

HIGHLANDS

BAR & GRILL

FRANK STITT
Executive Chef

ZACK REDES
Chef de Cuisine

OYSTER BAR

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

Wellfleet (MA)	20	Guadalupe Special	75
Duxbury (MA)	20	Gulf Shrimp Cocktail	14
Savage Blonde (PEI)	20	Black Grouper Ceviche*	
Saint Anne (PEI)	20	Lemon, Jalapeño, Cilantro	12
Irish Point (PEI)	20		
Beau Soleil (NB)	20		

START

POTATO & LEEK SOUP

Smoked Trout, Pumpnickel Croûtons 12

STONE GROUND BAKED GRITS

Benton's Country Ham, Mushrooms, Thyme 16

PRIME BEEF TARTINE

Grilled Sourdough, Pickled Onions, Roquefort Aioli 15

VEAL RIBS

Tomato Jam Glaze, Pork & Beans 16

STEAK TARTARE AND HACKLEBACK CAVIAR

Capers, Cornichon, Dijon, Crème Fraîche 20

MIXED FRY

Flounder, Shrimp, Red Peppers, Parsley, Sauce Rémoulade 16

BOIS D'ARC FARM SALAD

Colston Bassett Stilton, Honeycrisp Apples, Bartlett Pears, *Nueske's* Bacon, Red Wine 12

PARADISE FARM GEM BIBB LETTUCE

Pickled Carrots, Radish, Pistachios, Lemon Vinaigrette, Green Goddess Dressing 10

MAIN

PHEASANT – TWO WAYS

Grilled Breast & Braised Leg, Sweet Pea Pirlau, Mint, Rum Jus 32

GRILLED SUNBURST TROUT

Applewood Smoked Bacon Vinaigrette, Spinach, Dandelion Greens, Fingerling Potatoes 32

GIGGED FLOUNDER

Bois d'Arc Farm Celery Relish, Coriander, Crawfish Meunière 35

BRAISED BEEF CHEEKS

Jöel Robuchon Potatoes, Caramelized Onions, Butter Braised Turnips, Carrots, Red Wine Jus 30

VEAL LOIN AND SWEETBREADS

Sweet Peas, Asparagus, Mushrooms, Tarragon, Sherry 42

SLOW ROASTED PORK SHOULDER

Spoonbread, Escarole, Tapenade 29

PRIME NEW YORK STRIP

Dauphinoise Potatoes, Watercress, Board Dressing 46

SIDES

Brussels Sprouts	7	Winter Black Truffles	25
Greens Gratin	10	Roasted <i>Harvest Farm</i> Cauliflower	7

*This item may be served raw, undercooked or contain an ingredient that is raw or undercooked.

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