

* Gluten Free ** Can be made gluten free

Appetizers

Yam Frites

Served with chipotle aioli, roasted garlic dip & truffle aioli *8*

Bruschetta Flatbread

Topped with basil pesto, baby arugula, tomato bruschetta, feta & balsamic drizzle *11*

Warm Panko Crusted Chèvre

Topped with charred tomato relish, Served with toasted Ciabatta, balsamic onion jam & roasted garlic *11*

Mini Thai Chicken Spring Rolls

Served with an orange chili & ginger dipping sauce *10*

Dynamite Shrimp

Crispy breaded & coated in our in house dynamite sauce. Finished with sesame seeds and extra dynamite sauce for dipping *12*

Snacks & Shares

Sriracha Cod Tacos

Pico de gallo, lettuce and a lemon caper aioli *12*

Turkey, Bacon & Avocado Quesadilla

Served with blended cheese & tangy BBQ drizzle *14*

***Highland Nachos**

Ground beef, onions, peppers, tomatoes & cheese. Baked on corn chips *13*

***1 lb Highland Chicken Wings**

Crispy fried and tossed in your choice of sauce, mild, medium, hot, honey garlic, jerk or dusted with Tahiti lime pepper or chipotle mango *15*

Chicken Tenders & Fries

Crispy fried chicken fingers, served with a chipotle maple syrup dipping sauce *14*

Canadian Pizza

House made, stone fired pizza dough, tomato basil sauce, mozzarella, pepperoni, bacon & mushroom *14*

***Highland's Famous Gin & Tomato Soup**

Tomatoes, mushrooms, gin, cream, onions and juniper simmered slowly together
cup *5.50* bowl *6.50*

Greens

**Classic Caesar Salad

Crisp romaine tossed in house made Caesar dressing with croutons, parmesan cheese & smoked bacon cup
5.25 bowl 6.50 large bowl 9.75

**Greek Salad

Romaine leaves, Kalamata olives, red onion, grape tomatoes, cucumber & peppers tossed with feta & Greek dressing cup 5 bowl 6 large bowl 9.50

*Fresh Market Greens

Iceberg, romaine, radicchio & mescalin lettuce topped with fresh vegetables & your choice of dressing cup
4.75 bowl 5.75 large bowl 8

~Add to any salad: sundried tomato oregano marinated chicken 4 or pan seared salmon 6

**Big Bowl Salad

Market Greens tossed with julienne ham, grilled chicken, cheddar & Swiss cheese tossed in aged balsamic vinaigrette topped with goat cheese, Kalamata olives, hardboiled egg, tomatoes & crispy fried onions 15

*Seared Seafood Salad

Pan seared shrimp & salmon, heritage blend greens, avocado, cucumber, sweet peppers, grape tomatoes & cashews tossed in Champagne vinaigrette 17

Burgers, Sandwiches & Wraps

Cheeseburger

Medium Colby cheddar
Brioche bun, lettuce,
Tomato, red onion, pickle, Roasted garlic aioli
14

Southern Fried Chicken

Toasted ciabatta
coleslaw, pickles, lettuce,
garlic peppercorn sauce
14

Buffalo Chicken Wrap

Breaded chicken, BBQ sauce, lettuce,
tomato & ranch in a warm tortilla
14

Classic French Dip

Slow roasted beef & Au Jus
Served on baked Ciabatta
12

Classic Rueben

In house smoked brisket, sauerkraut,
Swiss cheese, Russian dressing
All on grilled marble rye
12

**Ultimate Veggie Burger

Grilled brioche bun, avocado, red onion, tomato, lettuce & truffle aioli 11

**Traditional Club House

Roasted turkey breast, bacon, tomato, lettuce & mayo 12

**Blacken Salmon Club

Baked ciabatta bread, bacon, tomato, lettuce & lemon caper aioli 14

**Grilled Steak Sandwich

Grilled steak set on grilled ciabatta bread with steak sauce aioli, sautéed wild mushrooms, scallions & Chèvre
19

Above sandwiches, burgers & wraps served with fresh cut fries, soup or garden salad
Substitute Caesar, Greek salad, yam fries or onion rings 2

Bowls & Entrées

Mongolian Broccoli & Cashew Bowl

Tossed red peppers and served over basmati rice
Grilled Chicken 16 Shrimp 18 Grilled Steak 19

Teriyaki Rice Bowl

Fresh carrots, bok choy, mushrooms & snap peas & toasted almonds served over basmati rice Grilled Chicken 16 Shrimp 18 Grilled Steak 19

****Brown Rice Burrito Bowl**

Black beans, avocado, tomato, scallions, corn, mixed cheese & crispy tortilla strips
Drizzled with a tangy burrito sauce
Blackened Chicken 16 Lime pepper Shrimp 18 Grilled Steak 19

****Liver & Onions**

Lightly breaded and sautéed served with caramelized onions, bacon, creamy mashed potatoes and a rich red wine veal reduction
1 piece 13, 2 pieces 17

***Pecan Crusted Chicken Supreme**

Natural pan jus mounted with butter, served with mashed potatoes & steamed green beans 17

Butternut Squash Ravioli

Tossed in a brown butter sauce with brussels sprouts & toasted almonds
Grilled Chicken 16 Shrimp 18

****Bruschetta Fettuccini**

Tomato bruschetta, garlic, kalamata olives & feta cheese
Grilled Chicken 16 Shrimp 18

Seared Salmon, Bacon & Grainy Mustard Sauce

Butter poached brussels sprouts & mashed potatoes 20

***Ontario Corn Fed Beef Striploin**

Cut 10 oz, cast iron seared & butter basted. Served with butter poached brussels sprouts, Parmesan cracked black pepper fingerling potatoes 30

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