

HIGHLAWN PAVILION BAR MENU

Highlawn Burger “Au Poivre” 24.00

Peppercorn-Crusted Angus Beef, Foie Gras,
Aged Swiss Cheese, Spinach, Brioche Bun,
Onion Rings

Bar Pizza

Margherita Pizza 14.00

Olive Oil, Fresh Basil,
Heirloom Tomato Sauce, Fresh Mozzarella

Additional Toppings Each 2.00

Artichokes, Roasted Peppers, Mushrooms,
Applewood-Smoked Bacon, Olives, Serrano Ham,
Caramelized Onions, Truffle Oil

Highlawn Pizza 14.00

Caramelized Onions, Wild Mushrooms,
Fontina Cheese, White Truffle Oil

Grilled Sandwiches

Vegetarian French Baguette 14.00

Grilled Eggplant, Roasted Peppers, Mozzarella,
Fennel Pollen, Aged Balsamic, Pesto

Open-Face Skirt Steak Sandwich 24.00

Arugula Salad, Beer Battered Onion Rings

Seafood

Petite Crab Cake Sliders 18.00

Bibb Lettuce, Remoulade Sauce

New England Lobster Roll 24.00

Mixed Green Salad, Balsamic Vinaigrette,
French Fries

Fried Calamari 14.00

Marinara Sauce

Shrimp Tempura 14.00

Chili Garlic Sauce

Shellfish Plateau 55.00

4 Fishers Island Oysters, 4 Little Neck Clams,
6 Gulf Shrimp Cocktail, Tuna & Salmon Tartare,
Jumbo Lump Crab Meat, King Crab Leg,
French & American Cocktail Sauce

Add Half a Lobster Additional 16.00

Antipasto

Highlawn Rustic Cured Meat Board 16.00

Capicola, Olli Speck, Wild Boar Soppressata,
Culatello, Cheese & Olives