

# CHICAGO HIGHLANDS CLUB

## DINNER MENU

### APPETIZERS

#### MAINE LOBSTER DUMPLINGS 15

fresh maine lobster, lobster bisque, chive, shallot, white truffle foam

#### MEDITERRANEAN GRILLED OCTOPUS 15

marinated with lemon, oregano, olive oil and char-grilled with roasted red pepper harissa sauce **GF**

#### FRIED BRUSSELS SPROUTS 12

fried brussels sprouts tossed with thai chili vinaigrette **GF**

#### ANDOUILLE STUFFED JALAPEÑOS 12

five fresh jalapeños stuffed with andouille sausage and cheese, wrapped in bacon

#### CHARRED SHISHITO PEPPERS 12

soy sauce, brown sugar, togarashi

#### COCONUT SHRIMP 14

coconut breaded shrimp, pineapple sweet chili sauce, cucumber namasú

#### CHICKEN QUESADILLA 12

served with pico de gallo, salsa, sour cream, and guacamole

#### JUMBO SHRIMP COCKTAIL 15

old bay poached jumbo shrimp served with cocktail sauce **GF**

#### CHICKEN WINGS 11

grilled or fried, with your choice of buffalo, bbq, sweet chili, or teriyaki sauce served with celery and carrots **GF**

#### POT STICKERS 11

five pork pot stickers served with soy ginger sauce

#### HUMMUS 11

with carrots, celery, red peppers, cucumbers, and toasted pita bread **GF**

### SOUPS

#### SOUP OF THE DAY cup 5 / bowl 6.50

please ask your server for today's chef selection

#### CHILI cup 5 / bowl 6.50

served with onion, cheddar, and sour cream **GF**

#### FRENCH ONION SOUP cup 5 / bowl 6.50

### GREENS & SALADS

#### WEDGE SALAD 13

iceberg lettuce, bruschetta tomatoes, bacon, hard-boiled egg, bleu cheese crumbles served with bleu cheese dressing **GF**

#### ROASTED BEET SALAD 13

marinated beets, baby arugula, toasted hazelnuts, cara cara orange supremes, stratcciatella, served with an aged balsamic vinaigrette **GF**

#### MEDITERRANEAN SALAD 13

sliced cucumbers, red and yellow peppers, grape tomatoes, green beans, hearts of palm, baby artichokes, feta cheese served with a red wine vinaigrette **GF**

#### HIGHLAND'S SALAD 13

mixed greens, fresh berries, grape tomatoes, cucumber, toasted almonds, feta cheese served with a blueberry vinaigrette **GF**

#### GRILLED ROMAINE SALAD 13

lightly grilled romaine heart, pancetta, hooks bleu cheese, grape tomatoes, fried leeks, served with buttermilk ranch **GF**

#### CAESAR SALAD 12

fresh romaine lettuce, house made croutons, and parmesan cheese served with caesar dressing

#### WINTER SALAD 13

shredded kale, brussels sprouts, radicchio napa and red cabbage with roasted butternut squash, beets, pomegranate arils, cucumbers, granny smith apples, candied pecans, goat cheese, tossed in maple dijon vinaigrette **GF**

#### GRILLED CHICKEN +5

#### GRILLED SALMON +8

#### GRILLED SHRIMP +9

#### GRILLED STEAK +10

### PIZZA (12"/16")

#### BUILD YOUR OWN 13 / 16

(each topping +1.50 / +2)

sausage, pepperoni, sliced tomato, pineapple, fresh mozzarella, green pepper, mushrooms, spinach, black olives, ham, bacon, fresh basil, giardiniera

#### BIG KAHUNA 17 / 22

ham, pineapple, bbq sauce, mozzarella-provolone blend

#### BAD-DA BING 17 / 22

sliced Italian beef, hot giardiniera, tomato sauce, mozzarella-provolone blend

#### MARGHERITA 17 / 22

fresh mozzarella, fresh basil, sliced roma tomato, extra virgin olive oil

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### SANDWICHES

#### HIGHLANDS BURGER 13

choice of turkey, black bean, or 8oz prime angus blend of short rib, brisket, and hanging tender steak, patty served with lettuce and tomato on a toasted brioche bun

