
APPETIZERS

NIP-IT NACHOS

Tortilla chips, cheddar cheese, tomato, onion and jalapeños.
Served with sour cream and house made salsa 10.49
Add Guacamole 3.00 • Add Chicken 5.00

CHICKEN WINGS

1 lb. of traditional naked wings.
Served with choice of dipping sauce 10.99

PRAWN COCKTAIL

Served with house-made cocktail sauce 13.99

BACON WRAPPED PRAWNS

Served with cocktail and tartar sauce 13.99

STEAK BITES

Chef choice hand cut steak bites served with au jus with
toasted baguettes and horseradish 14.99

WILD SMOKED SALMON

Served with fresh baguettes and roasted garlic cream
cheese 13.99

TOMATO CAPRESE MARTINI

Cherry tomatoes tossed with fresh pesto, mozzarella, olive
oil and balsamic reduction. Served with fresh baguettes 9.99

MEAT & CHEESE PLATTER

Salami, pepperoni, Gouda, mozzarella, pickled veggies with
fresh baguettes 13.99

FRUIT & CHEESE PLATTER

Fresh fruit, Gouda and fresh baguette 11.49

TEMPURA PRAWNS

Prawns dipped in house made batter and fried with cocktail
and tartar sauce 13.99

SPECIALTY SANDWICHES & BASKETS

*Served with fries or fruit or upgrade to side salad for 3.00
Plant based patties available. GF bread available for 2.00*

ITALIAN SANDWICH

Salami, pepperoni, onions and tomatoes topped with marinara
sauce and mozzarella. Served on a grilled baguette 13.99

THE BIRDIE BASKET

Chicken tenderloin strips or wings.
Served with choice of dipping sauce 11.49

CLIFFSIDE CLUB WRAP or SANDWICH

Turkey, bacon, ham, Swiss, cheddar, lettuce, tomato, romaine
and mayo 12.99

THE POND BASKET

Beer battered wild cod, served with choice of dipping sauce 12.49

PULLED PORK SANDWICH

Smoked pulled pork topped with BBQ sauce, cheddar cheese
and cabbage slaw. Served on brioche bun 12.99

BLT

Bacon, lettuce and tomato on sourdough toast 10.49

GRILLED TURKEY and BACON MELT

Turkey, Bacon, cheddar, Gouda and sautéed onion on
sourdough. 13.49

FAIRWAY FRENCH DIP

Roast beef, Swiss cheese, sautéed mushrooms and onions.
Served on grilled baguette with au jus 13.99

HIGHLANDER BURGER*

House-made patty topped with bacon, Gouda cheese, lettuce,
tomato and grilled onion. Served on a grilled brioche bun
with our house spread 14.49

EAGLE BURGER

Grilled chicken topped with bacon, cheddar cheese, lettuce,
tomato and onion. Served on a grilled brioche bun with
house spread 13.99

CHEESEBURGER*

House made patty topped with cheddar cheese served on
brioche bun with mayo 10.49

THE CHUNK DELI SANDWICH

Choice of ham, turkey or roast beef with either cheddar
or Swiss cheese. Served with lettuce, tomato, mayo, dijon
mustard and your choice of bread 9.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.
All tables of 6 or more auto gratuity

HOUSE FAVORITES

Add side salad for 3.00

CHEF'S CHOICE STEAK or FISH*

Ask server for today's choices, served with sautéed veggies and garlic mashed potatoes or fries (ask server for pricing)

QUESADILLA

Grilled flour tortilla filled with savory cheeses and a side of cabbage slaw and sour cream. Served with salsa 10.99

Add guacamole \$3

PESTO PASTA

Fettuccine tossed with pesto, peppers, onions and cherry tomatoes topped with parmesan 13.99

THE DOUBLE BOGEY

Two house-made patties, topped with pulled pork, cheddar cheese, lettuce, tomato, onion and a fried egg. Served on grilled brioche bun with our house spread 19.99

FETTUCCINE ALFREDO

Creamy house-made sauce tossed with peppers and onions, topped with Parmesan 13.99

TACOS

With avocado, cabbage slaw, salsa and creamy sauce.

