

**HIGHLANDS BISTRO**  
DINNER

**SMALL AND SHARING**

**DUNGENESS CRAB CAKES 20**

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

**CHICKEN WINGS 14**

*House spice rub, deep fried.*

**SPICY CALAMARI 14**

*Seasoned batter, deep-fried.*

**HIGHLAND NACHOS 18**

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

**HUMMUS 8**

*Garbanzo, tahini, sumac, olive, pita bread*

**DEEP FRIED CAULIFLOWER 15**

*Battered Cauliflower, deep fried, tossed with bellpepper, onion in home made sweet and sour spicy sauce.*

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**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.*

**GRILLED PRAWN SALAD 26**

*Mixed green, tomato, cucumber, feta, cranberry, walnuts lightly tossed with homemade vinaigrette dressing. Topped with grilled garlic prawns.*

**CAESAR SALAD 14      Add GRILLED CHICKEN + 8**

*Crisp romaine, Caesar dressing, seasoned croutons, shaved pecorino.*

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**SOUPS**

**CLAM CHOWDER 8**

*Tender clams, potatoes, celery, onions, garlic, seasoning.*

**SOUP OF THE DAY 8**

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***STEAKS***

**NEW YORK STEAK     45**

*8 oz certified Angus beef®, brandy peppercorn sauce served with mashed potatoes and vegetables.*

**SIGNATURE FILET MIGNON     48**

*8 oz certified Angus beef®, red wine mushroom sauce served with mashed potatoes and vegetables.*

**CLASSIC STEAK     25**

*Top sirloin topped with roasted garlic mushroom served with mashed potatoes and vegetables.*

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***MAINS***

**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 marsala wine glaze with mushrooms. Served over garlic butter fettuccine and scallions.*

**RACK OF LAMB     35**

*Carré d'agneau served with mashed 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 vegetables and 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**

*In house 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.*

**PRIMAVERA     18**

*A mix of fresh sautéed vegetables, bell peppers, tomatoes, and broccoli, tossed with pasta in a creamy parmesan sauce.*

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***BUN ENTREES*** (Served with house-cut fries)  
*Substitute Onion Rings +3 | Substitute Half Caesar Salad +3 | Substitute Sweet Potato Fries +2*

**HIGHLANDS COD BURGER    17.5**  
*House-battered cod, Pepper Jack cheese, onion, tomato, lettuce, pickle, 1000 Island dressing, mayo.*

**GRILLED CHICKEN BURGER    18**  
*Tender chicken breast, lettuce, tomato, onion, mayo, smashed avocado, Swiss cheese.*

**BACON CHEESEBURGER    18.5**  
*Beef patty, bacon, American cheese, lettuce, tomato, pickle, mayo.*

**VEGGIE GARDEN BURGER    17**  
*House Veggie patty, lettuce, tomato, onion, pickle, jalapeno, mayo, pepper jack.*

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***SIDES***

<b>Grilled Asparagus    10</b>	<b>Roasted Mushrooms   10</b>
<b>House Fries        6</b>	<b>Mac and Cheese    12</b>
<b>Sweet Potato Fries    7</b>	<b>Grilled Cheese     7</b>
<b>Mashed Potatoes    5</b>	<b>Onion Rings        7</b>

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***SWEET FINISH***

**ICE CREAM (Flavor of the Day)   6**

**CHOCOLATE MOUSSE        8**

**CRÈME BRÛLÉE        8**

**TIRAMISU        10**

**NEW YORK CHEESECAKE    10**

***BEVERAGE***

**COFFEE    5**

**BLACK / HERBAL TEA    5**

**SODA/ COKE/ SPRITE/ DIET COKE   4**

**ICE TEA   4**

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***HIGHLANDS BISTRO***

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