



~ Menu ~

Small Courses

Chicken Tikka Skewer

Tomato curry marinated and oven roasted with warm Naan bread and honey yogurt.

\$11

Artisan Cheese Plate

Imported and domestic cheeses with fruit compote and sesame crackers.

\$14.50

French Onion Gratinée

Traditional caramelized sweet onion in a rich beef stock baked until bubbling with Gruyère and provolone cheeses.

\$7.50

Garlic Shrimp Flatbread

Shrimp, roasted garlic, roasted tomato, olive oil and Parmesan cheese.

\$11

Old World Pork Rillettes

Braised pork confit with toasted French baguette.

\$8.50

"Moules Fromage Bleu"

Prince Edward Island mussels with bacon, blue cheese and fresh spinach served with grilled sourdough.

\$13

Veggie Quiche Tart

Complemented with mixed greens and cucumber-wasabi vinaigrette.

\$7.50

Gourmet Sampler Platter

Pork confit spread, Chef's selection of seasonal cheeses and artisan breads paired with sundried tomato-Gorgonzola and toasted walnut whipped butter.

\$13

Soup & Salad

Mixed Greens Salad

Mixed greens, cucumbers, tomatoes, onions and seasoned croutons. Served with your choice of dressing.

\$5

English Wedge Salad

Iceberg lettuce with Blue Stilton, crisp bacon, red onion and tomatoes.

\$8

Classic Caesar Salad

Crispy romaine tossed with herbed croutons and our Caesar dressing. Anchovies available upon request.

\$6

"Scotch" Broth

A rich beef and lamb barley stew.

Cup - \$3.50 Bowl - \$4.50

The Highlands Organic Greens

Organic leafy greens, cucumbers, tomatoes, onions and seasoned croutons.

\$7

Classic Greek Salad

Romaine lettuce, cucumbers, tomatoes, cured olives, feta cheese and red onion tossed with fresh herbs and Greek vinaigrette.

\$8

"Highlands" Chili

Ground beef, red beans and tomato.

Cup - \$3.50 Bowl - \$4.50

Chef's Daily Soup

Please ask your server for today's selection.

Cup - \$3.50 Bowl - \$4.50

Edgar Jacobs, Executive Chef
ejacobs@boyne.com

Jason Pierce, Restaurant Manager
jpierce@boyne.com

Entrées

Appropriate entrées come with freshly baked rolls and Chef's seasonal vegetable.

Upgrade your dinner with a house salad or cup of soup for \$3.00.

Highlands "Signature" New York Strip

Twelve ounce choice beef topped with Scotch whisky green peppercorn sauce and served with cheddar-chive potato au gratin.

\$30

Recommended wine "McWilliam's Shiraz"

Chicken Chanterelle Fricassee

Sautéed boneless chicken breast, sundried tomatoes and fresh spinach with curly trottole pasta in chanterelle sauce.

\$22

Recommended wine "White Wine Flight"

Top Sirloin & Shrimp Scampi

Trotter cut sirloin paired with broiled rock shrimp in a white wine garlic sauce. Served with rice pilaf.

\$29

Recommended wine "Michigan Wine Flight"

Oven Roasted Herb Crusted Chicken

With red creamer potatoes, sage and onion braised kale and rosemary pan gravy.

\$19

Recommended wine "Tallship Chardonnay"

Whisky Glazed Smoked Pork Loin Chop

Slow roasted chop with Yukon Gold mashed potatoes, tart apple butter and sage and onion braised kale.

\$21

Recommended wine "Frei Brother's Chardonnay"

Countryside Ratatouille

Eggplant, zucchini, tomato, yellow squash, red and green bell pepper sautéed together in their natural juices with fresh herbs, garlic and evo. Served with Gournay cheese crostini and rice pilaf.

\$17

Cedar Planked Whitefish

Oven broiled Great Lakes whitefish with Duchess potatoes and lemon beurre blanc.

\$24

Recommended wine "Ship of Fool's White Blend"

Rigatoni Bolognaise

Pasta in a traditional pork and beef sauce with Parmesan.

\$17

Heather Honey Walnut Chicken

Chicken breast in walnut breading fried golden brown with honey glaze and apricot compote.

Served with basmati rice pilaf.

\$19

Recommended wine "Polka Dot Semi-Dry Riesling"

Grass Fed Scottish Beef Meatloaf

Wrapped in apple wood smoke bacon and topped with veal-cabernet sauce. Served with Yukon Gold mashed potatoes.

\$19

Recommended wine "Don Migule Gascon Malbec"

Roast Beef Striploin

Rubbed with herbs and garlic, then slow roasted and carved medium rare. Served with creamed spinach in Yorkshire pudding, beef demi sauce and Yukon Gold mashed potatoes.

\$24

Recommended wine "MacMurray Ranch Pinot Noir"

Venison Winter Cassoulet

Farm raised venison-blueberry sausage in a hearty stew of Great Northern beans, root vegetables, smoked pork and tender poultry.

\$22

Scottish "Peasant Style" Leg of Lamb

Bone-in leg, braised until fork tender in a rich broth. Served with sage and onion braised kale and red creamer potatoes.

\$28

Recommended wine "Ergo Tempranillo"

Beef Filet Mignon

Eight ounce tenderloin topped with roasted shallot demi and Stilton cheese accent. Served with Yukon Gold mashed potatoes.

\$30

Recommended wine "Louis Martini Cabernet Sauvignon"

"Asian Style" Whole Striped Bass

Dredged in seasoned flour then flash fried crispy brown. Served with sweet chili and citrus-soy ponzu sauces and sweet potato wedges.

\$32

Recommended wine "Red Wine Flight"

Halibut and Shrimp Grenobloise

Lightly floured and sautéed with rock shrimp, red creamer potatoes and lemon butter sauce.

\$29

Recommended wine "Whitehaven Sauvignon Blanc"

Pasta Trottole

Spinach, goat cheese, roasted garlic and sundried tomatoes in béchamel sauce.

\$17

Blue Cheese Mussels Linguine

Prince Edward Island mussels with bacon, blue cheese and fresh spinach tossed with garlic parsley linguine.

\$22