



Lunch Menu

Appetizers

AHI TUNA NACHOS

Wonton chips, red cabbage slaw, edamame, sriracha aioli, teriyaki glaze, sesame seeds • 21

ZUCCHINI FRITTERS

Green goddess dip and parmesan cheese • 13

BRISKET JALAPEÑO POPPERS

Jalapenos stuffed with smoked brisket, cheese blend, barbeque seasoning, wrapped in bacon with barbeque buttermilk dip • 17 GF

CAPRESE HEIRLOOM TOMATOES

Fresh mozzarella, basil, maldon sea salt, oregano thyme vinaigrette, fresh toasted bread • 15

HIGHLAND'S SAUCY WINGS

Six wings with Highland Springs' signature dry rub fried until crisp, tossed in your choice of sauce: garlic parmesan, buffalo, barbeque • 16 GF

Soups

HOMESTYLE BEEF CHILI

CLASSIC FRENCH ONION

SOUP OF THE DAY

Ask your server for today's selection.

7 cup • 9 bowl • 16 quart-to-go

Salads

HIGHLAND SPRINGS HOUSE SALAD

Tender greens, english cucumbers, grape tomatoes, dried cranberries, carrots, candied pecans, feta cheese, creamy garlic dressing • half 9/full 16 GF

CLASSIC CAESAR

Chopped romaine, clubmade caesar dressing, fresh parmesan, house croutons • half 9/full 16

MAHJONG SALAD

Chopped romaine and butter lettuce, grilled chicken, avocado, red onion, cucumber, chili crunch, crispy chow mein noodles & peanuts, sesame and soy dressing • half 15/full 23

CHEF STEPH'S SALAD

Tender greens, olives, candied almonds, pumpkin seeds, grape tomatoes, goat cheese, oregano thyme vinaigrette half 9/full 16 GF

STEAKHOUSE WEDGE

Iceberg lettuce, 4 oz. blackened steak tips, brown sugar bacon, marinated tomatoes, chives, blue cheese crumbles, blue cheese dressing, pickled shallots • 23 GF

SMOKED TURKEY COBB SALAD

Smoked turkey, butter lettuce, avocado, tomato, blue cheese, smoked bacon, sliced egg, creamy garlic dressing • half 14/full 22 GF

ADD PROTEIN

Blackened steak tips • 4 oz. 12 / 8 oz. 18 GF

Grilled chicken • 10 GF/DF

Garlic shrimp • 12 GF

Seared salmon • 6 oz. 18 GF/DF

PERFECT PAIR

Choose a salad or soup paired with a half handheld option • 16

CHOOSE 1: Chef Steph's Salad, House Salad, Turkey Cobb Salad, Caesar Salad, Soup of the Day, or Chili

HANDHELDS: Ultimate Club, Buffalo Chicken Wrap, Chicken Lettuce Cups, Chicken Salad

CHEF'S RECOMMENDATIONS

are denoted with a gray box. Ask your server for details on the daily feature and recommended wine or cocktail pairing.

- Chef Stephanie

BIRRIA BRAISED QUESADILLA

Slow braised shredded chuck roast, chihuahua cheese, cilantro, onion, birria dipping sauce • 16

Entrées

STEAK FRITES

Grilled bistro tenderloin, peppercorn cream, truffle fries • 24 GF

FISH & CHIPS

British-style beer battered cod, triple cooked chips, lemon, tartar sauce, malt vinegar • 21

BLACKENED SHRIMP TACOS

Taco trio with cilantro lime slaw, queso fresco, avocado creme, in flour tortillas • 21

CHICKEN TENDERS

Four crispy tenders, honey mustard, french fries • 18

SALMON GREEN GODDESS BOWL

Jasmine rice with grape tomatoes, cucumber, feta cheese, steamed broccoli • 20 GF

BUDDHA BOWL

Jazzberry rice, roasted sweet potatoes, chickpeas and kale, charred brussels sprouts, avocado, shredded cabbage slaw, toasted pumpkin seeds, sunflower seed pesto • 18 GF

CHICKEN LETTUCE CUPS

Soy marinated chicken, toasted peanuts, mandarin segments, green onions, avocado, butter lettuce, chili crunch • 17 DF

Handhelds

All handhelds served with choice of side.

