

HIGHLAND MANOR DINNER BUFFET

THE MAIN STREET BUFFET

PLATED APPETIZERS

(please select one)

CLASSIC CAESAR SALAD

crisp hearts of romaine, parmesan, anchovy, and garlic croutons

HIGHLAND PEAR SALAD

organic mixed greens, toasted pecans, pears, pt. reyes bleu cheese, sherry-shallot vinaigrette

GARLIC BREAD & BREAD TOMATO SOUP

goat cheese crouton

TWO POTATO SOUP WITH LEEKS

ENTRÉES

ROASTED BEEF

wild mushrooms, baby vegetables and our highland steak sauce

HUNTER'S STYLE CHICKEN

roasted tomato, olives, mushrooms & highland herbs

WILD MUSHROOM RAGOUT WITH CRUMBLLED GOAT CHEESE

sautéed green beans, fire-roasted red peppers & roasted almonds

SIDES

creamed local sweet corn

toasted garlic, bacon & chive whipped potato

grilled & roasted vegetable polenta, coarse highland herbs

BRUNCH : 11 AM - 3 PM LUNCH : 11.30 AM - 2.30 PM DINNER : SUN - WED 5 PM - 9 PM THURS - SAT 5PM - 10PM

Highland Manor is closed on Mondays • Please note, menu is subject to seasonal change

HIGHLAND MANOR DINNER BUFFET

THE HIGHLAND SEAFOOD BUFFET

APPETIZERS

HIGHLAND SEAFOOD CHOWDER

smoked trout, littleneck clams, p.e.i mussels & house-made oyster crackers

OYSTER ON THE HALF SHELL

sherry-pepper mignonette & edy's spicy cocktail sauce

JUMBO SHRIMP COCKTAIL

john's cocktail sauce

CLASSIC OYSTERS ROCKEFELLER

served over toasted black peppercorn

MIXED SEAFOOD SALAD

lemon, oregano, and arugula

ENTRÉES

"GIN & TONIC" CURED-GRILLED SALMON

caramelized cauliflower and lime butter

SEARED DIVER SCALLOPS

creamed corn, hen o' woods mushrooms and seafood broth

GRILLED JUMBO TIGER PRAWNS

stewed fennel, sweet onion and roasted peppers

LOBSTER TAIL

wild mushroom-chardonnay cream sauce

SIDES

sautéed spinach, crispy garlic & shallots
grilled & roasted vegetables, romesco sauce
wild mushroom ragout
steamed basmati rice

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HIGHLAND MANOR DINNER BUFFET

THE HIGHLAND STEAKHOUSE BUFFET

APPETIZERS AND SOUPS

CLASSIC CAESAR SALAD

crisp hearts of romaine, parmesan, anchovy, and garlic croutons

PRIME ANGUS BEEF CARPACCIO

sea salt, mushroom chips and truffle essence

JUMBO SHRIMP COCKTAIL

cocktail sauce, lemon wedges

HIGHLAND SEAFOOD CHOWDER

smoked trout, littleneck clams, p.e.i mussels & house-made oyster crackers

GARLIC BREAD AND TOMATO SOUP

griddled laughing bird shrimp garnish

ENTRÉES AND ACCOMPANIMENTS

ROASTED BEEF SIRLOIN

caramelized mushrooms and onions with red wine jus

“GIN & TONIC” CURED-GRILLED SALMON

caramelized cauliflower and lime butter

HERB ROASTED CHICKEN

pan gravy, new potatoes and braised greens

LOBSTER TAIL

sautéed spinach and wild mushroom-chardonnay crème sauce

SPICE RUBBED RACK OF COLORADO LAMB

grainy mustard sauce and mashed potato

all buffets are served with unlimited mineral water, freshly brewed regular & decaffeinated coffees, loose leaf & iced teas

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