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, balsamic, vinegar & oil, red wine vinegar)
Small 5.5 Large 9

Caesar Salad
Hand torn romaine lettuce tossed with our homemade Caesar dressing, croutons & parmesan cheese
Small 5.5 Large 9

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 12
Sub Steak or Blackened Shrimp 3

Southwest Salad
Shredded romaine lettuce, pico de gallo, roasted corn, black beans, avocado, shredded cheese, tortilla strips with cilantro and lime vinaigrette 10
Add Chicken 4
Add Steak, Smoked Salmon or Blackened Shrimp 6

New!
Gala Apple Grilled Chicken Salad
Grilled chicken, Gala apple slices, orange slices, blueberries and glazed pecans on top of fresh greens with an apple dressing and pita triangles 14

New!
Black & Bleu Tenderloin Salad
Blackened tenderloin with bleu cheese crumble, grilled red peppers, red onion, tomato on fresh greens with red wine vinegar dressing and pita triangles 18

Winter Specialties

New!
Open Face Hot Turkey
Roasted sliced turkey breast served on Texas toast with red skin mashed potatoes, homemade gravy, onion straws and paprika 14

New!
Open Face Hot Beef
Slow roasted thin sliced prime rib served on Texas toast with red skin mashed potatoes, homemade gravy, onion straws and paprika 14

New!
Tenderloin Steak Sandwich
Two beef tenderloin medallions with tomato, onion, arugula and onion straws on an egg bun with rosemary roasted garlic aioli and a side of homemade steak sauce 18

Shareables

Chicken Quesadilla
Grilled chicken, pepper jack cheese blend, roasted corn, black beans, fresh jalapeno, pico de gallo and cilantro served with sour cream and salsa 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

New!
Everything Flatbread
Pepperoni, sausage, mushrooms, green peppers, olives, tomato sauce, quattro cheese and Rush Creek Italian seasoning 12

Smoked Salmon Platter
Wild Alaskan Sockeye Salmon smoked in house served with capers, lemons, lemon dill aioli, red onions and assorted crackers 21

Rush Creek Wings
Tossed in a mild jalapeno ranch infused butter garnished with pickled jalapeno garnish and homemade ranch dressing 14

Cheese Curds
Half pound of battered cheese curds served with chipotle ranch 10

New!
Smokehouse Flatbread
Applewood smoked pulled pork, fresh jalapenos, red onion, BBQ sauce, quattro cheese, cilantro and Rush Creek Italian seasoning 12

New!
Portobello Fries
Crispy fried panko breaded Portobello slices with rosemary and roasted garlic aioli 10

Soup

Feature Soup
Ask your server for today's homemade soup selection

Guinness Steak Chili
Rush Creek's signature homemade Guinness chili
Cup 6 Bowl 10

Loaded Bowl of Chili
Sour cream, jalapenos, shredded cheese, diced onions and Fritos 12

Lobster Bisque Friday & Saturday ONLY
Cup 6 Bowl 9

Prime Rib Friday & Saturday after 4pm

Seasoned with Rush Creek's signature Prime Seasoning

Prime Rib Sliders
Thinly shaved prime rib on fresh baked buns with creamy horsey sauce and onion straws 13

Prime Rib Sandwich
Slow roasted prime rib served open face on Texas toast with your choice of side 18

Queen Cut Prime Rib
Served with vegetable du jour and your choice of side 25

Sandwiches

All sandwiches are served with your choice of French fries, fresh fruit, home fried Yukon Gold ripple chips, sweet potato soufflé, bacon mac & cheese gratinee, red skin mashed potatoes, or vegetable of the day.

Walleye Sandwich
Rush Creek Amber Lager beer battered and served with shredded romaine, and homemade tartar sauce on a rustic bun 14

Chicken & Avocado Sandwich
Grilled chicken breast seasoned with house and blackened spices topped with avocado, Cajun mayo and Swiss cheese served on a rustic bun 14

Veggie Tacos
Two flour tortillas filled with fresh corn, avocado, tomato, cucumber, cilantro, feta cheese, vegetable cream cheese, black beans, fresh lime and shredded romaine. Served with tri-color tortilla chips and salsa 10
Add Chicken 4 Add Steak, Smoked Salmon or Blackened Shrimp 6

Charlie's Steak Sandwich
Served in the classic fashion, 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 17

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 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 14

Cuban Smash
Smoked ham, pulled pork, Swiss cheese, pickles and yellow mustard served on Cuban bread warmed and smashed 14

Prime Dip
A classic! Thin sliced slow roasted prime rib on hoagie with au jus 14

It's Back
Reuben
Traditional corned beef, Swiss cheese, sauerkraut and thousand island dressing on rye swirl bread 14

Hawaiian Chicken
Grilled chicken breast with grilled pineapple, in house smoked Canadian bacon, Swiss cheese and chipotle onion jam on a rustic bun 14

Classic Chicken Sandwich
Grilled seasoned chicken breast with shredded romaine lettuce, tomato and onion 13

Homemade Dill Pickles, Gluten Free Bun or Gluten Free Tortilla available upon request

Fall Drinks

Apple Cider Sangria
Pinot Grigio, fresh apple cider, ginger ale, whiskey and Grand Marnier with an apple peel garnish

Highlander Grog
Captain Morgan, lemon juice and brown sugar simple syrup mixed with hot water and an orange slice with a cinnamon stick garnish

Pumpkin Pie Martini
Cinnamon Twist Vodka, Apple Pucker and homemade pumpkin juice with a ginger snap rim

Ginger Snap
Cinnamon Twist Vodka, club soda, ginger ale, a splash of bitters and a twist of a lemon

Burgers

All beef burgers are 100% choice, all-natural, fresh Angus chuck. We hand-patty our burgers daily and cook them on a flat top to preserve the natural flavor of the beef.
Gluten Free Bun & Homemade Dill Pickles available upon request

Highland Burger
Fresh shredded romaine lettuce, vine ripened tomatoes, yellow onions and onion straws 13

Cheese Curd Burger
Battered cheese curds, a large onion ring and arugula served with a side of chipotle ranch 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

California Burn
Habanero ghost pepper jack cheese, avocado, fresh jalapeno, lettuce and tomato 15

New!
Portobello Fries Burger
Two crispy Portobello fries, Swiss cheese, arugula and rosemary roasted garlic aioli on an egg bun 15

All burgers are served with your choice of French fries, fresh fruit, home fried Yukon Gold ripple chips, sweet potato soufflé, bacon mac & cheese gratinee, red skin mashed potatoes, or vegetable of the day.

Sweet Treats

Creek Cake
Homemade carrot cake with cream cheese frosting 7

Lava Cake ala Mode
A warm chocolate filled chocolate cake served with a scoop of vanilla ice cream and caramel sauce 8

Cookie Monster
Chocolate Chips, M&M's & Reese's Pieces Cookie topped with ice cream and chocolate sauce Great for Sharing! 7.5

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, Strawberry, Oreo, Cold Press Coffee or Salted Caramel Pretzel 8

Beers on Tap

- Rush Creek Amber Lager
- Badger Hill Highroad
- Badger Hill Traitor IPA
- Surly Furious
- Surly Bender
- Coors Light
- Summit EPA
- Guinness Stout
- Blue Moon
- Excelsior Big Island Blonde
- Feature Beer