

HIGHLANDS BISTRO

DINNER

SMALL AND SHARING

CRAB CAKES 20

Crab, prawns, celery, panko crust. Served with Chardonnay Beurre Blanc sauce

CHICKEN WINGS 14

House spice rub. Served with house dip.

SPICY CALAMARI 14

Seasoned batter, deep-fried.

HIGHLAND NACHOS 18

Grilled chicken, jalapeños, beans, tomatoes. Served with guacamole and sour cream.

HUMMUS 8

Garbanzo, tahini, sumac, olive, pita bread

SALADS

COBB SALAD 24

Mixed greens, chicken, bacon, hard-boiled eggs, cherry tomatoes, blue cheese, avocado, onion.

Served with a side of blue cheese dressing.

GLAZED CHICKEN SALAD 24

Crisp greens, glazed chicken, cherry tomatoes, cucumbers. Served with a side of ranch dressing.

SHRIMP SPINACH SALAD 26

Fresh spinach, shrimp, cranberries, walnuts. Served with a side of ranch dressing.

CAESAR SALAD 14

Crisp romaine, Caesar dressing, seasoned croutons, shaved pecorino. ~~Served with a side of Dijon mustard dressing~~

SOUPS

CLAM CHOWDER 8

Tender clams, potatoes, celery, onions, garlic, and seasonings.

SOUP OF THE DAY 8

STEAKS

Add 8 oz Lobster Tail +30

NEW YORK STEAK 48

12 oz certified Angus beef®, brandy peppercorn sauce, mashed potatoes and vegetables.

SIGNATURE FILET MIGNON 48

8 oz certified Angus beef®, grilled button mushrooms, red wine jus, mashed potatoes, and asparagus.

CLASSIC STEAK 24

Top sirloin, mashed potatoes and vegetables.

PAN SEARED SIRLOIN STEAK 25

Center-cut sirloin pan-seared, garlic peppercorn sauce and vegetables.

MAINS

HIGHLANDS GARLIC CHICKEN 26

Seasoned chicken breast, sun-dried tomatoes, fresh basil, pine nuts. Served with rice and asparagus.

WILD SALMON 28

Topped with basil butter. Served with rice and seasonal vegetables.

GARLIC PRAWNS 26

Grilled prawns marinated in rich garlic butter sauce. Served with fluffy rice and seasonal vegetables.

CHICKEN MARSALA 26

Tender chicken breast in savory sherry glaze with mushrooms. Served over garlic butter fettuccine and scallions.

RACK OF LAMB 35

Carré d'agneau served with herb-roasted potatoes and seasonal vegetables.

BRAISED LAMB SHANK 33

Fall-off-the-bone tender lamb, slow-cooked in a rich savory sauce. Served with rice.

CHICKEN PICCATA 25

Seared chicken breast with capers in zesty lemon glaze. Served with asparagus and garlic mashed potatoes.

CHICKEN ALFREDO 24

Chicken breast with house-made rich Alfredo sauce, Parmesan, and pasta.

SPICY PRAWN LINGUINE 30

Succulent prawns sautéed with garlic, fresh tomatoes, shallots, chili peppers, and tossed with linguine, seasoned with herbs.

SPAGHETTI & MEATBALLS 22

Spaghetti and fresh in-house meatballs, served with marinara sauce.

SPAGHETTI WITH MARINARA 15

Homemade marinara served over spaghetti.

CHICKEN PARMESAN 25

Crispy breaded chicken topped with marinara, melted mozzarella, and Parmesan, served over spaghetti.

POPULAR DEMAND BUTTER CHICKEN 22

Marinated chicken pieces cooked with pure butter tomato sauce. Served with rice.

BURGERS (Served with house-cut fries)

Substitute Onion Rings +3 | Substitute Half Caesar Salad +3 | Substitute Sweet Potato Fries +2

HIGHLANDS COD BURGER 17

House-battered cod, onion, tomato, lettuce, pickle, 1000 Island dressing, and mayo.

GRILLED CHICKEN BURGER 18

Tender chicken breast, lettuce, tomato, onion, mayo, smashed avocado, and Swiss cheese.

BACON CHEESEBURGER 18

Beef patty, bacon, American cheese, lettuce, tomato, pickle, and signature sauce.

SIDES

Grilled Asparagus 7

House Fries 7

Sweet Potato Fries 7

Mashed Potatoes 7

Roasted Mushrooms 9

Mac and Cheese 12

Grilled Cheese 7

SWEET FINISH

ICE CREAM (Flavor of the Day) 6

CHOCOLATE MOUSSE 8

CRÈME BRÛLÉE 8

TIRAMISU 10

NEW YORK CHEESECAKE 10