

ENTREES *after 5pm*

CHICKEN SUPREME

sun dried tomato & moroccan spice stuffed, baked polenta, market vegetable & red wine jus 23

BISON SHORT RIB

ranch raised alberta bison, espresso rubbed, pommes mousseline, market vegetable, cocoa jus 29

PAN SEARED SALMON

house cured fresh salmon with beluga lentil, roasted vegetable, raisin & caramelized onion chutney 24

BUTCHER'S CUT

8oz new york steak, bacon & mustard crushed fingerling, market vegetable & red wine jus 27

CATCH OF THE DAY

ask server for details MIP

BOMBAY SPICE

coconut crusted chicken breast, mango chutney, spiced chickpea, basmati rice 23

SWEET ENDINGS 7

CRÈME BRULÉE

daily flavor

CHEWY FUDGE BROWNIE

walnut fudge, vanilla ice cream

CHOCOLATE SYMPHONY

candied fruit filled double chocolate mousse

MAPLE APPLE AMANADINE TART

rich apple tart with home made ice cream

CREAMY SMOOTH CHEESECAKE

vanilla bean cheese cake, graham crust, brandy snap tuille with mixed berry compote

SIDE DISHES 3 each

BEETS

lemon honey

BRUSSELS SPROUTS

truffle oil

FRIES

hand cut, spicy ketchup

CRUSHED FINGERLING POTATOES

bacon & mustard

BEVERAGES

FRESHLY BREWED COFFEE 2.75

HERBAL TEAS 2.75

HOT CHOCOLATE 3

CAPPUCINO & LATTES 4

WHITE MILK 2.75

FRUIT JUICES 2.75

cran, oj, clamato, tomato, grapefruit, pineapple, mixed berry

FOUNTAIN DRINKS 2.75

pepsi, diet pepsi, 7-up, gingerale, iced tea, lemonade

POP FLOATS 4

pepsi, rootbeer, orange, dr. pepper

MILKSHAKES 5

chocolate, strawberry, vanilla



HIGHLANDS
GOLF CLUB

www.highlandsgolfclub.com



SHARED PLATES

HGC CHIPS ^{GF}
cajun spice caramelized onion dip 7

ARRANCINI
truffle mac & cheese, gruyere cheese & spicy ketchup 8

CHEESE DIP
tomato feta dip, toasted baguette 12

CHICKEN WINGS ^{GF}
habanero dusted with our smoked buttermilk dip 15

NACHOS ^{GF}
beef chili or chicken, pico de gallo, american cheese, sour cream & salsa 20

TANDOORI CHICKEN FLATBREAD
tandoori chicken, mango chutney, puffed rice, crème fraiche & cilantro 12

MEDITERRANEAN FLATBREAD
crumbled sausage, almond pesto, wild mushroom, grape tomato & feta 11

YORKIES
mini yorkshire pudding, slow cooked beef, caramelized onion, jus 10

CALAMARI
burnt jalapeño aioli, lemon 12

SAMOSAS
hand rolled pastry, curried potato, tamarind chutney 9

19TH HOLE CLASSICS

FISH & CHIPS
beer-battered cod, thick-cut fries, tartar sauce 16

KOREAN BBQ RIBS ^{GF}
asian slaw, crunchy onion & sesame seeds, loaded baked potato 18

BOMBAY SPICE
coconut crusted chicken breast, mango chutney, spiced chickpea 20

STEAK & FRITTS ^{GF}
8oz new york, chimichurri served with homemade fries 23

CRISPY GREENS

all the meal salads are served with toasted garlic focaccia

CAESAR
chopped romaine, parmesan cheese, bacon & crouton full 10 • half 7

SUMMER BEETS SALAD ^{GF}
mixed greens, feta, candied walnuts with our lemon honey dressing 12

CHEFS SALAD ^{GF}
mixed greens, blue cheese, ham, pulled chicken, egg with your choice of dressing 14

HOUSE SALAD ^{GF}
Mixed greens, shaved carrot curls, iced fennel, crumbled feta, sundried cranberries with our sundried tomato dressing full 10 • half 8

THE WEDGE ^{GF}
iceberg lettuce, crispy pancetta, cured tomato with our buttermilk dressing 11

Add grilled chicken breast 4 • seared salmon 5 • sirloin steak 7

OUR SOUP POT

DAILY CREATION garden inspired 5

PENNE
sautéed chicken, baby spinach, curry spice, amaretto cream 20

GNOCCCHI
river valley smoked salmon, sambuca, soffrito tossed in our almond pesto cream sauce 17

THAI CURRY
sautéed shrimp, kefir lime, crushed peanuts, asian vegetables with coconut rice 23

BURGERS & SANDWICHES

All Burgers & Sandwiches served with choice of Fries, Side Salad or Soup of the Day

Sub Sweet Potato Fries, Onion Rings or Caesar Salad 3 Sub Poutine 4

HGC BURGER
brant lake wagyu, cheddar cheese, secret sauce, lto 15

LAMB BURGER
four whistle farm lamb, moroccan spice, harissa, feta, lto 17

BISON BURGER
alberta bison ranch raised bison, cheddar cheese, burnt jalapeno aioli, lto 18

CHICKEN BURGER
butter milk fried chicken, banh mi pickle vegetable, sriracha aioli, lto 13

Add bacon • cheese • fried egg • mushrooms 2 each

STEAK SANDWICH
6oz. sirloin, ancho chili rub, caramelized onion, chimichurri & garlic baguette 20

REUBEN
montreal smoked meat, sauerkraut, swiss cheese, thousand island dressing on marble rye 15

CLUB SANDWICH
grilled chicken, bacon, lettuce, tomato, basil aioli, toasted focaccia 14

BLT
smoked pork belly, lettuce, tomato relish, apple mayo 12

SALUMI
almond pesto, porchetta, salami, bocconcini on a ciabatta 14

^{GF} GLUTEN FREE