HIGHLANDS

CLUBHOUSE

SHAREABLES

CHICKEN WINGS 18
choose any flavor, comes with carrot sticks and ranch dip
Dry: lemon pepper, salt and pepper, Nashville rub
Wet: BBQ, hot sauce, honey mustard, sweet chili lime

WINTER PEAR AND BRIE FLATBREAD 13
brie, pickled pear, cranberry, lemon ricotta, hot honey drizzle

FUNGI FLATBREAD 15
sautéed mushrooms, pesto, chicken, blended cheese, balsamic drizzle

BAJA TACOS 17
grilled mahi mahi, chipotle aioli, avocado, coleslaw

TEMPURA BEANS 9
served with chipotle aioli

KETTLE CHIPS 10
served with French onion dip

CHICKEN CHILI BITES 17
cucumbers, sesame seeds, sweet chili sauce

NACHOS 24
loaded with cheese, pico de gallo, green onions, jalapenos, salsa, sour cream
add chicken or cajun beef 5
add guacamole 4

STARTERS

SOUP OF THE DAY 6/8
a warm clubhouse favorite
ask your server

PEAR & SHRIMP SALAD 19
mixed greens, crispy prosciutto, sautéed shrimp, pickled pear, cherry tomato, candied walnuts, balsamic dressing

CHICKEN COBB SALAD 23
mixed greens, gorgonzola, tomato, hard-boiled egg, chopped bacon, avocado, choice of dressing

BEET AND SALMON SALAD 21/24
toasted pumpkin seeds, feta, citrus truffle dressing, mixed greens

HGC SALAD 11/15
cranberries, cucumber, tomato, feta, choice of dressing, mixed greens

CAESAR 13/16
crisp romaine, bacon, parmesan cheese, creamy garlic dressing, croutons
add on: grilled salmon 12, grilled chicken 7, garlic shrimp 10

HANDHELDS

Comes with choice of fries, soup of the day, house salad, or Caesar salad
Sub: sweet potato fries, kettle chips, or onion rings +3
GLUTEN FREE BURGER BUN OR BREAD IS AVAILABLE +2

HGC BURGER 24
7oz chuck patty, garlic aioli, special sauce, cheddar, bacon, pickles, lettuce, tomato, onion

GRILLED CHICKEN SANDWICH 22
grilled chicken, cheddar, bacon, tomato, lettuce, garlic aioli, grilled sourdough bread

BRIE & TURKEY SANDWICH 23
roasted turkey, capicola, brie, cranberry and mustard relish, lettuce, tomato, onion and toasted focaccia

BEEF DIP 26
slow roasted prime rib, Swiss cheese, garlic aioli, roasted pepper and onions, au jus

REUBEN 22
smoked Montréal style beef, Dijon mustard, Swiss cheese, sauerkraut, grilled marble rye

BUZZ WRAP 20
Buffalo style chicken fingers, ranch sauce, bacon, cheddar cheese, tomato, lettuce, tortilla wrap

QUESADILLA 24
choice of ground beef or pulled chicken, cheddar cheese, black beans, sautéed peppers and onions, jalapeños

FAVOURITES

STEAK SANDWICH 32
8 oz striploin, garlic aioli, mushroom demi, grilled baguette

FISH AND CHIPS 20/24
beer battered haddock, coleslaw, fries

AHI TUNA BOWL
Jasmine rice, avocado, mixed greens, ginger sesame dressing, cucumber, miso aioli, ponzu sauce

POLLO A LA FETTUCINI 24
chicken, Italian sausage, spinach , with a vodka and tomato cream sauce

GINGER BEEF 24
crispy beef, cabbage, broccoli, shredded carrot, served on noodles or Jasmine rice

please advise your server of any allergies or dietary restrictions

MAINS

All mains are served with choice of truffle mushroom risotto or whipped mashed potatoes or house salad and roasted vegetables

ATLANTIC SALMON 32
mustard maple glaze

CHICKEN PICCATA 28
lightly flour dusted, caper butter sauce

NEW YORK STEAK 8 OZ CAB 38
three peppercorn sauce, onion rings

PORK CHOP 30
beer brined, peach paprika chutney

AHI TUNA 26
sesame crusted

MUSHROOM NAPOLEAN 24
vegetable ratatouille, parmesan cheese

CHEF'S SPECIAL

BUTTER CHICKEN 25
satin smooth gravy, tandoori spiced chicken served with jasmine rice and naan

DESSERTS

VANILLA CREME BRULEE 10
almond cranberry biscotti

CARAMEL BROWNIE CHEESECAKE 12

PIE OF THE MOMENT 9
ask your server

STICKY TOFFEE PUDDING 10
vanilla bean ice-cream

CHECK OUT OUR UPCOMING HOURS AND EVENTS HERE

indicates gluten-free
indicates vegetarian

BREAKFAST

Served until 2:00 p.m.

