

HIGHLANDS

BAR & GRILL

ZACK REDES
Chef de Cuisine
FRANK STITT
Executive Chef

OYSTER BAR

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

Saucy Lady (FL)	18	Guadalupe Special	55
Sandy Bay (AL)	18	Gulf Shrimp Cocktail	14
Point aux Pins (AL)	18	Marinated Crab Claws & Ginger Sauce	18
Duxbury (MA)	18	Triggerfish Ceviche	
Wianno (MA)	18	Lemon, Jalapeño, Cilantro	12
Sweet Jesus (MD)	18		

START

CELERY "VICHYSOISE"

Crawfish, Dill, Parsley, Lemon Agrumato 10

PRIME BEEF TARTINE

Grilled Sourdough, Arugula, Pickled Onions, Roquefort Aioli 16

SMOKED MACKEREL SALAD

Hackleback Caviar, Pullman Loaf, Meyer Lemon, Dill 18

SWEET PEA CROSTINI

Smoked Salmon, Farmer's Cheese, Mint 13

PARADISE FARM LETTUCES

Sequatchie Cove Dancing Fern, Farm Egg, Garlic Croûtons, Beets, Champagne Vinaigrette 12

GRILLED JUMBO ASPARAGUS

Brown Butter Vinaigrette, Parmesan, Breadcrumbs, Fresh Herbs 15

STONE GROUND BAKED GRITS

Prosciutto, Mushrooms, Thyme 14

MAIN

GULF TRIGGERFISH

 Spring Vegetable Ragoût, *Harvest Farm* Beets, Fava Beans, Dill, *Ravida* Olive Oil 34

ALASKAN HALIBUT
Rancho Gordo Flageolet Beans, Fingerling Potatoes, Romesco 31

GREG ABRAMS BLACK GROUPER

 Tuscan Kale, Napa Cabbage & Cara Cara Orange Olivada, Mint, *Anson Mills* Farro Verde 33

GRILLED DUCK BREAST
Anson Mills Yellow Grits, *Harvest Farm* Spinach, Blueberry Gastrique 30

LAMB PORTERHOUSE CHOPS

Spring Vegetable Gratin, Pecan & Mint Pesto 34

BRAISED BEEF CHEEKS

Jerusalem Artichoke Purée, Roasted Red Peppers, Asparagus, Red Wine Jus 30

VEAL TENDERLOIN

Local Lettuces, Spring Peas, Bulb Onions, Sherry 32

PRIME NEW YORK STRIP

Greens Gratin, Crushed Fingerling Potatoes 42

SIDES

Greens Gratin	10	Sautéed Morel & Button Mushrooms	15
Crushed Fingerling Potatoes	7	<i>Anson Mills</i> Grits	7

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