HSCC SIGNATURE BURGER

8 oz. local angus beef patty, cheddar cheese, lettuce, tomato, red onion, zesty sauce on a brioche bun • 17

BLT-G

Crispy bacon, lettuce, heirloom tomato, basil mayonnaise, goat cheese on toasted wheatberry bread • 16

BUFFALO CHICKEN WRAP

Buttermilk fried chicken, ranch, shredded lettuce, blue cheese crumbles, grape tomatoes • 16

CHICKEN SALAD SANDWICH

Clubhouse recipe with grapes, lettuce, and tomato on wheat bread • 18

CHEESESTEAK SANDWICH

Shaved ribeye, provolone cheese, roasted peppers and onions, on a crusty baguette • 18

ULTIMATE CLUB

Toasted potato bread, roasted turkey, smoked ham, bacon, avocado, cheddar cheese, lettuce, tomato, mayonnaise • 16

CHICKEN BACON AVOCADO

Grilled chicken breast, bacon, provolone, avocado, lettuce, tomato, honey mustard on a pretzel bun • 18

Sides

french fries

sweet potato waffle fries

cajun curly fries

fresh fruit

cottage cheese

creamy coleslaw

Clubmade chips

steamed broccolini

upgrade to loaded fries +4

Pizzas

Gluten-free cauliflower crust available for an upcharge.

THE ACCOUNTANT

Grilled chicken, roasted tomatoes, fresh spinach, green pepper, fresh garlic, extra cheese - 18

THE BUTCHER

Classic combo of sausage, bacon, pepperoni, ham - 16

HONEY HEAT FEAST

Ground sausage, hot honey, fresh jalapenos, red onions - 16

HARVEST VEGETABLE

Onions, roasted peppers, sauteed wild mushrooms in fresh herbs, fresh spinach, roasted tomatoes, parmesan cheese - 16

SUPREME

Pepperoni, sausage, onion, black olives, green peppers - 16

CHEF'S FAVORITE

Ham, italian sausage, pepperoni, fresh jalapenos, mozzarella, provolone - 16

PEPPERONI

No need to complicate it - 14

CREATE YOUR OWN

Pick two toppings - 14

Toppings

italian sausage
pepperoni
ham
grilled chicken
ground beef
bacon
jalapenos
mushrooms
onions

bell peppers
black olives
spinach
artichokes
pineapple
feta
hot honey drizzle +1
each additional topping +2

Wine by the Glass

WHITES

Kim Crawford Sauvignon Blanc, New Zealand - 12
Whitehaven Sauvignon Blanc, New Zealand - 13
Kendall Jackson Chardonnay, California - 12
Boen Wine Chardonnay, California - 12
Essence Raimund Prum Riesling, Germany - 13
Masi Masianco Pinot Grigio, Italy - 12
La Doria Moscato D'Asti, Italy - 12
Columna Albarino, Spain - 14
La Marca Prosecco, Italy - 20
Ruffino Prosecco, Italy - 15

REDS

Bonanza Winery by Wagner Cab, California - 12
Prisoner Wine Co. Unshackled Cab, California - 14
Alexander Valley Vineyards Merlot, California - 15
Threadcount by Quilt, Red Blend, California - 15
Daou Vineyards, Pessimist Red Blend, California - 15
King Estate, Inscription Pinot Noir, Oregon - 15
Boen Wine Pinot Noir, California - 13
Diseno Old Vine Malbec, Argentina - 10
Belle Glos Pinot Noir Blanc Rose Oeil, California - 18

Craft Cocktails

BLUEBERRY GIN SOUR

Gin, Fresh Lemon Juice, Simple Syrup,
Splash of Pineapple Juice, Soda Water

RUM PUNCH

Captain Morgan, Bacardi, Grenadine, Fresh Lime Juice,
Pineapple, Mango Puree

ORANGE DREAMSICLE MARTINI

Vanilla Absolut Vodka, Orange Juice, Half & Half,
Simple Syrup

BEER ON TAP

Citropolis IPA - Modern Brewing
SBC Gold - Springfield Brewing Company
Kona Big Wave Golden Ale - Kona Brewing Company

DOMESTIC & IMPORT BEER

Ask your server for your favorite bottled
or canned domestic or import beer.



Dessert

FLAMBEÉD BLUEBERRIES & ICE CREAM

Tablesides flambeéd blueberries with brandy, orange, and
cinnamon, served with toasted almonds and cake bites,
and vanilla ice cream - 13

CLASSIC VANILLA CRÉME BRULÉE

Fresh berries and whipped cream - 12

BLACKBERRY & LEMON GOOEY BUTTER CAKE

Classic gooey butter cake with blackberry compote, strawberry
gelato, lemon and elderflower curd, and fresh blackberries - 12

PEANUT BUTTER CHOCOLATE PIE

Crunchy chocolate cookie crust, peanut butter filling, chocolate
glaze, toasted peanuts, and whipped cream - 12

STRAWBERRY BISCUIT SHORTCAKE

Macerated strawberries, vanilla bean chantilly cream
with orange zest - 11

FRESH BAKED CHOCOLATE CHUNK COOKIE

Served with vanilla ice cream - Chef recommends ordering your
cookie when placing your entree order to ensure a fresh baked
warm cookie - 7

GF: GLUTEN-FREE DF: DAIRY FREE

We are happy to accommodate vegan & vegetarian diets.

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
foodborne illness.