#### SHAVED PRIME RIB 14

thinly sliced prime rib topped with caramelized onions, and swiss cheese on a toasted sub roll served with roasted garlic horseradish aioli and au jus

#### SMASH BURGER 13

6oz patty cooked on the griddle, lettuce, tomato, sour dill pickles

#### NASHVILLE HOT CHICKEN SANDWICH 13

fried chicken breast tossed in Nashville hot sauce, with mayo, shredded lettuce, and sour dill pickles on brioche bun

### SIDES

#### FRIES 4

#### ONION RINGS 4

#### SWEET POTATO TOTS 4

#### HOUSEMADE CHIPS 4

#### COLESLAW 4

#### FRESH FRUIT CUP 4

#### BAKED POTATO 4

#### VEGETABLE OF THE DAY 4

### DESSERT

#### DEATH BY CHOCOLATE 9

flourless chocolate cake, chocolate mousse, chocolate ganache, raspberry coulis, and fresh berries **GF**

#### CHOCOLATE LAVA CAKE 9

raspberry coulis (please allow 15 minutes baking time)

#### CHEESECAKE OF THE DAY 9

#### KEY LIME PIE 8

whipped cream and fresh berries

#### GELATO OF THE DAY 6

#### ICE CREAM SCOOP 3

chocolate or vanilla

### ENTRÉES

#### COUNTRY CAMPANELLE 23

italian sausage, fennel, crushed red pepper, cream and pancetta ragú

#### JAMBALAYA 25

chicken breast, sautéed shrimp, andouille sausage, bell peppers, onions, tomatoes, cajun-spiced broth, rice pilaf **GF**

#### 8-FINGER CAVATELLI 21

homemade cavatelli tossed in vodka sauce, parmesan cheese (add 2 meatballs +6)

#### VEGAN QUINOA BOWL 19

baby spinach, quinoa, sliced cucumbers, grape tomatoes, red onion, avocado, kalamata olives, hummus, olive oil, red wine vinegar **GF**

#### 1/2 AMISH CHICKEN 26

brined and slow roasted with whipped sweet potatoes, vegetable of the day, and chicken jus (please allow 20-25 minutes cooking time) **GF**

### FRESH SEAFOOD

#### MAHI-MAHI VERACRUZ 26

pan seared mahi-mahi, mexican veggies, in a tomato, green olive, caper sauce, saffron rice **GF**

#### SEA SCALLOPS 29

parmesan risotto, sweet corn puree, herb butter sauce **GF**

#### FAROE ISLAND SALMON 26

lightly grilled and cooked on a cedar plank with quinoa pilaf, broccoli, and lemon dill **GF**

#### LOBSTER & SHRIMP RISOTTO 27

shallots, grape tomatoes, carrots, asparagus with lobster and sautéed shrimp **GF**

### PRIME CUTS

#### BLEU CHEESE CRUSTED "250" FILET 42

locally raised 8oz black angus filet mignon topped with hooks bleu cheese, served with diced carrots, grape tomatoes, onions, leeks, peas, mushrooms and rosemary potatoes confit and bordelaise sauce **GF**

#### PRIME NY STRIP 38

12oz prime strip served with a baked potato, baby carrots, haricot verts, topped with roasted garlic thyme butter **GF**

#### CHIMICHURRI SKIRT STEAK 25

8oz marinated skirt steak with homemade chimichurri, roasted plantains, patty pan squash and roasted red peppers

#### ANCHO RUBBED PORK TENDERLOIN 24

pan seared with dauphinoise potatoes, grilled asparagus, apple chutney and sauce robert **GF**

#### PETITE FILET 22

5oz filet topped with bordelaise sauce and served with whipped yukon gold potatoes and vegetable of the day **GF**