

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

STEAK TARTARE*

Capers, Cornichons, Crème Fraîche, Gaufrette Potatoes 15

SMOKED MACKEREL SALAD

Smoked Trout Roe, Pullman Loaf, Meyer Lemon, Dill 14

DEVILED FARM EGGS

Hackleback Caviar, Smoked Salmon, Watercress 18

FUDGE FARMS PORK RIBS

Tepary Beans, Bulb Onions, Sherry 15

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

ALASKAN HALIBUT

Spring Vegetable Ragoût, Harvest Farm Beets, Fava Beans, Dill, Ravida Olive Oil 31

PAN SEARED FLOUNDER

Rancho Gordo Beans, Fingerling Potatoes, Romesco 30

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, Sautéed 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, Anchovy Butter 42

SIDES

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

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