

# GATHER

## CACIO E PEPE BRUSSELS

crispy fried brussels sprouts tossed in olive oil and topped with parmesan cheese, black pepper, and bacon lardons • 12 🌱

## BLACK PEARL PIZZA

toasted walnut pesto, goat cheese, fig jam, parmesan, fresh spinach, finished with balsamic pearls • 22

## CRUDITÉ WITH PUMPKIN HUMMUS & GREEN GODDESS DIP

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 • 16

## FRIED CHICKEN WINGS

six chicken wings tossed in BBQ, buffalo, or garlic parmesan, served with ranch & celery • 12 🌱

## SPINACH ARTICHOKE DIP

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

## 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 • 20

## HOMESTYLE BEEF CHILI FRENCH ONION SOUP DU JOUR

ask your server for details

7 cup • 9 bowl  
16 quart

## SHRIMP COCKTAIL

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

## TRUFFLE PARMESAN FRIES

house fries, truffle aioli, parmesan, bacon bits & chives • 16

# 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

## APPLE PECAN SALAD

mixed greens, granny smith apples, candied pecans, goat cheese, balsamic vinaigrette • 9/18

## ADD PROTEIN

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

## CLASSIC CAESAR

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

## CHICKEN COBB

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



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.

## BUTCHER'S BLOCK

HIGHLAND SPRINGS IS PROUD TO OFFER A VARIETY OF LOCALLY SOURCED, RESPONSIBLY RAISED PROTEINS, INCLUDING USDA CHOICE & PRIME GRADE CUTS FROM HERTZOG FARMS IN BUTLER, MISSOURI. WE ARE COMMITTED TO QUALITY AND SUSTAINABILITY.

### ALL PROTEINS SERVED WITH ONE SIDE AND CHOICE OF SAUCE

#### PREMIUM PROTEINS

8 oz. center cut filet • 48  
16 oz. prime ribeye • 52  
6 oz. hand cut beef filet • 36  
8 oz. sirloin • 28  
faroe island cedar plank salmon • 26

#### SIDES

mashed potatoes  
baked potato  
farro pilaf  
french fries  
asparagus  
broccolini  
brussels sprouts  
vegetable medley

#### SAUCES

red wine demi  
chimichurri  
compound butter

#### ENHANCEMENTS

2 oz. jumbo lump crab +10  
6 oz. lobster tail +32  
bearnaise sauce +5  
sautéed mushrooms +4  
additional side +5  
additional sauce +3

## COASTAL

### LOBSTER RAVIOLI & SEARED SCALLOPS

five raviolis stuffed with lobster, shrimp, and scallops tossed in bechamel & rich cognac lobster sauce with asparagus, onions, mushrooms, topped with three seared U/10 scallops • 40

### CAJUN SHRIMP PASTA

blackened shrimp & andouille sausage sauteed with onions and bell peppers in a creamy creole sauce with fettuccine • 28

### CHILEAN SEABASS

bearnaise sauce, chili marinated braised cabbage, roasted carrot and onion farro pilaf • 42

### SOUTH AFRICAN LOBSTER TAIL

mashed potatoes, vegetable medley, drawn butter, and fresh lemon • 38  
+32 TWIN TAILS 🍷

### SEARED TUNA

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

## CLASSICS

### BEEF STEW

fall-apart braised short ribs in a hearty sauce with yukon mashed potatoes, onions, carrots, & celery served with a toasted baguette with whipped boursin cheese • 28

### COUNTRY CLUB BURGER

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

### PORTERHOUSE PORK

brined and grilled to perfection with roasted chipotle sweet potatoes and fall harvest vegetable medley, maple bourbon glaze and orange zest • 38

### SPINACH ARTICHOKE CHICKEN

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

### CHICKEN ALFREDO

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

+ gluten-free pasta 2 🍷  
+ sub shrimp 4  
+ sub salmon 8