



# HIGHLANDER PUB

Take-Out 763-494-0400 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, honey mustard, chipotle ranch, vinegar & oil, red wine vinaigrette)

Small 6 Large 10

### CAESAR SALAD

Hand torn romaine lettuce tossed with our homemade Caesar dressing, croutons, parmesan cheese and pita triangles

Small 6 Large 10

Add Chicken 4 Add Steak or Blackened Shrimp 6

### 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 or Blackened Shrimp 6

### BLACK & BLEU 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

## Winter Specials

### TENDERLOIN STROGANOFF

Two tenderloin medallions, sautéed wild mushrooms, pappardelle pasta and classic stroganoff sauce topped with sour cream and paprika 19

### FISH & CHIPS *Wednesday Only*

Rush Creek Amber Lager beer battered Atlantic Cod served with French fries, Texas toast and homemade tartar sauce 15

+ Daily Special Available

## STARTERS

### VEGGIE QUESADILLA

Black beans, avocado, pepper jack cheese blend, roasted corn, fresh jalapeno, and cilantro served with sour cream and salsa 13

Add Chicken 4 Add Steak or Shrimp 6

### 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

### RUSH CREEK WINGS

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

### BBQ CHICKEN FLATBREAD

BBQ Chicken, pineapple, red onion, mushrooms and Quattro cheese blend 15

### CHEESE CURDS

A half pound of battered cheese curds with chipotle ranch 11

### 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

### LOBSTER BISQUE

*Friday, Saturday & Sunday ONLY*

Cup 6 Bowl 10

## Prime Rib *Friday & Saturday only*

### 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*

# SANDWICHES & BURGERS

## WALLEYE SANDWICH

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

## 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

## CHICKEN & AVOCADO SANDWICH

Blackened grilled chicken breast topped with avocado, Cajun mayo and melted Swiss cheese served on a rustic bun 16

## 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

## PRIME DIP

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

## 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 16

*All sandwiches are served with your choice of French fries or home fried Yukon Gold ripple chips.*

*Substitute fresh fruit, vegetable of the day, soup or a small salad 2*

*Sliced Gluten Free Bread, Bun or Tortilla available upon request*

*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.*

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

## KIDS

**MINI CORN DOGS**  
**CHICKEN TENDERS**  
**HAMBURGER**  
**CHEESEBURGER**

**CHICKEN WINGS**  
**GRILLED CHEESE**  
**MAC & CHEESE**  
**QUESADILLA**

*Served with your choice of beverage and Yukon Gold Ripple Chips, French Fries or Fresh Fruit*  
*All Kids Meals 8*

## SWEETS

### COOKIE MONSTER

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

### 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

### SEBASTIAN JOE'S ICE CREAM

**WAFFLE CONES** Single 4 Double 6

### MALTS & SHAKES

Chocolate, Vanilla, Oreo, Thin Mint 8





# SEASONAL DRINKS

## **FRENCH 75**

Gin, fresh lemon, simple syrup & Prosecco with a lemon twist

## **HIGH WEST OLD FASHIONED**

High West Double Rye, Brown Sugar Simple Syrup, Absinthe, Orange Bitters and a Lemon

## **APEROL SPRITZ**

Aperol, Prosecco, and soda water with an orange

## **CIDER OLD FASHIONED**

Jameson Irish Whisky, Apple Cider, Brown Sugar Simple Syrup, Bitters and an Orange slice

## **MINNECIDER**

Revelstoke Cinnamon Whiskey, Captain Morgan Spiced Rum, Hot Apple Cider, Blue Agave & Fresh Lemon Juice

## **CIDER TODDY**

Revelstoke Cinnamon Whiskey, Apple Brandy, Brown Sugar Simple Syrup, Honey, Hot Apple Cider & a Lemon Twist

# BEER

## DRAFTS

**RUSH CREEK AMBER LAGER**

**COORS LIGHT**

**BELLS TWO HEARTED**

**CASTLE DANGER CREAM ALE**

**BLUE MOON**

**SURLY FURIOUS**

# BOURBONS & RYES

**BUFFALO TRACE**

**BULLEIT BOURBON**

**BULLEIT RYE**

**JACK DANIELS**

**JIM BEAM**

**DOUGLAS AND TODD**

**FOUR ROSES SINGLE**

**HIGH WEST DOUBLE RYE**

**WOODFORD RESERVE**

**MAKERS MARK**

# Irish Whiskey

**BUSHMILLS BLACK BUSH**

**TWO GINGERS**

**JAMESON**

**JAMESON BLACK**

# Scotch

**CARDHU 12 YEAR**

**CHIVAS REGAL**

**DEWARS WHITE**

**TOMATIN 14 YEAR**

**MACCALLEN 12 YEAR**

**JOHNNY WALKER RED**

**J&B**



# WINE

## Light White & Pink

PINOT GRIGIO, SYCAMORE LANE	8/30
PINOT GRIGIO, SCARPETTA FRICO	9/34
PINOT GRIGIO, CHLOE	9/34
SAUVIGNON BLANC, TAONGA NEW ZEALAND	9/34
SAUVIGNON BLANC, JOEL GOTT	10/38
RIESLING, JOSEF LEITZ	9/34
MOSCATO, BAREFOOT	7.5
WHITE ZINFANDEL, BAREFOOT	7.5
ROSE, FRICO	8/30
PROSECO, MASSOTINA	8/30

## Medium White

CHARDONNAY, SYCAMORE LANE	8/30
CHARDONNAY, BREAD & BUTTER	10/38
CHARDONNAY, HESS SELECT	10/38

## Light Red

PINOT NOIR, 10 SPAN	8/30
PINOT NOIR, MATTHEW FRITZ	10/38
MERLOT, SYCAMORE LANE	8/30

## Medium Red

RED BLEND, KLINKER BRICK BRICKMASON	10/38
RED BLEND, TAIT BALL BUSTER	14/52
ZINFANDEL, KLINKER BRICK OLD VINE	12.5/47
ZINFANDEL, JOEL GOTT	11/42
MALBEC, BLACK CABRA	9/34

## Bold Red

CABERNET SAUVIGNON, SYCAMORE LANE	8/30
CABERNET SAUVIGNON, FOXGLOVE	11/42
CABERNET SAUVIGNON, KATHERINE GOLDSCHMIDT	12.5/47
CABERNET SAUVIGNON, FREAKSHOW	12.5/47