



Soups and Salads

Creamy Tomato Bisque

Cup \$4

Bowl \$6

Soup Du Jour

Cup \$4

Bowl \$6

HPGC House Salad

Small House Salad \$6 Large House Salad \$10

Iceberg, Romaine, And Spring Mix Greens Blended Then Topped with Marinated Chickpeas, Roasted Red Peppers, Cucumbers and Red Onion.

Add Chicken \$6

Classic Caesar Salad \$9

Chopped Romaine Tossed in Homemade Creamy Caesar Dressing
Finished with Shredded Asiago and Croutons

Add Chicken \$6

Julienne Salad \$15

Julienned Ham, Turkey, And Swiss Over Our House Salad with A Hard-Boiled Egg

Pecan Chicken Salad \$16

Our House Blend of Greens Embellished with Craisins, Honey Roasted Peanuts, Feta Cheese,
Sliced Pecan Crusted Chicken Breast and Real Maple Horseradish Dressing

Choices of Dressings:

Italian, Ranch, Creamy Bleu, Caesar,
Raspberry Vinaigrette, Balsamic, 1000 Island
Add Crumbly Bleu \$1.50



Appetizers

Mozzarella Sticks \$7

Seven Sticks Italian Breaded Then Deep Fried, Served with Homemade Marinara

Fried Meatballs \$8

Pork and Beef Meatballs Deep Fried, Served with Homemade Marinara

Margarita Pizza \$7

Personal Flatbread Pizza Baked with Bruschetta and Mozzarella

12" Cheese Pizza \$10

Homemade Marinara and Mozzarella on a Grilled Shell

\$.75 Toppings

Pepperoni, Sausage, Bacon, Broccoli

Fried Chicken Tenders \$9

Four Breaded Tenders Tossed in Sauce or Served on the Side

Onion Rings \$7

Thin Cut Breaded and Fried
Served with Alabama Horsey Sauce

Ciabatta Crostini \$8

Garlic and Asiago Toasted Ciabatta Topped with Homemade Bruschetta and Melted Asiago.

Pretzel Clubs \$9

Hot, Soft & Salted Pretzels Served with Homemade Coors Lite Cheese Sauce and Michelob Mustard

Bacon Cheeseburger Dip \$9

Fried Pita Chips Served with Bacon Cheeseburger Dip

Thai Chicken Spring Roll \$9

Chicken and Veggie Served with MaePloy Sweet Thai Chili

Quesadilla \$9

Cheddar Jack Cheese Blend with Fire Roasted Peppers and Onions.
Served with Salsa, Sour Cream, and Guacamole
Add Chicken \$6

Mac N Cheese Bites \$9

Battered and Fried Mac n Cheese Wedges with a Side of BBQ Sauce

½ LB Boneless Wings \$9

Deep Fried Then Tossed in Your Favorite Sauce or Served on the Side

Wing & Tender Sauces

Hot, Medium, Mild, BBQ, Jim Beam Honey Mustard
Cajun Butter, Garlic Parm, Spicy Garlic Parm,
Sweet Thai Chili



Sandwiches

All Sandwiches are Served with Choice of One Side

HPGC Deli Sandwich Or Wrap \$10

½ Deli Sandwich \$6

Choice of Protein Turkey, Ham, or Egg Salad, Choice of Bread, Marbled Rye, White, Whole Wheat
Add Leaf Lettuce, Red Onion, Tomato or Cheese

Grilled Cheese \$6

Choose Your Cheese and Bread

The HPGC BLT \$8

Lettuce, Tomato, Four Strips of Bacon, and Roasted Garlic Mayo
on Toasted Bread of Your Choice, Marbled Rye, White or Whole Wheat

HPGC Triple Decker Club \$13

Lettuce, Tomato, Bacon, and Roasted Garlic Mayo and Choice of Protein, Turkey, Ham, or Egg Salad

Highland Park Open Face Melt \$12

Oven Baked Alternative to Our Traditional Club Sandwich. With Roasted Garlic Mayo and Choice of Protein Turkey, or Ham Topped with Sliced Tomatoes, Four Strips of Bacon and Choice of Melted Cheese

Meatball Parmesan Sub \$12

Pork and Beef Meatballs Baked with Marinara and Melted Mozzarella

Chicken Parmesan Sub \$12

Fried Chicken on a Sub Roll with Marinara and Melted Mozzarella

Grilled Chicken Breast Sandwich \$11

Chargrilled Chicken Breast with Lettuce and Tomato on a Grilled Brioche

Chicken Bruschetta Sandwich \$12

Grilled Chicken Breast on a Grilled Garlic Brioche Roll,
Topped with Homemade Bruschetta and Melted Asiago Cheese

Open Steak Sandwich \$18

House Cut 8oz NY Strip Char Grilled to your Liking Then Served Over Toasted Bread
Topped with Onion Rings and Au Jus and Served with a Side of Your Choice



Burgers

All Burgers Come with, Lettuce, Tomato, Pickles, and Choice of One Side Dish

HPGC Burger \$11

8oz Ground Beef Patty Formed to Order and Chargrilled to the Temperature of Your Liking

Bruschetta \$13

Our 8oz Patty Topped with Homemade Bruschetta and Melted Asiago Cheese Grilled Garlic Brioche Roll

Swiss Patty Melt \$15

HPGC Burger Seared, Served on Marble Rye with Caramelized Onions, and Swiss Cheese

The Volcano \$15

Char-Grilled 8oz Burger with Cajun Spice, Topped with Buffalo Cheddar, Sautéed Cherry Peppers and Green Chili Aioli

Blackened Blue \$16

Seared in a Cast Iron Skillet to Perfection with Cajun Spice Topped with Melted Blue Cheese, Three Strips of Bacon, Caramelized Onions

Mushroom Bacon Swiss \$15

HPGC Burger with Topped with Bacon, Sautéed Mushrooms, and Melted Swiss Cheese

Smoked Gouda BBQ Bacon \$15

HPGC Burger with BBQ Sauce, Smoked Gouda Cheese, Caramelized Onions, and Three Strips of Bacon

Entrees

Chicken Marsala \$17

Flour Dusted Chicken Breast Sautéed with Prosciutto, Mushrooms, Shallots and Finished with Marsala Wine Demi, and Two Side Choices

Chicken Francaise \$17

Flour and Egg Dipped Chicken Breast, Sautéed with Parsley, Romano, and Finished with White Wine, Lemon, Chicken Stock and Butter.

New York Strip Marsala \$27

Chargrilled 13oz New Your Strip Steak Topped with Sautéed Prosciutto, Mushrooms, Shallots and Finished with Marsala Wine Demi

Above Entrees

Include a Side Salad with Dressing of Choice and Two Sides Dishes* Creamy Blue Cheese, Ranch, Italian, Balsamic, Raspberry Vinaigrette Add Crumbly Blue Cheese \$1.50

Chicken Broccoli Alfredo \$18

Chicken Breast, Over Fettucine, Tossed with Broccoli and a Rich Creamy Homemade Alfredo Sauce, Topped Asiago Cheese, and Served with a Side Salad

Chicken Riggies \$17

Chicken breast with Sautéed Cherry Peppers, Sweet Roasted Bell Peppers and Onions Tossed w/Rigatoni in a Savory Vodka Sauce Finished with Fresh Scallions and Asiago Comes with Garlic Bread

Steak Frites \$24

13oz Cut NY Strip Steak Cooked, Sliced and Served over Garlic Parm Fries and Topped with Garlic Herb Butter