Beer battered wild cod \$13.99 Wild Salmon (GF) \$18.99

Pulled Pork \$12.99

CHICKEN PARMESAN

Breaded Chicken breast served over a bed of Fettuccine Alfredo topped with Marinara and parmesan 16.99

PRAWN DINNER

Sautéed garlic butter prawns, served with sautéed veggies and garlic mashed potatoes or fries 19.99

SALADS

Dressings Choices: Caesar, Buttermilk Ranch, Blue Cheese, Balsamic Vinaigrette, Ginger Vinaigrette

HOUSE GREEN SALAD

Romaine, mixed greens, cucumber & cherry tomato topped with cheddar cheese 6

CAESAR

Romaine lettuce tossed with tomato, avocado, egg, and Parmesan 11.49

THE CHOPPER

Romaine lettuce topped with bacon, salami, cheddar, tomato, egg, cucumber and avocado. Choice of dressing 12.99

ASIAN CHICKEN SALAD

Spring mix topped with oranges, cucumber, almonds, cilantro, crispy won ton, fried rice noodles and grilled chicken tossed in house-made ginger vinaigrette 14.49

SWEET SPOT SPINACH SALAD

Spinach leaves topped with apple, bacon, avocado and almonds. Served with house-made vinaigrette 12.49

SUMMER SALAD

Marinated cucumber, tomato, peppers & cilantro served over mixed greens and topped with Avocado and feta 11.99

Add Chicken 5 • Prawns/Steak/Smoked Salmon 8 • Grilled Salmon 12



The
Highlander Grill

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BREAKFAST MENU

Served Daily Until 11am

THE TRADITIONAL

Eggs cooked the way you like, with choice of bacon or ham.

Served with home fries and choice of toast 11.49

THE SHOTGUN SCRAMBLE

Scrambled eggs, ham, onion, tomato, cheddar cheese and home fries.

Served with choice of toast 12.49

VEGGIE SCRAMBLE

Scrambled eggs, onion, tomato, peppers, spinach, mushrooms, cheddar cheese, avocado, and home fries. Served with choice of toast 11.99

ALE BREAD and GRAVY

House-made Ale bread and sausage and bacon gravy. Served with home fries 10.99

EGGS BENEDICT

Poached eggs, tomato and hollandaise sauce on English muffin. Served with home fries.

With Ham 12.49 • With Smoked Salmon 15.99

FRIED EGG SANDWICH

Bacon or ham, cheddar cheese, fried egg, lettuce, tomato and onion.

Served on choice of bread 8.99

PUTTERCAKES

Two buttermilk pancakes or ale bread pancakes 5.99

BREAKFAST BURRITO

Scrambled eggs, cheddar cheese, home fries and choice of bacon, ham, sausage or chorizo served with house made salsa and fresh fruit 8.99

FRUIT PLATE

Assorted seasonal fruits 6.00

SIDES

2 Eggs 3.00

Home Fries 2.50

2 Slices of Bacon 4.00

Toast 2.50

Ham 4.50

Pancake (1) 3.00

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The
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House and Speciality Cocktails

House Bloody Mary \$7	Blue Spirits Pepper Mary \$10
Cliffside-Rita \$10	Highlander Lemonade \$9
Dirty Shirley \$9	Mulligan Mule \$9
Empress Aviation \$10	PB & J \$10

Can Cocktails

Dulce Vida Margarita, Watermelon Margarita or Paloma,
Cutwater Bloody Mary, Mai Tai, Long Island,
Tommy Bahamma Mango Citrus with Vodka,
Rogue Ginger Lime Vodka Mule, Rogue Cucumber Lime Gin Fizz,
Cranberry Elderflower Vodka Soda
Single Can \$9/ 4 Pack \$30

Wine

House

Ryan Patrick Redhead Red/Naked Chardonnay, Pasek Passion Fruit, Cristalino Brut Cava/Mimosa \$6.5/\$24

Whites

Milbrant Traditions Pinot Grigio \$8/\$28
King's Estate Pinot Gris \$32
Martin Scott Sauvignon Blanc \$32

Reds

Jones of WA Reserve Cab Sauv \$9/\$32
Milbrant Merlot \$9/\$32
Dunham Trutino \$38
Bianchi \$38
Martin Scott Founders Red Blend \$43

Draft Beer

Manny's Pale Ale, Mango Cart, rotating IPA, Seasonal pint \$6/pitcher \$20
Michelob Ultra pint \$4/pitcher \$14

Cans of Beer

Irish Death, Mango Cart, Bon Viv Seltzer, Stella, Estrella, WA Gold Hard Cider, Union Hill Hard Cider,
Stiegl Radder, Hale's Amber, Rotating IPA, Dru Bru Kolsch
single can \$6/ 6 pack \$30
Bud Light, Bud, BL Chelada, BL Zero, Michelob Ultra, Shock Top, Kokanee, Michelob Ultra Seltzer
Single can \$4/ 6 pack \$20

Non Alcoholic

Juice/97 Rock House Coffee \$2.5
Fountain Pepsi, Diet Pepsi, 7up or Bottle peps, Diet Pepsi, 7up, Mt Dew, Dr P, Root Beer \$3.5
Iced Tea, Lemonade or Arnold Palmer \$3.5
Gatorade \$3.5
Red Bull or Snapple \$4
Positive Beverage Immune Boasting \$4
Strawberry Lemonade \$4.5
Cleen Craft Hemp Beverage \$5