

# GATHER

## SPINACH ARTICHOKE DIP

*rich blend of tender spinach, marinated artichokes, and mixed melted local cheese served warm with crispy lavosh crackers & toasted bread • 12*

## TUNA NIÇOISE TARTARE

*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 • 22 **DF***

## SHRIMP COCKTAIL

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

## CRAB CAKE

*6 oz. jumbo lump crab cake with garlic, ginger, scallions, notes of citrus & fresh herbs, and panko breadcrumbs garnished with ginger slaw and gochujang remoulade • 18*

## CHEESE & CHARCUTERIE

*curated selection of local & international cheeses paired with an assortment of premium cured meats, pickled vegetables, olives, crusty bread, and crackers. Ask your server for today's featured selections • 24*

## FRIED CHICKEN WINGS

*six chicken wings tossed in BBQ, teriyaki, or buffalo sauce, served with ranch & celery • 12 **DF***

## WHITE BEAN SMOKED BRISKET CHILI **DF**

## SAVORY BEEF & BARLEY

## FRENCH ONION

## SOUP DU JOUR

*ask your server for details*

*7 cup • 9 bowl*

## CRUDITÉ WITH PUMPKIN HUMMUS

*creamy hummus blended with roasted pumpkin and spices paired with an herb-forward dip made with avocado, yogurt, tarragon, chives, & parsley served with fresh, crisp vegetable medley and grilled pita • 16*

## LOBSTER AVOCADO TOAST

*grilled baguette, smashed avocado, New England lobster claws, fresh jalapeno, lemon oil, and fresh chives • 28*

# GREENS

## HIGHLAND SPRINGS HOUSE SALAD

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

## 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*

## ROASTED FUJI APPLE AND FARRO SALAD

*hearty fall-inspired salad featuring nutty farro, roasted fuji apples, fresh spring mix, candied walnuts, tossed with a tangy maple dijon vinaigrette topped with goat cheese from Terrell Creek Farm • 10/18 **DF***

## ADD PROTEIN

- + four jumbo shrimp 12 **DF***
- + grilled chicken 8 **DF***
- + blackened beef tenderloin tips 7 4oz / 14 8oz **DF***
- + salmon 9 4oz / 18 8oz **DF***

## CLASSIC CAESAR

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

## CHICKEN COBB

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

**DF** DAIRY-FREE



GLUTEN-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.*

## BUTCHER'S BLOCK

HIGHLAND SPRINGS IS PROUD TO OFFER ANTIBIOTIC-FREE LOCALLY GROWN AND HARVESTED USDA CHOICE & PRIME GRADE BEEF FROM HERTZOG FARMS IN BUTLER, MO.

*All steaks are served with two sides and choice of sauce.*

### HERTZOG FARMS BEEF

8 oz. prime center cut filet • 52

12 oz. wagyu zabuton\* • 44

14 oz. prime center cut strip • 54

10 oz. choice hanger • 34

8 oz. choice sirloin • 26

\*Wagyu not sourced from Hertzog Farms

### SIDES

mashed potatoes

baked potato

farro pilaf

french fries

asparagus

broccolini

brussels sprouts

harvest medley

### SAUCES

red wine demi

au poivre sauce

compound butter

### ENHANCEMENTS

2 oz. jumbo lump crab +10

6 oz. lobster tail +32

bearnaise sauce +3

sautéed mushrooms +4

additional side +4

## COASTAL

### CHILEAN SEABASS

bearnaise sauce, soy and lime marinated braised red cabbage, roasted carrot and onion farro pilaf • 42

### BLUEFIN TUNA

seared rare bluefin tuna with lemongrass steamed rice, roasted baby carrots and tomato vinaigrette • 38 🌱

### SASSAFRAS SALMON

8 oz. seared salmon fillet with sarsaparilla gastrique, lemongrass rice, harvest vegetable medley • 28 🌱

### SOUTH AFRICAN LOBSTER TAIL

6 oz. lobster tail with mashed potatoes, harvest vegetable medley, drawn butter, and fresh lemon • 38 +32 TWIN TAILS 🌱

### SCALLOPS

five seared u/10 scallops with wild mushroom risotto and sherry gastrique • 38 🌱

### SHRIMP & GRITS

six jumbo blackened shrimp, andouille sausage, peppers and onions, cheddar cheese corn grits with creole sauce • 36 🌱

## CLASSICS

### 20-LAYER LASAGNA

handmade pasta with seasoned ground beef and braised short ribs, marinara, ricotta, and mozzarella, sprinkled with parmesan and baked • 28

### SPINACH ARTICHOKE CHICKEN

almond crusted boneless breast, creamed spinach, caramelized onions, artichoke hearts & sautéed brussels sprouts • 28 🌱

### SHORT RIB BOURGUIGNON

fall-apart braised short ribs slow cooked in a rich red wine sauce with onions, carrots, & mushrooms served with mashed potatoes and buttery toasted baguette • 36

### COUNTRY CLUB BURGER

8 oz. angus beef patty, cheese, lettuce, tomato, onion, pickle, on a brioche bun with choice of side • 16

### PORTERHOUSE PORK

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

### CHICKEN ALFREDO

grilled chicken, creamy alfredo, fettuccine noodles, shaved parmesan, broccolini • 22

+ gluten-free pasta 2 🌱

+ sub shrimp 4

+ sub salmon 8