Highlights Sports Bar

OPENING LINE: SOUPS & APPETIZERS

CHILI CHEESE WAFFLE FRIES

7.00

Seasoned waffle cut fries smothered with our famous prime rib chili and Cheddar cheese sauce

SPICY POPCORN SHRIMP

8.00

Flash fried crispy shrimp tossed in our sriracha spicy mayo sauce

TOWER OF RINGS

7.00

Jumbo beer battered onion rings served with ranch and chipotle dipping sauces

CHICKEN TENDERS

9.00

Crispy coated chicken breast strips served with ranch or honey mustard dipping sauces

JALAPEÑO POPPERS

7 00

Breaded jalapeño poppers stuffed with cream cheese, fried golden brown and served with ranch for dipping

HAND BREADED MOZZARELLA STICKS

8.00

Served piping hot with fresh marinara sauce

STUFFED POTATO SKINS

8.00

Baked potato skins covered in melted Cheddar, bacon and green onions. Served with fresh sour cream

STEAK OR CHICKEN NACHOS

10.00

Tri-colored tortilla chips smothered with tomato, green onion and spicy Cheddar cheese sauce. Your choice of grilled steak or chicken accompanied by guacamole, sour cream and salsa.

EVEN MONEY: SOUPS & SALADS

FRIED CHICKEN SALAD

13.00

Mixed field greens, shredded carrots, red onions, cucumbers, diced tomatoes and bleu cheese crumbles tossed in the chef's creamy herb dressing. Topped with fried buttermilk battered chicken breast strips

BLACK & BLEU STEAK

14.00

Marinated prime steak sliced on a bed of crisp romaine, diced tomatoes and bleu cheese crumbles topped with crispy onion straws and bleu cheese dressing

PRIME RIB CHILI

cup 3.50/ bowl 5.50

Highlights signature chili topped with shredded Cheddar, green onion and sour cream

CHICKEN NOODLE SOUP

cup 3.50/bowl 5.50

Rich house-made chicken broth loaded with white meat chicken and vegetables with farfalle pasta

THE SPREAD: BURGERS & DOGS

All of our burgers are grilled to order and accompanied by your choice of French fries, waffle fries or coleslaw

BURGERS

(Make any burger a double for 4.00)

IP BURGER

11.00

Our signature seasoned 8 oz. burger patty packed with flavor and served with crisp lettuce, ripe tomato and thinly sliced red onion dressed to your specification from a selection of the following items

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Cheeses .75	Veggies .75	Toppings 1.00	Sauces .75
American	Grilled Onions	Fried Egg	BBQ
Baby Swiss	Mushroom	Prime Rib Chili	Spicy Mayo
Cheddar	Jalapeños	Bacon	Salsa
Pepper Jack	Avocado	Guacamole	Spicy Cheddar
Provolone	Sport Peppers	Grilled Pineapple	Sriracha

BBQ BACON MUSHROOM BURGER

12.00

Our signature burger patty smothered in grilled mushrooms, thick cut bacon, sharp Cheddar cheese and our famous watermelon rind BBQ Sauce

CLASSIC PATTY MELT

10.00

Grilled rye bread, our 8 oz. burger patty, melted Swiss cheese and grilled onions. A sports bar classic

MINI SLIDERS 12.00

Traditional drive-in style mini burgers served with firecracker pickles, dripping with melted American cheese and served with your choice of side

* GOURMET HOT DOGS *

CONEY ISLAND DOG 10.00

The distinctive snap of a gourmet dog hidden under prime rib chili, feather shredded Cheddar and diced raw onion

BIG EASY "LUCKY DOG"

11.00

Late night Bourbon Street style, down and dirty smothered in chili with yellow mustard and diced raw onion

NYC DOG 10.00

Traditional "Dirty Water" style laced with smothered dog cart onions and spicy brown mustard

CHICAGO DOG 11.00

Windy City style served with the unmistakable green relish, diced tomato, sport peppers, celery salt and yellow mustard all jammed into a fresh poppy seed bun

THE PAY OUT: WINGS, WINGS, WINGS!

