

THE HIGHLINE NEW CLASSIC

DINNER MENU

STARTERS

CRAB LOUIE

Maryland style creamy crab salad over sliced avocado, bib lettuce and a sliced crostini.

LAMB LOLLIPOP

Petite grilled lamb chop topped with a rich demi glaze over Risotto

BRUSCHETTA

A traditional topping of roma tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic drizzle

SOUP DU JOUR

Ask server about daily soup

ICEBURG WEDGE SALAD

A crisp wedge of iceberg lettuce topped with bacon, blue cheese, tomato and chopped egg

SPINACH SALAD

A bed of baby spinach topped with toasted walnuts, mandarin oranges and dried cranberries

ENTRÉE CLASSICS

House Salad or Soup is Included

CHICKEN MARSALA

A lightly flour coated chicken breast sautéed with a mushroom and Marsala wine sauce served with a savory rice pilaf and the vegetable du jour

BRAISED BEEF SHORT RIBS

Slow cooked tender beef short ribs served with garlic mashed potatoes and vegetable du jour

FISH AND CHIPS

Your choice of deep fried breaded or baked cod served with hand cut potato wedge fries, coleslaw, lemon and tartar sauce

PETITE STEAK

Seasoned 6 ounce beef tender fillet served with a mushroom demi glaze, baked potato and vegetable

ENTRÉE CAESAR SALAD

A classic Caesar salad topped with shaved parmesan cheese and croutons

Add grilled chicken or shrimp

COMFORT CLASSICS

LOADED BAKED POTATO

A generous fluffy baked potato offered with a variety of toppings; Butter, sour cream, cheddar cheese, cheese sauce, green onions and bacon

BRIE, CHEDDAR AND BACON MACARONI AND CHEESE

Comfort food at its finest...

A creamy blend of cheeses with just the right amount of crispy center cut pepper bacon stirred in served with a side of vegetables

