

highlander

PUB & GRILL

A CELTIC GATHERING PLACE FOR THE ATHLETIC AND THE NOT SO ATHLETIC

Starters

Wings

A full pound. Choose your style - Buffalo, BBQ, or Alexander's ♦ **8.50**

Scotch Eggs

Hardboiled eggs coated with sausage and bread crumbs flash fried with spicy mustard ♦ **6.25**

Artichoke Dip

A blend of artichoke hearts and cheeses baked golden brown with crusty French bread ♦ **7.50**

Cajun Crab Cakes

Made from scratch with sweet corn, tomato relish and Cajun mustard ♦ **9.95**

Potato Skins

Cheese and bacon or chili and cheese ♦ **8**

Toasted Ravioli

Original style or cheddar and jalapeno ♦ **7**

Pub Pretzels

Baked to order with cheese sauce or spicy mustard sauce ♦ **7**

Quesadilla

Grilled chicken, shrimp or veggie ♦ **9.75**

Stuffed Mushrooms

Stuffed with a herbed cream cheese and served with honey mustard ♦ **6.95**

hawg Wings

Grilled pork shanks (2) on a bed of fries, choose your style - BBQ, Spice or Plain ♦ **9.95**

Nachos

Chips and cheeses with the works ♦ **9.95**

Add grilled chicken or spicy beef ♦ **10.75**

Sampler

Wings, Toasted Ravioli, and Potato Skins with assorted sauces ♦ **10.75**

Bill of Fare

A Bit O' the Greens

highlander house Salad

Provel, pepperoncini, tomato and homemade croutons
Small ♦ **4** Large ♦ **6.5**

Fried or Grilled Chicken Salad

Provel, red onions and smoked bacon ♦ **8.5**

St. Louis Salad

Fresh greens tossed with artichoke hearts, pimientos, red onion, Provel and Parmesan served with the Highlander House Dressing ♦ **8.5**

Classic Caesar

Crisp romaine hearts, our own Caesar dressing and homemade croutons ♦ **8**

Add Chicken ♦ **9.5**

Add Tuna or Salmon ♦ **11.5**

Club house

Ham, turkey, smoked bacon, Provel and chopped egg ♦ **8.5**

Beef Steak Salad

Charbroiled sirloin, sliced beefsteak tomato, red onion and blue cheese crumbles ♦ **9.5**

The Bistro

Mixed greens, dried cranberries, candied pecans, red onion and crumbled blue cheese ♦ **8.5**

Chicken Salad Platter

All white meat on a bed of lettuce with sliced tomatoes and olives ♦ **8**

Dressings

House, Garlic Ranch, Blue Cheese, Balsamic Vinaigrette, Italian Vinaigrette, Thousand Island, Honey Mustard, Catalina French

From the Kettle

Today's Feature

White Bean Chicken Chili

Classic Chili

Cup ♦ **3.5** Bowl ♦ **5**

Add cheese and onions ♦ **50¢**

Combos

½ Sandwich and Small House Salad ♦ **9.25**

Soup and a Small House Salad ♦ **7**

½ Sandwich and Soup ♦ **8**

½ Sandwich Selections

Turkey, Ham, Roasted Beef, Genoa Salami, or Chicken Salad

Sandwiches and Such

Served with your choice of French Fries, creamy coleslaw, cottage cheese or fresh vegetables

Grilled Chicken

6oz. boneless, skinless breast charbroiled or breaded on a toasted Kaiser roll ♦ **8.50**

Chopped Steak

½ lb. fresh ground chuck charbroiled to your liking and served on a toasted Kaiser roll ♦ **7.95**

The highlander Steak Sandwich

6oz. of beautifully marbled Rib Eye, charbroiled to perfection served on a toasted French roll ♦ **11**

Triple Decker BLT

Bacon, lettuce and tomato with mayonnaise on toasted whole wheat ♦ **7**

Roast Beef

Served au jus on a freshly baked toasted French roll ♦ **8.50**

Smoked Beef Brisket

Slow smoked to lock in the flavor with a side of homemade BBQ sauce on a toasted French roll ♦ **8.95**

Classic Club

Ham, turkey, bacon, Provel, lettuce, tomato, mayonnaise on whole wheat toast ♦ **8**

The Reuben

Tender top round corned beef or turkey breast, natural big eye swiss cheese and sauerkraut grilled on marbled rye ♦ **8.50**

St. Louis Steak Sandwich

Thin sliced sirloin, sautéed with mushrooms, onions, peppers and Provel cheese heaped on a grilled French roll
Full ♦ **11** Half ♦ **8**

Buffalo Chicken Sandwich

Breaded tenderloins rolled in our hot sauce with pepper jack cheese ♦ **8.50**

Cod Sandwich

Lightly battered filet on a toasted Kaiser roll with homemade tartar sauce ♦ **8.50**

Grilled Tuna

Lightly marinated or blackened on a toasted Kaiser roll ♦ **9.95**

Sweet & Spicy Salmon

Charbroiled with Thai chili BBQ glaze on a toasted Kaiser roll ♦ **9.95**

Grilled Grouper

Tender filet simply grilled with homemade tartar sauce on a toasted French roll ♦ **9.50**

Clubhouse Sub

Ham, Genoa salami, pepperoni and Provel served hot or cold on a fresh Italian roll ♦ **8**

Turkey Burger

All white meat slightly spiced on a toasted Kaiser roll ♦ **8**

Create Your Own Signature Sandwich

Add Swiss, Provel, Pepper Jack, American, Herb, Mozzarella, Cheddar, Blue Cheese crumbles, Sautéed Mushrooms, Grilled Onions, Bacon, BBQ Sauce, Peppers, Cajun Spice (blackened) ♦ **50¢** each

hearty Entrées

From The Land

Served with fresh vegetables and your choice of Baked Potato (after 4 pm), Twice Baked Potato, Rice Pilaf or French Fries