BUFFALO STYLE FRIED CHICKEN WINGS (BONE IN)

1/2 Dozen 7.00 Dozen 11.00 Tray of 25 22.00

Tray of 50 33.00

JUMBO BONELESS WINGS

1/2 Dozen 8.00 Dozen 12.00

Tray of 25 23.00 Tray of 50 34.00

Your choice of traditional or boneless wings are available tossed in honey BBQ, sweet chili, lemon pepper, mild or spicy Buffalo wing sauce. Wings are accompanied by carrot & celery sticks, bleu cheese or ranch dressing.

Always a game time hit!!

THE PARLAY: SANDWICHES

(Sandwiches are served with your choice of French fries waffle fries or coleslaw)

GRILLED HAM & SWISS 11.00

Golden sourdough bread, stacked, thinly sliced, honey glazed ham and melted baby Swiss cheese served with a deli pickle spear and your choice of side

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THE PHILLY 11.00

The classic Philadelphia sandwich. Shaved beef top round grilled with diced onions and mushrooms on a Philly roll with melted Provolone cheese

GRILLED CLUBHOUSE 12.00

Thinly sliced ham and turkey with smokehouse bacon, Swiss & Cheddar cheese on sourdough bread. Dressed with crisp lettuce and ripe tomato. Our version of the classic club

BUFFALO CHICKEN 12.00

A crispy white meat chicken breast tossed in our special wing sauce and served on a grilled soft bun. Served with a deli pickle spear and your choice of side

BBQ PULLED PORK 11.00

Slowly smoked shredded pork butt simmered in our signature watermelon rind BBQ sauce piled high on a soft bun with our firecracker pickles. Served with your choice of side

THE MONEY LINE: HIGHLIGHTS SPECIALTIES

HIGHLIGHTS SAMPLER PLATTER

18 00

Enormous platter of beer battered onion rings, chicken tenders, buffalo wings, stuffed potato skins and boneless wings accompanied by carrot & celery sticks and your choice of assorted dipping sauces

THE STEAK BOMBER 14.00

Chef's unique twist on the traditional steak sandwich gone Surf & Turf. A chargrilled USDA Prime steak on a Philly roll with crispy fried shrimp and special "Bomber" sauce. Served with a deli pickle spear and your choice of side

PRIME STEAK SLIDERS

14.00

Chargrilled USDA Prime steak served on mini slider buns with sweet grilled onions and mushrooms and topped with our firecracker pickles. Your choice of side

THE GREEK 12.00

A traditional Greek sandwich of ground and seasoned rotisserie cooked lamb wrapped in fresh pita bread with lettuce, tomato and sliced red onion. Served with creamy Tzatziki sauce on the side

HIGHLIGHTS FISH & CHIPS BASKET

13 00

Crispy beer battered Cod fillets and seasoned "chips" or fries as we know them. Served with our special Creole tartar sauce and a side of malt vinegar for dipping. An English pub favorite

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THE OVER UNDER: SPECIALTY DRAFT AND BOTTLED BEERS

Budweiser	\$3.50
Bud Light	\$3.50
Bud Select 55	\$3.50
Miller Lite	\$3.50
Michelob Ultra	\$4.50
Michelob Cactus Lime	\$4.50
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Michelob Cactus Lime \$4.50
Sam Adams \$4.50
Sierra Nevada \$4.50
O'Doul's \$4.50
Blue Moon \$4.50
Coors Light \$3.50

Blue Moon \$4.50
Coors Light \$3.50
Abita Amber \$4.50
Abita Andygator \$7.50

Napa Smith Hopageddon IPA \$7.50 Magic Hat No.9 \$5.50

Imported

Domestic

Corona Light	\$4.50
Heineken	\$4.50
Corona	\$4.50
Stella Artois	\$4.50
Guinness Draught	\$5.50
Dos Equis Lager	\$4.50

<u>Draft</u>

Abita Seasonal	\$6.00
Bud Light	\$3.00
Shock Top	\$4.00
Lazy Magnolia Southern Pecan	\$5.00
Goose Island	\$4.00
New Belgium Fat Tire Ale	\$5.00

We proudly serve Pepsi® products

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