

GATHER

SALT & PEPPER CHICKEN

hand-breaded marinated chicken, fried crispy and tossed with garlic, onion, ginger butter sauce. served with fresh basil and jalapenos • 16

CHORIZO ARANCINI

housemade pork chorizo from NuVenture Farms, mixed with arbori rice and cheese, panko breaded and fried, served with a smooth peruvian BBQ sauce • 14

AHI TUNA TARTARE

cubed ahi tuna tossed with a citrus soy reduction, served with avocado mash, mango, cucumber, fresh mint, orange citrus glaze • 25 DF

LOBSTER AVOCADO TOAST

grilled baguette, smashed avocado, new england lobster claws, fresh jalapeno, lemon oil, and fresh chives • 28

CRUDITÉ WITH PIMENTO CHEESE HUMMUS

fresh cold medley of vegetables with lavash • 16

FRIED CHICKEN WINGS

six chicken wings tossed in BBQ, buffalo, garlic parmesan, or thai peanut glaze served with ranch & celery • 12 ☹ DF

SHRIMP COCKTAIL

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

SLOW SIMMERED SOUPS

WHITE BEAN
SMOKED BRISKET
CHILI

SAVORY
BEEF & BARLEY

FRENCH ONION

SOUP DU JOUR
ask your server for details

7 cup • 9 bowl

MADE FRESH DAILY

GREENS

HIGHLAND SPRINGS HOUSE SALAD

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

BEEF AND BLUE COBB

blackened beef tips, romaine lettuce, cucumber, red onion, cherry tomatoes, boiled egg, blue cheese crumbles, avocado, blue cheese dressing • 14/24

ADD PROTEIN

- + four shrimp 14 ☹
- + grilled ☹ or fried chicken 8
- + half 9 / full salmon 18 ☹

ELOTE CORN SALAD

chopped romaine and butter leaf lettuce topped with cherry tomatoes, queso fresco, diced yellow onion, fried onions, diced bell peppers, roasted corn, and zesty lime & green tobasco dressing • 10/18

CLASSIC CAESAR

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

- + three scallops 18 ☹
- + moroccan spiced seitan 14 🌿
- + blackened beef tips 14

SPRING FIELDS SALAD

strawberries, spring mix, fresh mint, chives, candied walnuts, terrell creek goat cheese, gooseberry vinaigrette • 10/18 ☹

CHICKEN COBB

romaine lettuce, avocado, tomato, blue cheese crumbles, smoked bacon, sliced egg, crispy fried chicken, creamy garlic dressing • 14/22

FUNDAMENTALS

FILET

8 oz center cut filet, asparagus, yukon mashed potatoes, bacon onion jam, red wine demi • 46 (V)
+ SURF & TURF
add 5 oz. lobster tail with drawn butter • 77 (V)

KC STRIP

16 oz. peppercorn crusted strip steak with fried spinach, sautéed green beans, pomme frites, au poivre sauce • 54 (V)

SPINACH ARTICHOKE CHICKEN

almond encrusted boneless breast, creamed spinach, caramelized onions, artichoke hearts, and sautéed brussels sprouts • 28

ZABUTON

highly marbled and rich primal cut steak served with asparagus, broccolini, grilled red cabbage, cauliflower puree, signature 1989 sauce • 44 (V)

PORTERHOUSE PORK

whiskey brown sugar maple glazed NuVenture Farms pork steak, brussels sprouts, braised white beans with caramelized onion and bacon • 38 (V)

SEITAN

vital wheat gluten made in house with nutritional yeast, minced onion, fresh herbs, ras el hanout blend served with broccolini, shaved brussels sprouts, himalayan red rice, roasted sweet potatoes, gremolata • 34 (V)

SAVOR

FETTUCCHINE ALFREDO

smooth and creamy alfredo, fettuccine noodles, shaved parmesan, broccolini • 14
+ gluten-free pasta 2 (V)
+ four shrimp 14 (V)
+ grilled (V) or fried chicken 8
+ half 9 / full salmon 18 (V)
+ three scallops 18 (V)
+ moroccan spiced seitan 14 (V)

MISO PORK RAMEN

slow simmered miso soy broth with shredded carrots, red cabbage, broccolini, bok choy, ginger, and housemade chili oil, topped with a fried egg • 24 (V) DF

SHORT RIB PASTA

pair of bone-in short ribs atop cascatelli pasta tossed in a rustic heirloom tomato marinara • 42

COASTAL

SNAPPER

blackened and pan-seared wild caught snapper, cajun spiced shrimp cream sauce, sautéed spinach, red beans & rice • 40 (V)

AHI TUNA

charred ahi tuna with lemongrass steamed rice, seared bok choy and tomato vinaigrette, with lemon aioli • 38 (V)

TWIN TAILS

two 6-8 oz. lobster tails with mashed potatoes, summer vegetable medley, drawn butter, and fresh lemon • 72 (V)

SHRIMP & GRITS

eight blackened shrimp, andouille sausage, peppers and onions, cheddar cheese corn grits with creole sauce • 38 (V)

SCALLOPS

seared u/10 scallops with wild mushroom risotto and sherry gastrique • 38 (V)

SWEET & SASSY SALMON

8 oz. seared salmon fillet with sarsaparilla gastrique, lemongrass rice, summer vegetable medley • 34 (V)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



VEGAN



GLUTEN-FREE



VEGETARIAN



DAIRY-FREE