

HIGHLANDS

BAR & GRILL

ZACK REDES
Chef de Cuisine

FRANK STITT
Executive Chef

OYSTER BAR

*Oysters on the half shell (1/2 dz.)**

Apalachicola (FL)	18	Guadalupe Special	55
Great White (MA)	18	Gulf Shrimp Cocktail	14
Sweet Jesus (MD)	18	Marinated Crab Claws & Ginger Sauce	18
Blue Point (CT)	18		
Johns River (ME)	18		
Beau Soleil (NB)	18		

START

RANCHO GORDO BEAN SOUP

Black Eyed Peas, Gigante Beans, Lardons, Herb Crème Fraîche 10

PRIME BEEF TARTINE

Arugula, Pickled Onions, Roquefort Aioli 16

STONE GROUND BAKED GRITS

Country Prosciutto, Mushrooms, Thyme 14

MANCHESTER FARMS QUAIL

Cornbread Stuffing, Foie Gras, Apples, Collard Greens, Sorghum Gastrique 18

FRIED SWEETBREADS

Apple & Celery Root Slaw, Fennel, Carrots, Honey Vinaigrette 15

ROASTED MARROW BONES

Parsley, Capers, Maldon Sea Salt 14

FRIED JAMBALAYA OKRA

Buttermilk Ranch 12

GULF SHRIMP & CRABMEAT LOUIE

Little Gem Lettuces, Farm Egg, Avocado, Tomatoes, Sweet Peppers, Lemon Vinegar 18

MIXED LETTUCES

Roquefort, Radishes, Roasted Beets, Cider Vinaigrette 13

MAIN

NIMAN RANCH PORK CHOP

Turnip & Rutabaga Gratin, Watercress, Sorghum & Mustard Glaze 29

GRILLED SWORDFISH

Toasted Hazelnuts, Asian Pears, Mint, Cider Vinegar, Farro Piccolo 32

SEAFOOD STEW

Black Grouper, Clams, Mussels, Scallops, Fennel, New Potatoes, Aioli 33

GOLDEN TILEFISH

Butternut Squash Pirlau, Prosciutto, Leeks, Parsley, Vermouth 32

ELYSIAN FIELDS LAMB PORTERHOUSE CHOPS

Belle Meadows Green Beans, Terra Preta Farms Sweet Peppers, Ravida Olive Oil 34

JOYCE FARMS POULET ROUGE – TWO WAYS

Searred Ballotine & Grilled Breast, Zephyr Squash, Butter Braised Turnips, Madeira Pan Sauce 31

PAN SEARED VENISON

Sweet Potato Purée, Honey & Cumin Glazed Carrots, Cauliflower, Red Wine Jus 34

LINZ HANGER STEAK

Richard Olney Onion Pudding, Swiss Chard, Board Dressing 30

* Consuming raw or undercooked food may increase your risk of foodborne illness.