Add a small house or Caesar salad ♦ 2.5

The Highland Broil

8 oz. tenderloin, charbroiled and sliced on the bias. Served atop onion straws and finished with a Marsala mushroom sauce ♦ 17.25

Rib Eye

The most flavorful of steaks. Beautifully marbled hand cut to order and charbroiled to your liking

Petite 6 oz. ♦ 13
Regular 10 oz. ♦ 19
Large 16 oz. ♦ 27

BBQ Ribs

St. Louis style spare ribs slow roasted then grilled on an open flame and basted in our homemade BBQ sauce served with creamy coleslaw in lieu of veggies

Full rack ♦ 18.25 Half rack ♦ 13.75

Smoked Pork Chop

Hardwood smoked bone-in chop finished on the grill with an apple cider reduction ♦ 14.75

Chicken Parmesan

Breaded in Italian bread crumbs then baked under marinara, Provel and Parmesan cheeses ♦ 12.75

Chicken Marsala

Charbroiled then finished in a Marsala wine sauce with fresh mushrooms and shallots ♦ 11.75

Chicken Flamingo

Breaded in Italian bread crumbs and charbroiled then finished in a white wine lemon butter sauce with fresh broccoli and Provel ♦ 12.75

Blackened Chicken

Smothered with grilled peppers, onions and pepper jack cheese then striped with our Cajun mustard sauce ♦ 11.75

Celtic Specialties

Shepherds Pie

Classic comfort dish of ground lamb, carrots, peas, onion and spices in red wine gravy baked under mashed potatoes and cheddar ♦ 10.75

Bangers and Mash

Traditional Irish sausages served with mashed potatoes, brown gravy and vegetable medley ♦ 10.25

Fish and Chips

Simply the best! Tender hand battered cod filets served with chips (fries) and homemade tartar sauce ♦ 10.75

Steak and Guinness Pie

Lean cuts of sirloin steak with potatoes, carrots, celery and onion steeped in Guinness stout and spices until tender then baked under a pastry crust ♦ 11.75

From The Sea

Served with fresh vegetables and your choice of Baked Potato (after 4 pm), Twice Baked Potato, Rice Pilaf or French Fries

Add a small house or Caesar salad ♦ 2.5

Grilled Salmon

Simply charbroiled or glazed with our sweet and spicy Thai bbq sauce ♦ 13.25

Fried Shrimp

Light tempura batter served with cocktail sauce or buffalo style with blue cheese ♦ 14.75

Grilled Tuna

Charbroiled with a light teriyaki marinade or blackened with our Cajun mustard sauce ♦ 13.25

Cajun BBQ Shrimp

Jumbo shrimp sautéed in Cajun spices with onion and sweet red and green bell peppers ♦ 14.75

Gulf Coast Grouper

Dusted in herbed bread crumbs and charbroiled then drizzled with a balsamic reduction ♦ 12.75

Shrimp Scampi

Sautéed in white wine garlic butter with fresh lemon, bread crumbs and a touch of cream ♦ 14.75

Cajun Crab Cakes

Homemade and sautéed to order finished with sweet corn and tomato relish and a sweet and spicy mustard sauce ♦ 15.75

A Touch of the Hill

Served with Garlic Bread

Add a small house or Caesar salad ♦ 2.5

Cajun Shrimp Fettuccini

Jumbo shrimp blackened and tossed with onion and roasted peppers in a spicy cream sauce ♦ 16

Cannelloni

Baked in marinara topped with a creamy white cheese sauce ♦ 12.75

Fettuccini Carbonara

Bacon, mushrooms and peas in a light Alfredo sauce ♦ 13.25
Add Chicken or shrimp ♦ 16.25

Fettuccini and Chicken Alfredo

Grilled boneless chicken breast with mushrooms in a delightful Alfredo sauce ♦ 14.25

Tutto Mare

Cavatelli with shrimp, crabmeat and mushrooms in a rich garlic cream sauce ♦ 15.75

Baked Almare

Cavatelli with crabmeat and caramelized shallots baked in a rich cream sauce under Provel and Parmesan cheeses ♦ 14.75

Cavatelli Con Broccoli

Shell noodles with fresh broccoli and mushrooms in a creamy blush sauce ♦ 12.75

Baked Penne

Quill noodles with marinara baked under our three cheese blend ♦ 12.75

Pizza

We use the perfect blend of mozzarella, Provel and cheddar cheeses on our 12" St. Louis style thin crust. Try it with our traditional homemade sauces, traditional red sauce, pesto, our signature buffalo or BBQ sauce.
Be Creative ♦ 9.25

Choose your toppings, pepperoni, Italian sausage, hamburger, bacon, ham, Genoa salami, broccoli, anchovies, onion, green pepper, black olive, mushrooms, jalapenos, tomatoes
♦ 1.5 each topping

Specialty toppings – shrimp, crab meat, grilled chicken, pineapple, artichokes hearts, roasted red pepper
♦ 2 each topping

Sweet Finish

Desserts ♦ 5 each

Our almost famous
Key Lime Pie

Brownie Sundae

Cheesecake

Ask your server for today's selection

Fried Ice Cream

Served with chocolate sauce or honey

Beverages ♦ 2.50

Pepsi / Diet Pepsi

Dr Pepper
Diet Dr Pepper
Mug Root Beer
Mountain Dew
Sierra Mist
Lemonade



Fresh Brewed Coffee and Ice Tea



Visit us at the www.highlanderPubandGrill.net
Go Raybh Maith Agat (Thank You)

We reserve the right to add 18% gratuity to parties of 6 or more.

