



HIGHLANDER PUB

at Rush Creek Golf Club

Greens

PUB SALAD

Fresh greens with tomatoes, cucumbers, red onions, croutons and your choice of dressing (ranch, bleu cheese, Italian, French, honey mustard, green goddess, chipotle ranch, balsamic, thousand island, vinegar & oil, red wine vinaigrette)

Small 6 Large 10

CAESAR SALAD

Hand torn romaine lettuce tossed with our homemade Caesar dressing, croutons & Parmesan cheese

Small 6 Large 10

CHICKEN CAESAR SALAD

Hand torn romaine lettuce tossed with our homemade Caesar dressing, croutons & Parmesan cheese topped with a grilled chicken breast and pita triangles 13

Sub Steak or Blackened Shrimp 3

SOUTHWEST SALAD

Shredded romaine lettuce, pico de gallo, roasted corn, black beans, avocado, shredded pepper jack cheese blend, tortilla strips with cilantro and lime vinaigrette 13

Add Chicken 4

Add Steak, Smoked Salmon or Blackened Shrimp 6

BLACK & BLEU TENDERLOIN SALAD*

Blackened tenderloin (*cooked to order*)* with bleu cheese crumble, grilled red peppers, red onion, tomato on fresh greens with red wine vinaigrette dressing and pita triangles 19

GREEN GODDESS SALAD

Grilled chicken, diced bacon, avocado and hard boiled egg on top of fresh greens with green goddess dressing and pita triangles 16

New!

BLACKBERRY AVOCADO SALAD

Fresh greens with fried goat cheese, blackberries, avocado, red onion, glazed pecans, blackberry balsamic and pita triangles 16

Soup

GUINNESS STEAK CHILI

Rush Creek's signature homemade Guinness chili
Cup 7 Bowl 11

LOADED BOWL OF CHILI

Sour cream, jalapenos, shredded cheese, diced onions and Fritos 13

FEATURE SOUP

As your server for today's homemade soup selection
Cup 6 Bowl 9

Shareables

VEGGIE QUESADILLA

Black beans, avocado, pepper jack cheese blend, roasted corn, fresh jalapeno, and cilantro served with sour cream and salsa 12
Add Chicken 4 Add Steak or Shrimp 6

New!

HAWAIIAN BBQ FLATBREAD

Pulled pork, bacon, pineapple and BBQ sauce with pickled red Fresno, quattro cheese and cilantro 13

NACHOS

Crispy fresh tri-color tortilla chips layered with seasoned taco beef, fresh sliced jalapenos, blended jack cheese, sliced black olives, shredded romaine lettuce and pico de gallo. Salsa and sour cream on the side. 14

SMOKED SALMON PLATTER

Wild Alaskan Sockeye Salmon smoked in house served with capers, lemon dill aioli, red onions, smoked salmon spread, assorted crackers and a lemon garnish 22

CHEESE CURDS

Half pound of battered cheese curds served with ranch dressing 11

RUSH CREEK WINGS

Tossed in a mild jalapeno ranch infused butter garnished with pickled jalapeno garnish and homemade ranch dressing 15

New!

PULLED PORK SLIDERS

House smoked pulled pork shoulder with pickled jalapeno mix and a side of BBQ sauce 14

It's Back

FRESH GUACAMOLE & SALSA

Made to order guacamole with homemade garden salsa and crispy tri-color tortilla chips 12

It's Back

PITA PLATE

Hummus, roasted red pepper feta spread and goat cheese spread served with fresh sweet peppers, carrots, cucumbers, olives, heirloom grape tomatoes and warm pita triangles 13

Prime Rib

Wednesday, Friday & Saturday after 4pm

PRIME RIB SLIDERS*

Thinly shaved prime rib on fresh baked buns with creamy horsey sauce and onion straws 15

PRIME RIB SANDWICH*

Slow roasted prime rib served open face on Texas toast with your choice of side 20

QUEEN CUT PRIME RIB*

Served with vegetable du jour and your choice of side 29

Seasoned with Rush Creek's signature Prime Seasoning



Need to move your umbrella?

Just let us know, we prefer to move them for you.

