

HIGHLANDS

BAR & GRILL

ZACK REDES
Chef de Cuisine

FRANK STITT
Executive Chef

OYSTER BAR

*Oysters on the half shell (1/2 dz.)**

Dauphin Island (AL)	18	Guadalupe Special	55
Blue Point (CT)	18	Gulf Shrimp Cocktail	14
Petite Moondancer (ME)	18	Marinated Crab Claws & Ginger Sauce	18
Johns River (ME)	18		
Beau Soleil (NB)	18		
Tata (NS)	18		

START

CHILLED CUCUMBER SOUP

Basil Granita, Yogurt, Dill, Olive Oil 10

PRIME BEEF TARTINE

Arugula, Pickled Onions, Roquefort Aioli 16

STONE GROUND BAKED GRITS

Country Prosciutto, Mushrooms, Thyme 14

GRILLED & FRIED OKRA

Buttermilk Ranch 13

MIXED SEAFOOD FRY

Red Snapper, Gulf Shrimp, Oysters, Citrus Mayonnaise 16

PORK BELLY

Watermelon Relish, Red Onions, Cilantro, Coriander, Lemon Vinaigrette 15

MENTONE TOMATO SALAD

Capriole Sofia, Cucumbers, Red Onion, Basil 14

TERRA PRETA FARM ARUGULA SALAD

Abbaye de Belloc, PFTP Apples, Shaved Beets, Cider Vinegar 12

MAIN

SUMMER VEGETABLE PLATE

Yellow Squash Casserole, *Richard Olney* Eggplant Gratin, Butter Beans, Stuffed Tomato 24

GOLDEN TILEFISH

Cherry Tomato Relish, Basil, Parsley, Grenache, *Anson Mills* Farro Verde 29

GULF SWORDFISH

Yellow Eyed & Lady Peas, Shaved Okra, Local Carrots, Red Peppers, Grenache 30

MISSISSIPPI WILD REDFISH

Sautéed Spinach, Jumbo Lump Crabmeat Meunière 31

GRILLED VENISON

Apricot & Fig Relish, Red Onions, Mint, Walnuts, Honey Vinaigrette 32

BRAISED PORK SHOULDER

Sweet Corn & Chive Spoonbread, Sautéed Greens & Prosciutto, White Wine Jus 29

LAMB PORTERHOUSE CHOPS

Richard Olney Eggplant Gratin, Arugula 32

ROAST VEAL STRIP

Chanterelle Mushrooms, *Belle Meadows* Sweet Onions, Sautéed Sweet Corn, Basil Butter 31

LINZ HANGER STEAK

Zephyr Squash & Zucchini, Crushed Potatoes, Salsa Verde 29

* Consuming raw or undercooked food may increase your risk of foodborne illness.