



HAPPY NEW YEAR

APPETIZERS

Blackened Beef Fondue with Blistered Grape
Tomatoes, Toasted Baguette • 18

Goat Cheese Stuffed Dates wrapped in
Prosciutto, Balsamic Glaze • 16

Shrimp Cocktail with Sauce Louis & Cocktail
Sauce, Fresh Lemon • 22

Whipped Brie & Fig Bruschetta
with Honey, Thyme • 14

Highland Springs House Salad • 9 half

Classic Caesar Salad • 9 half

French Onion Soup • 7 cup

ENTRÉES

6 oz. Filet Mignon with Truffle & Celeriac
Puree, Fondant Potatoes, Thyme & Red Wine
Reduction, Buttered Asparagus Tips • 46

Pan Seared Stone Bass with Morel Mushroom
Cream, Chive Oil, Broccolini, Roasted Leek
Risotto • 42

Crab-Stuffed Jumbo Shrimp wrapped in
Prosciutto, Creole Butter, Sautéed Spinach,
Roasted Pepper Grits • 32

Porterhouse Pork Chop with Apple Cider
& Whole Grain Mustard Glaze, Sautéed
Swiss Chard and Roasted Apples,
Mashed Potatoes • 38

Braised Short Rib Pot Roast, Whipped
Potatoes, Baby Carrots, Brussels Sprouts,
Braising Jus • 39

DESSERT

Flourless Chocolate Cake with
Peppermint Bark, Whipped Ganache,
Poached Cherries • 12

Strawberry & Champagne Cake with White
Chocolate, Vanilla Mousse, Macerated
Strawberries, Strawberry Puree, Meringue
Crunch • 12

Bruleed Cheesecake with Egg Nog Cream,
Toasted Pistachios, Brown Butter Tuille • 12