Sandwiches

*All sandwiches are served with your choice of French fries, fresh fruit, home fried Yukon Gold ripple chips, blackberries & granola yogurt, raw veggies & hummus or vegetable of the day. Substitute soup or a small salad 2
Sliced Gluten Free Bread, Bun or Tortilla available upon request*

WALLEYE SANDWICH

Rush Creek Amber Lager beer battered on a bed of shredded romaine with homemade tartar sauce on a rustic bun 15

CHICKEN & AVOCADO SANDWICH

Blackened grilled chicken breast topped with avocado, Cajun mayo and melted Swiss cheese served on a rustic bun 15

VEGGIE TACOS

Two flour tortillas filled with charred corn, avocado, tomato, cucumber, cilantro, feta cheese, vegetable cream cheese, black beans, shredded romaine and a lime garnish. Served with tri-color tortilla chips & salsa 11
Add Chicken 4 Add Steak, Smoked Salmon or Blackened Shrimp 6

CHARLIE'S STEAK SANDWICH*

Served in the classic fashion (*cooked to order*)* and basted in Charlie's Café Exceptionale sauce served open face over Texas toast with two large battered onion rings, choice of side and homemade horsey sauce 18

ALASKAN SALMON BLT

Wild caught Alaskan Salmon smoked in house, topped with Canadian bacon, tomato slices, shredded romaine lettuce and lemon dill aioli. Served on rye swirl toast 16

TENDERLOIN STEAK SANDWICH*

Two beef tenderloin medallions (*cooked to order*)* with tomato, onion, arugula and onion straws on an egg bun with rosemary roasted garlic aioli and a side of homemade steak sauce 18

GRILLED HALIBUT SANDWICH

Grilled halibut with tomatoes, arugula and pickled red onion on an egg bun with a side of homemade tartar sauce and a lemon 19

PRIME DIP

A classic! Thin sliced, slow roasted prime rib on a hoagie with au jus 15

STEAK FAJITA WRAP

Tender strips of Twin City Cut cap steak, sautéed onions, sweet peppers, shredded lettuce, pico de gallo, fresh guacamole and shredded cheese in a flour tortilla. Served with tri-color tortilla chips and homemade salsa 15

PULLED PORK

Served on a cornmeal Kaiser bun with pickled jalapeno mix with a side of BBQ sauce 15

FIRECRACKER SHRIMP WRAP

Buffalo tossed beer battered fried shrimp, with fiery feta cheese spread, Napa cabbage, jalapenos, radish, cilantro and shredded romaine served with a side of blue cheese dressing 17

HUMMUS WRAP

Hummus, cucumbers, red peppers, heirloom tomatoes, spinach, arugula and romaine with feta cheese in a flour tortilla 14

CRISPY CHICKEN SANDWICH

Spicy buttermilk marinated crispy fried chicken breast topped with pickle slices and pickled jalapeno mix on a cornmeal Kaiser bun with a side of mayonnaise 15

Burgers

Our burgers (cooked to order) are all-natural Minnesota grown beef chuck and brisket blend served on an egg bun. We hand-patty our burgers daily and cook them on a flat top to preserve the natural flavor of the beef.
Gluten Free Bun and Meatless Beyond Burger available upon request*

HIGHLAND BURGER*

Fresh shredded romaine lettuce, vine ripened tomatoes, yellow onions and onion straws 14

SMOKEY MOUNTAIN BURGER*

BBQ sauce, thick cut bacon & melted smoked cheddar served with fresh shredded romaine lettuce, vine ripened tomatoes, yellow onions and onion straws 15.5

CHEESE CURD BURGER*

Battered cheese curds, a large onion ring and arugula served with a side of ranch 15.5

SPICY BEYOND BURGER

Meatless plant based burger topped with grilled jalapenos and onions and pepperjack cheese 14

*All burgers are served with your choice of French fries, fresh fruit, home fried Yukon Gold ripple chips, blackberries & granola yogurt, raw veggies & hummus or vegetable of the day.
Substitute soup or a small salad 2*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Sweet Treats

CREEK CAKE

Homemade carrot cake with cream cheese frosting and caramel sauce 8

LAVA CAKE ALA MODE

A warm chocolate filled chocolate cake served with a scoop of vanilla ice cream and chocolate sauce 8

COOKIE MONSTER

Chocolate Chips, M&M's & Reese's Pieces Cookie topped with ice cream and chocolate sauce Great for Sharing! 8

SNICKERS FLATBREAD

Cream cheese frosting on a flatbread with Snickers pieces, marshmallows, chocolate syrup and caramel syrup 10

HOMEMADE ICE CREAM PIE

Ask your server for today's special

SEBASTIAN JOE'S ICE CREAM WAFFLE CONES

Single 4 Double 6

SEBASTIAN JOE'S MALTS & SHAKES

Chocolate, Vanilla, Oreo, Cold Press Coffee, Ginger Snap or Mocha 8

