

THE HIGHLANDS

OPEN TUESDAY-SUNDAY 11AM-3PM

LOUNGE OPEN 9AM DAILY WITH LIGHT FARE AT BAR AFTER 3PM

PONDS \$3 CUP / \$4 BOWL

WISCONSIN WILD RICE AND CHICKEN SOUP

GRILLED POBLANO BEEF CHILI AND FRESH TORTILLA CHIPS (AVAILABLE FRIDAY-SUNDAY) ADD CHEESE \$1

GREENS AND ROUGHS \$6.50 EACH

ICEBERG WEDGE-CHOPPED BACON, TOMATOES, CUCUMBERS, CROUTONS AND

GORGONZOLA CHEESE DRESSING

MOUNTAIN CAESAR SALAD- TOPPED WITH SHAVED PARMESAN AND FRIED GARLIC CLOVES

MICRO GREEN CHEF SALAD-TENDER MICRO GREENS AND ROMAINE TOPPED WITH HAM, TURKEY, CHEESES, CROUTONS, COOKED EGG, TOMATOES AND CUCUMBERS. CHOICE OF DRESSING

SELECT TOPPINGS \$4 EACH

SLICED GRILLED STEAK, GRILLED CHICKEN BREAST, SEARED GEORGIAN CRAB CAKE

GRILLED JUMBO SHRIMP, GRILLED SALMON FILLET

SANDWEDGES \$7.50 EACH – YOUR CHOICE OF 1 LINK

GRILLED MARINATED CHICKEN BREAST, TOMATO BASIL CHEESE SPREAD, MELTED GORGONZOLA ON TOASTED KAISER ROLL

HOT TURKEY RUEBEN ON TOASTED RYE BREAD

GEORGIAN GRIDDLED CRAB CAKE WITH TOMATO CAPER RELISH AND LEMON

GRILLED ANGUS BURGER COOKED TO PERFECTION ADD CHEESE \$1

DELI SANDWEDGE- HONEY CURED HAM, MAPLE PEPPER BACON OR SMOKED TURKEY DELI SANDWICH ADD CHEESE \$1

FRIED GREEN TOMATO AND WILTED SPINACH WITH FRESH TOMATO SALSA AND HERBED GARLIC CREAM CHEESE

BREADS-WHEAT SUMMER BERRY, FLOUR TORTILLA, MARBLE RYE, CLUB STYLE WHITE, SOFT KAISER ROLL

CHEESES-AMERICAN, CHEDDAR, SWISS, GORGONZOLA, HERBED GARLIC CREAM CHEESE, PARMESAN

THE LINKS – \$3 EA A LA CARTE

CRISPY RED SKIN POTATO CHIPS WITH BLUE CHEESE DRESSING

FRESH SAUTEED VEGETABLES, SEASONED GARLIC STEAK FRIES OR SWEET POTATO FRIES

TEXAS CAVIAR, COLE SLAW, FRESH FRUIT CUP OR CHILLED COTTAGE CHEESE

HIGHLAND COURSE SALAD WITH CHOICE OF DRESSINGS

SHORT PUTTS – \$4 INCLUDES SMALL DRINK, FRIES OR CHIPS- KIDS 8 AND UNDER EAT FREE ON SATURDAYS 11AM- 4PM WITH A PAYING ADULT

WARM PASTA AND BUTTER WITH PARMESEAN CHEESE

WARM STEAMED VEGETABLES

MINI ME BURGER OR KID DOGGIE

SLICED GRILLED CHICKEN BREAST

WARM GRILLED CHEESE SANDWICH

DICED FRUIT AND VEGGIE PLATE OR FRESH FRUIT CUP WITH COTTAGE CHEESE

APPETIZERS

PAN SEARED GEORGIAN CRAB CAKES WITH LEMON CHIVE SAUCE \$9

SOUTH AMERICAN SEAFOOD COCKTAIL \$8

SAVORY GORGONZOLA BEEF TIPS WITH FRIED TORTILLA CHIPS \$7

FRIED GREEN TOMATOES TOPPED WITH TEXAS CAVIAR \$6

THE SPRING/SUMMER ENTRÉE COLLECTION

DINNERS SERVED 4-9PM, THURSDAY -FRIDAY

ENTREES-ALL COME WITH HOUSE SALAD

SURF AND TURF – PAN SEARED SHRIMP, SALMON AND HERB GRILLED RIBEYE FILET - \$18

WITH ONE GLASS OF HOUSE WINE \$21

8 OZ OR 4 OZ HERB GRILLED RIBEYE FILET AND GARLIC STEAK FRIES \$19 OR \$10

BUTTER MILK CHICKEN BREAST WITH PEPPERED SAW MILL GRAVY \$13 OR \$7 HALF PORTION

CRAB STUFFED PACIFIC SALMON WITH FRESH HERBED PEACH CHUTNEY \$16 OR \$9 HALF PORTION

SAUTÉED JUMBO SHRIMP LINGUINI CON FORNO \$14 OR \$8 HALF PORTION

DAILY SPECIALS- ANNOUNCED BY YOUR WAITER.....

WE ARE VERY HAPPY YOU CHOSE TO DINE WITH TODAY!

CHECK OUT ALL OUR INFORMATION UPDATES ON WWW.LAKEARROWHEADCLUB.NET

***CALL AHEAD FOR RESERVATIONS 770-721-7900**

COURTNEY COX/MICHAEL N. PANTALL