

## *Appetizers And Soups*

<b>French Onion Gratinée</b> .....	\$5
Rich beef broth with caramelized onions served in a crock and topped with a crostini and a medley of provolone, Swiss, and grated parmesan cheeses.	
<b>Quesadillas</b> .....	\$9
A large tortilla stuffed with sautéed peppers and onions, melted pepper jack and cheddar cheeses and your choice of: beef, chicken, or shrimp. Served with a side of sour cream, guacamole and salsa.	
<b>Fried Calamari</b> .....	\$8
A mound of calamari fried to perfection. Topped with grated parmesan cheese and served with marinara and a citrus aioli.	
<b>Tequila Lime Shrimp</b> .....	\$11
Six large shrimp sautéed in a margarita reduction with Santa fe seasoning, chimichurri and crested with pineapple salsa and accompanied with chilled southwest orzo pilaf.	

<b>Soup Du Jour</b> .....	\$4 Cup \$5 Bowl
See your server for our Chef's daily soup feature.	
<b>Sesame Seared Tuna</b> .....	\$9
Served with an Asian noodle salad and drizzled with a Hoisin glaze.	
<b>Shrimp Cocktail</b> .....	\$9
Five chilled shrimp served with a tangy house-made cocktail sauce surrounding a mixed greens salad.	
<b>Highland "Monster" Wings</b> .....	\$9
Eight jumbo chicken wings tossed in your choice of teriyaki glaze, buffalo sauce, Caribbean jerk or BBQ sauce. Complimented with a vegetable crudités with ranch and blue cheese dressings.	
<b>Ultimate Nacho Supreme</b> .....	\$8
A healthy portion of fried tortilla chips covered in chili, nacho cheese sauce, jalapeno peppers, black olives, chopped tomatoes and green onions. Topped with a dollop of sour cream and salsa.	

**Add sliced chicken or steak to Ultimate Nachos.  
\$3**

## *Entrées*

**All Entrées Served With House Salad**

<b>Members Choice Hand Cut Steak</b>	
Choose from one of our three selections of steaks: Filet mignon, Ribeye, or New York strip. Your steak will then be cut to order to ensure the best quality and taste. Each steak is served with herb infused mashed potatoes and Chef's seasonal vegetables. All steaks will be crested with a silky demi glace.	
<b>Filet Mignon</b> .....	\$21 Six oz. \$24 Eight oz. \$27 Ten oz.
<b>Ribeye</b> .....	\$17 Ten oz. \$22 Twelve oz.
<b>New York Strip</b> .....	\$16 Ten oz. \$20 twelve oz.
<b>Seared Cedar Plank Salmon</b> .....	\$17
Seven oz. Atlantic salmon filet seared roasted, resting atop of a cedar plank and crested with maple bourbon glaze. Accompanied with a wild rice-mushroom pilaf and chef's seasonal vegetables.	
<b>Blackened Jumbo Scallops</b> .....	\$19
Six scallops crested with a creamy scampi sauce surrounding a confetti parmesan orzo pasta with wilted spinach and cherry tomatoes.	
<b>Small plate available with three scallops</b> .....	<b>\$12</b>
<b>Chardonnay Braised Pork Osso Bucco</b> .....	\$16
Slowly braised pork shank crested on a warm apple marmalade and nestled atop of a white bean ragout with garlic spinach.	
<b>Pan Seared Lamb Noisettes</b> .....	\$21
Four lamb noisettes rubbed in a Moroccan spice served with oven roasted fingerling potatoes, braised red cabbage and topped with a creamy buerre rouge.	
<b>Ratatouille and Goat Cheese Raviolis</b> .....	\$13
Julienne red onions, peppers, asparagus tips, cherry tomatoes and wilted garlic spinach. Tossed in a light butter sage sauce with grated parmesan.	
<b>Pan Roasted Stuffed Chicken Florentine</b> .....	\$14
Fontina-parmesan and spinach stuffed chicken breast, served with haricot vert beans, baby carrots and herb infused mashed potatoes, crested with a wild mushroom Maderia cream sauce.	
<b>Added Side Items</b> .....	<b>\$2</b>
Baked potato, baked sweet potato, Wild rice-mushroom pilaf, herb infused mashed potatoes, Chef's vegetable of the day.	

## *Salads*

<b>Caesar Salad</b> .....	\$8
Freshly cut romaine with a side of classic Caesar dressing, accompanied with house made croutons and shredded parmesan cheese.	
<b>Add a grilled six oz. chicken breast \$2 or pan seared salmon \$3 or Eight sautéed shrimp \$4</b>	
<b>Magnolia Salad Bar</b>	
Compliment with any meal for: \$4 Enjoy as an entrée: \$7	
<b>Cobb Salad</b> .....	\$9
Our rendition of Hollywood classic with a mixture of crisp iceberg lettuce, topped with chopped tomatoes, avocado, hard boiled eggs, bacon, chilled ham, bleu cheese crumbles, and red onions with your choice of dressing served on the side.	
<b>Strawberry Fields</b> .....	\$9
Mixed greens with shaved red onions, candied pecans, sliced strawberries and bleu cheese crumbles tossed in a creamy balsamic vinaigrette.	
<b>Add a grilled six oz. chicken breast \$2 or Pan seared salmon \$3 or Eight sautéed shrimp \$4</b>	
<b>Sesame Ginger Shrimp and Spinach Salad</b> .....	\$12
A healthy blend of spinach, radicchio, with a jicama and pepper julienne that has been tossed in Asian inspired dressing with water chestnuts and topped with mandarin oranges and eight sautéed teriyaki-ginger shrimp.	

### Kaiafas Greek Salad

Fresh tomato slices, kalmata olives, julienned red onions, cucumber slices and feta cheese on-top crisp romaine lettuce tossed with a red wine-chevre vinaigrette and crested with a grilled sirloin and vegetable souvlaki (kebob).  
\$12 .....\$8.00 Without souvlaki

## *Sandwiches*

<b>Traditional Clubhouse Sandwich</b> .....	\$8
Smoked turkey and ham, bacon, Swiss cheese, lettuce, tomato and mayonnaise that have been layered between three slices of white or wheat bread and accompanied with your choice of onion rings, french fries, cole slaw or potato salad.	
<b>French Dip</b> .....	\$9
<b>Grilled Chicken Pita Pockets</b> .....	\$8
<b>Smoked Gouda Turkey Burger</b> .....	\$7
Served with melted gouda cheese, spinach, tomatoes, and a side of wasabi mayo. accompanied with your choice of onion rings, french fries, cole slaw or potato salad.	
<b>Highland Burger</b> .....	\$7
Eight oz. burger griddled to your liking, served plain or with any of the following cheeses: American, Swiss, provolone, cheddar, bleu cheese, served with a choice of onion rings or french fries.	

### Magnolia Sliders Three Way's

Miniature beef sliders on a soft roll served with three different way's: Classic cheddar, Sante fe with pepper jack, guacamole and pico de gallo and Blue cheese and buffalo aioli. Served with your choice of onion rings or french fries.  
\$7