

APPETIZERS

FRIED GREEN TOMATOES 8 small bite 5
creamy smoked jalapeno sauce, goat cheese, tomatoes

LUMP CRAB CAKE 11 small bite 6
caper mustard Wendel sauce, fresh greens

MUSHROOM RAGOUT 7
wild mushrooms, romano cheese

SKILLET ROASTED BLACK MUSSLES 9
olive oil, sea salt, white wine and smoked tomatoes

STAG SMOKED SAUSAGES 9
cassoulet beans, Arugula, Lusty Monk mustard

RED STAG ESCARGOT 9
wild mushrooms, puff pastry, roasted garlic cream

KESSLER CALAMARI 9 small bite 5
tomatoes, olives, asiago, coriander, fresh cilantro and a moroccan aioli

GRILLED SHRIMP 11
fresh greens, smoked tomato cocktail, grilled lemon

SMOKED SUNBURST TROUT DIP 8
with cracker bread for dipping

HUNT PLATE 13
Black Forest ham, San Giuseppe salami, soft and aged cheeses, Lusty Monk mustard, olives, and rustic bread

SALADS

GRILLED OR CHILLED CAESAR 6
Pecorino Romano and blue cheese, asiago cookie charred tomatoes and Caesar dressing

BOHEMIAN GREEN SALAD 5
farm fresh mixed greens, tomatoes, cucumbers bleu cheese, almonds and Red Stag vinaigrette

RED STAG CHOP HOUSE SALAD small 7 entrée 12
smoked chicken, mixed tender greens, avocado, tomatoes, almonds, dates, goat cheese and croutons with creamy smoked jalapeño.

THE WEDGE 7
caramelized bacon, marinated cherry tomatoes, candied walnuts, bleu cheese, jalapeño ranch dressing

ROASTED BEET SALAD 8
organic greens, walnuts, bleu cheese, pumpkin seeds and roasted lemon vinaigrette

SOUPS

SPICED TOMATO Cup 4 Bowl 6
squash, tomatoes and broth with a hint of coconut milk

ACORN SQUASH Cup 5 Bowl 7
with goat cheese crème fraiche



Our Certified Angus Beef® has been all naturally aged for 21 to 30 days and then hand cut, seasoned and grilled to perfection.

21 DAY DRY AGED RIBEYE

12oz. - \$ 36

*Duckhorn, Merlot

MARCHO FARMS VEAL CHOP

14oz. - \$ 32

*Insoglio, Super Tuscan

BONE IN RIB EYE

22oz. - \$ 38

*Penfolds, Shiraz

NY STRIP

12oz. - \$ 24 8oz. - \$18

*Franciscan, Cabernet

FILET MIGNON

8oz. - \$ 26 5oz. - \$ 18

*Gamba, Zinfandel

RACK OF LAMB

FULL - \$ 27 HALF - \$19

*Milliane, Burgundy

SCOTTISH SALMON

7oz. - \$ 15

*Chablis, Francois Servin

*Suggested Wine Pairings

SIDES \$ 4

baked potato
twice baked potato
Yukon mashed potato
stag fries with truffle oil and cheese
mac & Cheddar with bacon
mac & Brie with mushrooms
whipped sweet potatoes
grilled romaine, blue cheese
braised winter greens
roasted brussel sprouts
winter squash risotto
grilled asparagus
white cheddar creamed spinach

ADDITIONS

grilled shrimp \$ 7
mushroom ragout \$ 4
5oz. lobster tail \$15

SPECIALTIES

- CRISPY DUCKLING 26**
whipped sweet potatoes, braised greens, and roasted grapes
- SMOKED CHICKEN AND MUSHROOM SPAETZLE 18**
swiss dumplings, sautéed mushrooms, roasted chicken jus
- SUNBURST MOUNTAIN TROUT 21**
mint and pea mashed potatoes, brussel sprouts, lemon caper sauce
- WINTER VEGETABLE RISOTTO 16**
braised greens, winter squash, Romano cheese
- HAYES BRAISED SHORT RIB 22**
mashed potatoes, braised greens, red wine reduction
- TRUFFLE GLAZED CHILEAN SEA BASS 29**
balsamic reduction, mashed potatoes, asparagus, Arugula
- MOUNTAIN RIVER ELK TENDERLOIN 32**
chestnut mashed potatoes, braised greens, wild berry reduction
- GRILLED RACK OF LAMB 33**
winter squash risotto, grilled asparagus, Dijon brandy sauce
- JURGEN'S FILET MIGNON 31**
bleu cheese butter, Swiss Rosti, asparagus, blueberry demi glace
- ROASTED ASHLEY FARMS PHEASANT 23**
golden beet, leek, and mushroom ragout
- ROASTED SCOTTISH SALMON 24**
winter squash risotto, asparagus, red pepper piperade

TASTING MENU 40

HIGHLAND'S 15TH ANNIVERSARY TASTING MENU

APÉRITIF

Auld Asheville Ale EST. 2009

FIRST

VEAL BRATWURST

GERMAN POTATO SALAD AND MOUNTAIN APPLE SLAW
St. Terese's Ale EST. 1998

SECOND

AGED CHEDDAR AND ALE SOUP

WITH COUNTRY PATE AND GREEN TOMATO CHOW CHOW
Gaelic Ale EST. 1994

ENTRÉE

HOP RUBBED PORK RIBS

SLOW BAKED BEANS AND CRISPY BRUSSEL SPROUTS WITH SALAMI
Cold Mountain Winter Ale EST. 1995

DESSERT

BLACK MOCHA STOUT PARFAIT

Whipped Black Mocha Stout and Vanilla Bean Ice Cream
Black Mocha Stout EST. 1995

AFTER DINNER DRINK

Oatmeal Porter EST. 1995
WITH ALMOND BISCOTTI

*We strive to source our produce, meat, poultry and fish from gardens, farms, ranches
and fisheries guided by principles of sustainability.*

Chef Adam Hayes and Culinary Team

20% Gratuity will be added to parties of 6 or more

*Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or un-pasteurized milk
may increase your risk of food-borne illness.*