

## **SUNSET LOUNGE**

**(Available from 4:00pm)**

### **Caesar Salad**

Hearts of Romaine, White Anchovy, Parmigiano Reggiano, Garlic Crostini \$10

### **Highlands Inn Clam Chowder**

Manila Clams, Yukon Gold Potato, Bacon, Chive \$9

### **Soft Shell Crab «BLT»**

Applewood Smoked Bacon, Shaved Fennel, Roasted Red Pepper Remoulade \$18

### **Plateau (For Two)\***

Variety of Chilled Seafood: Prawns, Oysters, Scallop~Bass Ceviche \$32

### **Oysters on the Half Shell\***

Apple Mignonette \$17

### **Grilled Quail**

Anson Mills Polenta, Bloomsdale Spinach, Natural Jus \$12

### **Buttermilk Battered Calamari**

Dijon Aioli \$8

### **Angus Sliders\***

Caramelized Onion, White Cheddar, Herb Fries \$15

### **Free-Range Chicken**

Pan Seared, Wild Mushroom Risotto, Shallot Jus \$28

### **Pacific Halibut**

Haricot Vert, Roasted Fingerling, White Wine Caper Sauce \$21

### **Steak Frites\***

Prime Grilled Flat Iron, Arugula & Parmesan Salad, Pommes Frites \$28

### **Short Ribs**

Red Wine Braised, Foraged Mushroom, Potato Purée, Swiss Chard,  
Natural Jus \$38

### **Cheese Selection**

Idiazabal, Epoisses de Bourgogne, Talleggio, Montbriac  
Fougerus, Le Lingot du Quercy \$15

\*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, dairy, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

## **Handcrafted Cocktails \$12**

### **Berry Caipiroska**

Absolut Vodka, Lime Wedges, Medley of Raspberry,  
Blackberry and Blueberry, Sugar

### **Cucumber Gimlet**

Absolut Vodka, Fresh Lime Juice,  
House Made Simple Syrup, Cucumber

### **Kiwi Lemon Drop**

Absolut Citron, Fresh Lemon Juice,  
House Made Simple Syrup, Kiwi

### **French Bellini**

Beefeater Gin, Fresh Lemon Juice, House Made Simple Syrup,  
White Peach Purée, Topped with Sparkling Wine

### **Watermelon "Island"**

Non-Traditional "Island" Ingredients, Fresh Watermelon,  
Finished with a Splash of 7-Up & Cranberry

### **Cilantro Mojito**

Hanger One Kaffir Lime, Fresh Cilantro, House Made Simple Syrup

### **Highlands Inn Margarita**

Patron Silver, La Pinta Pomegranate Tequila, Limoncello Caravello,  
Simple Syrup, Fresh Lime Juice

### **Mojito**

Cruzan Rum, Fresh Lime, House Made Simple Syrup,  
Fresh Mint Leaves, Club Soda

### **Basil Martini**

Stoli Vodka, Chambord, Cranberry, Fresh Strawberries & Basil,  
Cracked Pepper Garnish

### **Aristocrat Manhattan**

Knob Creek, Sweet Vermouth,  
Angostura Orange Bitters, Brandied Cherries

### **Thyme Lemonade**

Absolut Citron, Bacardi Limon, House Made Simple Syrup,  
Fresh Mint & Thyme



## Wines By The Glass

### Champagne & Sparkling Wine (5oz. pour)

- Domaine Carneros - Brut, Napa-Sonoma \$12
- Schramsberg Vineyards - Blanc de Noirs, California \$15
- Champagne Louis Roederer - Brut Premier, Reims, France \$22

### White Wine (5 oz. pour)

- Talbott Vineyards - Chardonnay, Cuvée Audrey, Monterey \$20
- Qupé - Chardonnay, Bien Nacido-Block 11, Santa Maria \$15
- Morgan - Chardonnay, Metallico, Monterey - Unoaked \$12
- Isabel - Sauvignon Blanc, New Zealand \$13
- Esperto - Pinot Grigio, Delle Venezie, Italy \$9
- Schloss Schönborn - Riesling Kabinett, Marcobrunn, Rheingau \$12

### Red Wine (5oz. pour)

- Corté Riva - Cabernet Sauvignon, Napa Valley \$20
- Cima Collina - Hilltop Red, Cabernet Sauvignon Blend,  
Monterey County \$14
- Candela - Pinot Noir, Highlands Inn Cuvée, Monterey \$15
- MacPhail - Pinot Noir, Anderson Valley \$18
- Storybook Mountain - Red Zinfandel, Napa Valley \$13
- Robert Sinskey Vineyards - Merlot, Carneros \$17
- Pelerin Wines - Syrah, Monterey \$12



## Desserts

*Available from 5:00 p.m.*

Classic Vanillia Creme Brulee \$8

Black Forest Cake \$9

Highlands Inn "Kit Cat" Bar \$9

Valrhona Chocolate Peanut Butter Torte \$10

Strawberry Rhubarb Crisp \$8

Chocolate Marquis \$9

Daily Selections Of  
House Made Ice Creams \$7

Daily Selections Of  
House Made Sorbets \$7

## Dessert Wines

All Dessert Wines and Ports By-The-Glass are served in 2 oz. Portions.

### Port & Late Harvest Reds By-The-Glass

'03 Taylor Fladgate - Late-Bottle-Vintage Port \$10

Niepoort - 10-Year-Old, Tawny Port \$18.

'06 Olivares - Monastrell-Dulce, Late-Harvest Red,  
Jumilla, Spain \$12.

### Dessert Wines By-The-Glass

'05 John Anthony - Late-Harvest Sauvignon Blanc,  
Napa Valley \$16

'05 Royal Tokaji Wine Co. - Tokaji-Aszu, 5 Puttonyos,  
Hungary \$20.

'05 Far Niente - Dolce, Late-Harvest White,  
Napa Valley \$30.

### Cognac, Calvados & Armagnac

Hennessy VSOP	\$12
Hennessy XO	\$25
Remy Martin XO	\$25
Courvoisier VSOP	\$12
Louis XIII	\$185
Sempé VSOP	\$12
Sempé 15 year	\$14
Saint-Vivant	\$12
Hennessey Paradis	\$175
Pere Magloire	\$10

## After Dinner Drinks

### Single Malt Scotch

Balvenie Doublewood 12	Speyside	\$14
Dalwhinnie 15	Speyside	\$12
Lagavulin 16	Islay	\$12
Glenkinchie 10	Lowland	\$12
Cragganmore 12	Speyside	\$14
Laphroaig 10	Islay	\$12
Bowmore 18	Islay	\$20
Dalmore 12	Highland	\$15
Macallan 12	Speyside	\$15
Macallan 25	Speyside	\$35
Oban 14	Highland	\$15
Talisker 10	Isle of Skye	\$12
Glenrothes Select Reserve	Speyside	\$14
Glenrothes 1991	Speyside	\$16

### Bourbon

Makers Mark		\$10
Woodford Reserve		\$9
Knob Creek		\$9
Basil Hayden		\$10
Bakers		\$10
Bookers		\$10
Elijah Craig		\$9

### Tequila

Patron Silver		\$9
Patron Reposado		\$9
Patron Anejo		\$12
Don Julio Blanco		\$10
Don Julio Reposado		\$12
Sauza Hornitos Reposado		\$9
Sauza Tres Generaciones Platinum		\$9
Sauza Tres Generaciones Reposado		\$10
Sauza Tres Generaciones Anejo		\$11
Cazadores Reposado		\$10