Served with your choice of hashbrowns, fresh or grilled tomatoes. Sub: fresh fruit +3, extra egg +3

HIGHLANDER 17
two eggs any style with your choice of bacon, sausage, or ham, served with toast

MUSHROOM TOAST 15
poached egg on grilled sourdough with avocado, feta, sautéed mushrooms, and hollandaise

MIXED BAG 14
grilled ham, cheddar, and fried egg on a toasted bagel

EGGS BENNY 17
two poached eggs and ham on a toasted English muffin with hollandaise.
Sub: smoked salmon +3

BREAKFAST WRAP 15
turkey chorizo, scrambled eggs, peppers, green onions, and cheddar in a flour tortilla

LONG DRIVE 16
three pancakes served with two eggs any style and your choice of grilled bacon, ham, or sausage.
Served with butter and syrup
(no choice of hashbrowns or tomatoes)

CLUB '29 OMELETTE 13
three egg omelette with cheddar and toast
add: peppers, green onion, tomato, spinach, mushrooms, bacon, sausage, or ham +1 each

SIDES & SWEETS

TOAST & JAM 4

CINNAMON BUN 6

BREAKFAST MEAT 6
bacon, sausage, ham

BAGEL 4.5
add: cream cheese +1.5

FRUIT BOWL 7

MUFFIN 4
choice of bran, carrot, blueberry or banana

HOT & COLD BEVERAGES

FRESHLY BREWED COFFEE 3.5

HERBAL TEA 3.5

HOT CHOCOLATE, MOCHA 4.5

MILKSHAKE 8
chocolate, strawberry, vanilla

FOUNTAIN POP 3.5
Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Soda, Tonic, Iced Tea, Lemonade

FRUIT JUICE 4
orange, apple, pineapple, clamato, peach/mango



FESTIVE LUNCHES

FESTIVE LUNCHES AT HIGHLANDS GOLF CLUB

THURSDAYS: NOVEMBER 26, DECEMBER 3, 10, AND 17
FRIDAYS: NOVEMBER 27, DECEMBER 4, 11, AND 18

SERVED FROM 11:30 A.M. – 1:30 P.M.

$35 per person
GST and gratuity not included

Reservations are required. Please email reservations@highlandsgolfclub.com or call 780-474-4211, extension 1

Includes:

Two chef's choice salads

Turkey and traditional stuffing

Turkey gravy

Chef's choice 2nd hot entree

Potato of the day

Steamed vegetables

Pickle and olive tray

Full dessert table

CHRISTMAS TURKEY TAKE-OUT

PICK UP AVAILABLE:
DECEMBER 24: 11:00 A.M. – 5:00 P.M.
DECEMBER 25: 11:00 A.M. – 5:00 P.M.

Family Meal: $250++
Individual Meal: $55++

DINNER ENHANCEMENTS AVAILABLE

Order your dinner at highlandscurbside.com.

Serves 5-6 people.

24-hour carved brined turkey (white & dark meat).

Traditional apple & sage stuffing.

Turkey gravy.

Maple thyme glazed roasted carrots and beets.

Whipped mashed potatoes. Bourbon citrus cranberry sauce.

Festive salad with mixed greens, shaved heirloom carrots, feta, cranberry, and honey mustard dressing.

Rosemary and roasted garlic bread loaf with whipped butter.

Dark chocolate and Frangelico torte with festive decoration (contains nuts).

Price is subject to 10% gratuity and 5% GST



TURKEY TAKE OUT



FESTIVE LUNCHES AT HIGHLANDS GOLF CLUB

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SERVED FROM 11:30 A.M. – 1:30 P.M.

$35 per person
GST and gratuity not included

Reservations are required. Please email reservations@highlandsgolfclub.com or call 780-474-4211, extension 1

Includes:

Two chef's choice salads

Turkey and traditional stuffing

Turkey gravy

Chef's choice 2nd hot entree

Potato of the day

Steamed vegetables

Pickle and olive tray

Full dessert table

Serves 5-6 people.

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LOOKING TO CELEBRATE ON ANOTHER DATE?
Contact our Food and Beverage team to inquire about availability across the festive period.

FOR BOOKINGS AND INFORMATION CONTACT OUR FOOD AND BEVERAGE TEAM:
adam@highlandsgolfclub.com