

Bar Menu

French Onion Soup Sweet Chili Sauce	9.00
Petite Filet Mignon, Roasted Shallots, Bordeaux Wine Reduction	21.00
Highlawn Organic Baby Green Salad with Cucumbers and Radish Your Choice of Grilled Chicken or Salmon	15.00
American Wagyu Sliders, Cheddar Cheese, Applewood Smoked Bacon, Chipotle Ketchup	12.00
Highlawn Rustic Antipasto Board Capicola, Olli Speck, Wild Boar Soppresata, Culatello, Cheese & Olives	15.00
Open-Face Skirt Steak Sandwich, Arugula Salad, Beer Battered Onion Rings, Dipping Sauce	21.00
Slowly Braised Asian Spareribs with Gingered Napa Cabbage Coleslaw	15.00
<u>Pasta & Pizza</u>	
House-made Cavatelli with Lobster and Truffled Cheese	15.00
House-made Pappardelle Bolognese Ricotta Cheese	13.00
Highlawn Pizza Caramelized Onions, Wild Mushrooms Fontina Cheese, White Truffle Oil	13.50
Three Cheese with House-made Heirloom Tomato Sauce	12.50
Wild Mushrooms and Chorizo with House- made Heirloom Tomato Sauce	13.00

Seafood

Trio of Fish Tacos
Tuna, Salmon Tartare and Lobster Salad 15.00

Jumbo Lump Crabmeat Martini 17.00

Fried Calamari with Marinara Sauce 13.00

Shrimp Tempura, Chili Garlic Sauce 12.00

Seared Crab Cake, Hothouse Cucumber,
Red Onion and Tomato Salad 14.00
Honey-Chipotle Sauce

Shellfish Plateau 39.00
4 Fisher Island Oysters, 4 Little Neck Clams,
6 Gulf Shrimp Cocktail, Scallop, Tuna Tartare,
Jumbo Lump Crab Meat, King Crab Leg
French and American Cocktail Sauce

Add Lobster Additional 14.00

Spanish Flatbread

Pulled Pork, Applewood Smoked Bacon,
Parmigiano-Reggiano and Aged Balsamic 13.50

Wild Mushrooms and Sundried Tomatoes,
Parmigiano-Reggiano and Aged Balsamic 13.00