRITES

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

FISH & CHIPS

British-style beer battered haddock, triple cooked chips, buttered green peas, lemon, tartar sauce, malt vinegar • 23

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

SALMON GREEN GODDESS BOWL

Jasmine rice with grape tomatoes, cucumber, feta cheese, steamed broccoli • 20 GF

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

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 • 18

BIRRIA BRAISED QUESADILLA

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

SOUTHWEST CHICKEN WRAP

Crispy fried chicken, fire roasted salsa, avocado, corn, black beans, shredded lettuce, tomatoes • 16

CHICKEN SALAD SANDWICH

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

CHEESESTEAK MELT

Griddled seared sourdough with shaved ribeye, melted swiss cheese, caramelized onion and peppers, au jus • 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

Archetype Sauvignon Blanc, New Zealand • 10

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

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

APPLE CIDER SPRITZ

Aperol, Prosecco, Apple Cider

MAPLE LONDON MULE

Gin, Maple Syrup, Lemon Juice,
Ginger Beer, Club Soda

BROWN SUGAR CINNAMON CARAJILLO

Milagro Reposado, Licor 43, Brown Sugar Simple Syrup,
Espresso, Cinnamon

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

FLAMBEÉD BANANAS & ICE CREAM

Tablesides flambeéd bananas with brandy and butterscotch
caramel sauce, pound cake, and vanilla ice cream • 12

CAPPUCCINO CRÉME BRULÉE

Almond cookie, toasted almonds, with whipped vanilla
pastry cream • 13

APPLE GOOEY BUTTER CAKE

Salted caramel gelato and whipped cream • 12

BOURBON CARAMEL BASQUE CHEESECAKE

Brown butter crust, candied pecans, chocolate cremeux • 13

SPICED APPLE CIDER CRISP

Creme anglaise, vanilla ice cream, oat crumble • 11

FRESH BAKED CHOCOLATE CHUNK COOKIE

Served with vanilla ice cream - Chef recommends ordering your
cookie when placing your entree order to ensure a fresh baked
warm cookie • 7

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.

