

# APPETIZERS

**The Meatball** 12  
marinara, cheese

**Potstickers** 14

# SOUP

**Soup Du Jour** 7

Please ask your server for details

# ENTREES

Includes 2 sides ★

**Smoked Pork Chop** ★ GF 22

pecan smoked in house, duroc pork chop, herb garlic butter

**Whole Roasted Branzino** ★ GF 26

lemon caper butter, fresh herbs

**Filet Tips** ★ GF 30

red wine demi, fresh herbs

**Moroccan Lamb Chops** ★ 34

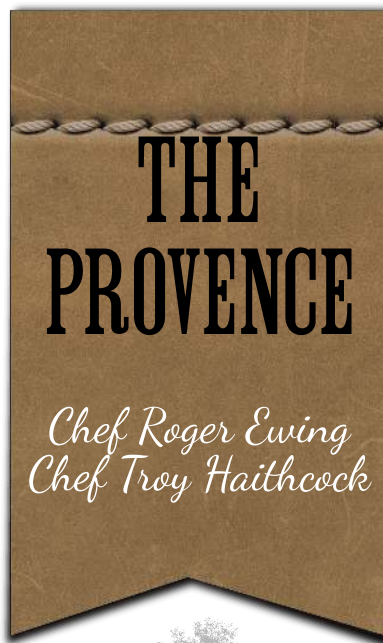
preserved Meyer lemon, gremolata

**Chicken Chasseur** ★ 24

dark meat, fresh herbs, rustic tomato sauce

**Parmesan Classico** 24

choice of chicken, veal or eggplant. house made marinara over pasta. GF available upon request



# SALADS

**Black Garlic Caesar Salad** 8

**Highview House Salad** 8

pickled red onion, croutons, heirloom cherry tomatoes, cucumber, feta

# SIDES

**Quinoa Salad** GF 3

**Broccolini** GF 3

**Sautéed Spinach** GF 3

**Roasted Truffle Potatoes** GF 3

**Almond Rice Pilaf** GF 3

**Vegetable Du Jour** 3

Consumer Advisory: For items cooked to order. Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements

## PERSONAL PAIRINGS

**Salmon 18**

**Smoked Pork Chop 22**

**Joyce Farms Chicken  
Breast 18**

**Beef Tenderloin 42**

**Sautéed Branzino 26**

**Grilled Portobello 16**

### Sauces

Romesco

Herb Garlic Butter

Red Wine Demi

Chipotle Blackberry Bourbon

Balsamic Blueberry

**Personal Pairings include 2 sides &  
1 sauce of your choice**

## WEEKLY FEATURES

### Masters Menu Week 1

#### Entrée

**Short Rib Ravioli 24**

Tomato Basil & Pecorino

**Scottie Sliders (2) with**

**Texas Style Chili 16**

Hamburger sliders include fries,  
lettuce, chipotle mayo

Chili topped with fresh jalapeños,  
cheese, onions

**Blackened Redfish ★**

**22**

#### Dessert

**Warm Chocolate Chip  
Cookie 6**

## DESSERTS

*Chef Amina Boukalkoul*

**Limoncello Tiramisu 8**

**Red Velvet Cherry Cake 8**

