ighland CORNER GRILL

STARTERS

Grilled Tomato Bruschetta 🔊 <u>11</u>

Toasted French bread topped with chopped tomatoes marinated in balsamic vinegar, mozzarella cheese, garlic and basil

Spinach and Artichoke Dip $\checkmark 10$

Spinach, artichoke hearts, cream cheese, garlic and Parmesan cheese baked Served with toasted French bread with parmesan cheese

ENTRÉES - Includes your choice of two sides. Pasta includes side salad only.

Salmon Steak (👸 GF) 25

8-ounce salmon filet grilled and finished with either maple glaze or lemon and rosemary

Top Sirloin Steak* 👩 @F 25

8-ounce marinated USDA Choice top sirloin garnished with garlic butter and grilled to your liking

Boneless Rib-Eye Steak* GF 33

14-ounce USDA Choice boneless rib-eye steak garnished with garlic butter and grilled to your liking

Rum-Glazed Shrimp and Mango Skewers 19

Grilled shrimp with mango and brushed with rum glaze

Honey Garlic Pork Tenderloin 19

8-ounce pork tenderloin with a honey garlic sauce

SPECIALTY SANDWICHES

Includes your choice of one side

Turkey Melt $\underline{13}$

Smoked turkey, crispy bacon, Swiss cheese, lettuce, tomato and roasted garlic aioli sauce piled on 9-grain bread

Badger Burger* 13

6-ounce USDA Choice burger grilled to your liking and topped with crispy bacon, lettuce, tomato, pepper jack cheese, grilled onion and roasted garlic aioli sauce

6

SIDES

Steamed Vegetables

Side Salad 🗑

Sweet Potato Fries

Seasoned Steak Fries

Garlic Mashed Potatoes

Buffalo Wings 10

Chicken wings deep-fried and served naked or tossed in one of our special sauces (Buffalo, barbecue or sweet chili) Served with celery and carrot sticks

Wisconsin Cheese Curds 🜱 9

Beer-battered Wisconsin cheddar cheese curds deep-fried until golden brown Served with ranch and sweet chili dipping sauces

Shrimp or Fish Tacos 19

Grilled or fried, shrimp or cod served in a creamy ginger sauce with mango salsa Topped with cabbage and carrots in white flour tortillas

Fish Fry 19

Cod filets prepared to your liking: Baked or fried in our homemade beer batter **GF** Served with tartar sauce, coleslaw, and your choice of 1 side.

Alfredo Pasta

Vegetarian $\sqrt[s]{15}$ • Chicken $\frac{17}{15}$

Pasta tossed in a creamy white Alfredo sauce topped with fresh parmesan and balsamic marinated tomatoes

Stuffed Portabella Sandwich <u>13</u>

Marinated portabella mushroom cap stuffed with spinach and artichoke dip grilled and served on a toasted brioche bun

Grilled Chicken 13

Marinated chicken breast grilled to perfection served on a toasted brioche bun with Swiss cheese, lettuce and tomato

Loaded Baked Potato

Long-Grain Wild Rice Pilaf

Allergies and dietary sensitivities

Normal kitchen operations involve some shared cooking and preparation areas, but we will try to accommodate all allergies and dietary sensitivities. Please informyour server of any allergies so that we may prepare your food separately and safely.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please call extension 515 to order

Quesadillas

Cheese 🧐 <u>8</u> • Chicken <u>10</u> • Steak <u>12</u> Toasted white flour tortilla filled with tomatoes, onions, cheddar and mozzarella cheese

Served with sour cream and salsa

Spring Rolls 🔊 9

Crunchy vegetarian spring rolls served with a side of sweet chili sauce with red peppers and green onion

SALADS

Beet and Goat Cheese Salad (o) < 11

Mixed greens topped with balsamic vinaigrette dressing and honey-marinated beets, goat cheese crumbles, cucumber, red onion and candied walnuts

Apple Walnut Salad (6) 📢

Mixed greens topped with blue cheese crumbles, red onion, dried cranberries, sliced apple and candied walnuts

House Salad (5) < 9

Mixed greens topped with tomato, carrots, cucumber, red onion and croutons

Caesar Salad \checkmark 10

Romaine lettuce tossed with house-made Caesar dressing, Parmesan cheese, tomatoes and croutons

Dressings

Sausage

Pepperoni

Everything

Balsamic Vinaigrette Caesar Ranch French **Blue Cheese**

Consider adding protein to your salad:

Grilled Salmon 7 Grilled Steak* 7 Grilled Shrimp 5 Grilled or Buffalo Chicken 5

HAND-TOSSED 16-INCH SPECIALTY PIZZAS 19

Veggie 🔊

Green bell peppers, onion, fresh tomato and spinach with mozzarella cheese and tomato sauce

Margherita 🔊

Sliced tomatoes, tomato sauce, and fresh basil with fresh mozzarella, parmesan cheeses, and olive oil

Wisconsin Classic 🔊

A blend of five cheeses: Parmesan, mozzarella, cheddar, provolone and colby-jack and tomato sauce

BEVERAGES 2

Pepsi Products®

Unsweetened Iced Tea 🧔

Coffee (regular, decaffeinated)

Fruit Punch

Lemonade

Milk (GF) (skim (0, whole) Juice 🜱 (GF) (orange, cranberry)

Zesty sausage with mozzarella cheese and tomato sauce

Sausage, pepperoni, mushrooms, onion, green bell peppers,

mozzarella cheese and tomato sauce

Mild pepperoni piled on with mozzarella cheese and tomato sauce

We are committed to helping you make informed nutrition choices. This icon represents the healthiest food and drink choices, set by UW Health registered dietitians. Entrées and salads contain 450 calories or less, 5 grams saturated fat or less, and less than 600 milligrams sodium. Sides contain 100 calories or less, 1 gram or less saturated fat, less than 230 milligrams sodium.

Food options free of beef, pork, poultry and fish. These items may contain dairy and egg products.

Gluten-free food options.



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