

## **Bar Menu**

### **Small Plates**

Vietnamese Pork Spring Rolls with Sweet Chili Sauce - \$9

Petite Filet Mignon, Roasted Shallots, Bordeaux Wine Reduction - \$21

Highlawn Organic Baby Greens Salad with Choice of Grilled Chicken, Salmon or Prawns - \$15

American Wagyu Sliders, Cheddar cheese, Applewood Smoked Bacon, Chipotle Ketchup - \$10

Open-Faced Skirt Steak Sandwich, Arugula Salad, Beer-Batter Onion Rings and Dipping Sauces - \$14

Braised Short Ribs with Fingerling Potatoes, Truffle Sauce - \$13

Scallops and Prawns with Israeli Couscous Chorizo and Lobster Sauce - \$14

### **Pizza**

Highlawn Pizza – Caramelized Onions, Wild Mushrooms, Fontina Cheese, White Truffle Oil - \$13.50

Three Cheese Pizza - \$13

Chef Mitchell's Pizza – Wild Mushrooms and Chorizo - \$13

### **Fruits de Mer**

Jumbo Lump Crabmeat Martini - \$17

Tuna Tartare with Fresh Herbs, White Truffle Oil, Fleur de Sel - \$14

Fried Calamari with Marinara Sauce - \$12

Shrimp Tempura, Chili Garlic Sauce - \$12

Seared Crab Cake, Hothouse Cucumber, Red Onion and Tomato Salad, Honey-Chipotle Sauce - \$14

House-Smoked Salmon, Grilled Onion Remoulade - \$10.50

Shellfish Platter – Fisher Island Oysters, Little Neck Clams, Gulf Shrimp Cocktail, Scallop Ceviche, Jumbo Lump Crab Meat, King Crab Leg, French and American Cocktail Sauces - \$39  
Add Lobster – Additional \$14.

### **Fromage**

Artisanal Cheese Selection, Organic Quince Paste - \$15