

Highlands Hollow Menu

OPEN Wednesday- Sunday:

- **Weds:** Open for \$8 Growler Fills all day. Offering curbside take out. Serving inside & outside with limited seating from 12-9 pm
- **Thurs:** Open for curbside takeout. Serving inside & outside with limited seating from 12-9 pm
- **Friday:** Open for curbside takeout. Serving inside & outside with limited seating from 12-9 pm
- **Saturday:** Open for Growler fills. Serving inside & outside with limited seating from 12-9 pm
- **Sun:** Open for curbside takeout. Serving inside & outside with limited seating from 12-9 pm

Call in your order to (208) 343-6820

Starters & Salads

Starters

Steamed Clams

Manila Clams steamed in herb butter, garlic, and white wine, topped with fresh parmesan. Served with a house made barley breadstick.

Subject to availability

\$16 /lb

Crab & Artichoke Dip

Tasty crab meat, artichoke hearts, spinach and green onion blended with cream cheese and spices. Served with warm pita bread and house made corn chips.

\$12

Monty's Hummus

A traditional sesame hummus served with kalamata olives, feta cheese, sundried tomatoes and marinated cucumbers. Comes with warm pita bread.

\$12

Poutine

Hand cut fries topped with country gravy, Malheur River Meats sausage, Ballard Farms cheese curds.

\$10

Thunder Monkey Hot Wings

Deep fried chicken wings tossed in a tangy MFT Thunder Monkey pineapple habanero BBQ sauce. Also offering Buffalo Bleu.

\$12 /lb

Hand Cut Fries

Side \$4 | Small \$5 | Large \$7

Chips & Salsa

House made corn chips served with our fresh salsa.

\$4

Salads

Choose from our House Made Bleu Cheese, Creamy Garlic, Dijon Vinaigrette, Balsamic & Buttermilk Ranch.

Chicken Caesar Salad

Grilled chicken breast served on crisp romaine, fresh parmesan, sun-dried tomatoes, egg, and croutons tossed in our house made Caesar dressing. Served with our barley breadstick

\$13

Cobb Salad

Grilled chicken breast on a bed of mixed greens with heirloom tomatoes, bacon, egg, avocado and bleu cheese crumbles. Served with our barley breadstick.

\$14

Highlands House Salad

Mixed greens, carrots, heirloom tomatoes, mushrooms, red onion, pepperoncini and house made croutons. *Full salad served with our barley breadstick.

Side \$4 | Full \$8

Mexican Chicken Salad

Grilled chicken breast served on a bed of mixed greens tossed with green pepper vinaigrette, Pico de Gallo, guacamole, cheddar cheese, sour cream and cilantro lime sauce. Served with house made corn chips.

\$13

Soba Salad

Smoked turkey breast and soba noodles tossed with Pico de Gallo, green onion, cheddar cheese, cilantro lime sauce, green pepper vinaigrette served with deep fried polenta croutons.

\$12

Spicy Beef Salad

Thinly sliced beef, sauteed bell peppers and onions, served on mixed greens topped with feta dressing, pico de gallo and pepper jack cheese. Served with our barley breadstick.

\$12

Spinach Salad

Spinach, cranberries, crumbled bacon, toasted almonds, red onion and fresh goat cheese with house made strawberry-chili vinaigrette. Served with our barley breadstick.

\$10 Add chicken, \$4

Soup & Salad Combo

House: \$8 | Caesar: \$9 | Spinach \$9

Fresh Soups Daily

All our soups are made from scratch daily.

Please ask your server about the soup of the day

Cup: \$3 | Bowl: \$5 served with house made barley breadstick.

Entrees

All entrees come with a house salad. Substitute Soup, Caesar or Spinach salad for \$1

Halibut & Chips

Lightly breaded filet, pan fried golden brown and served on a bed of our hand cut fries. Comes with our roasted red pepper caper tartar sauce.

\$24

Grilled Polenta

Wedges of grilled polenta topped with black beans, pico de gallo, guacamole, pepper jack cheese, sour cream topped with ancho chili sauce.

\$13

Baja Halibut Beans & Rice

Lightly breaded halibut pan fried and served over spicy black beans and rice, topped with pico de gallo, green onion, cilantro lime sauce and ancho chili sauce.

\$14

Mess O' Chops

Local pork chops from Malheur River Meats. Thinly sliced, lightly marinated bone in chops. Charbroiled and served on a bed of our hand cut fries, topped with black strap molasses.

\$18

Harrison Street Tacos

Choice of lightly breaded halibut or pulled pork served on 3 soft corn tortillas with sauteed pico de gallo, house slaw, pepper jack cheese and topped with ancho chili sauce. Comes with black beans and rice.

Halibut \$14 | Pulled Pork \$12

Pastas

All pastas come with a house salad. Substitute soup, Caesar or Spinach salad for \$1

Pepper Steak

Tender marinated New York strip steak grilled to order, sliced thin, served on a bed of soba noodles tossed with sautéed peppers, onions and mushrooms.

\$17

Chicken Linguine

Linguine tossed in a creamy garlic alfredo topped with shaved parmesan, slow-roasted tomatoes.

\$14

Pasta Primavera

Sauteed peppers, mushrooms, broccoli, onions, and linguine tossed in a creamy garlic alfredo with shaved parmesan and slow-roasted tomatoes.

\$12 Add chicken, \$4

Sandwiches

We proudly use local fresh baked bread for all our sandwiches. May substitute soup, Caesar or Spinach salad \$1

BBQ Pulled Pork

Smoked pulled pork shoulder tossed with our house BBQ sauce, piled high on a toasted bun.

\$11

Brewer's Club

Tender sliced corned beef, turkey, applewood bacon, swiss and cheddar cheese, lettuce, tomato, red onion, red wine vinegar and cracked peppercorn, mayonnaise. Served on a hoagie.

\$12

C.B.L.T.

Applewood smoked bacon, lettuce, tomato, sundried-tomato vinaigrette and your choice of cheddar, pepper jack, or swiss cheese. Served on toasted sourdough

\$11

Halibut Sandwich

Lightly breaded halibut, pan fried and served on a toasted bun with lettuce, tomato, red onion, pickles and our roasted red pepper caper tartar sauce.

\$14

Northend Philly

Thinly sliced steak with sautéed peppers and onions, topped with pepper jack cheese. Served open faced on a toasted hoagie.

\$11

Reuben

Tender sliced corned beef with grilled onions, caraway sauerkraut and melted swiss cheese. Served on toasted rye bread.

\$12

Stevanzo Bella Sandwich

Sliced portobella mushrooms sautéed with red bell peppers, topped with sundried tomato vinaigrette, mixed greens and feta cheese. Served on a hoagie.

\$11

Tuna Meltdown

Lightly grilled albacore tuna, diced onion, celery, pickle, guacamole and melted pepper jack cheese. Served on toasted sourdough.

\$11

Chicken Sandwiches

Chicken Hollow

Grilled chicken breast, applewood smoked bacon, with your choice of melted cheddar, swiss, or pepper jack cheese. Served on a toasted bun with red onion, lettuce, tomato and pickle.

\$12

Chicken Veggie

Grilled chicken breast with sautéed bell peppers, onion, mushrooms, broccoli, fire roasted tomatoes and basil. Topped with melted swiss cheese. Served on a toasted bun

\$13

Keg Tossler

Grilled chicken breast with melted pepper jack cheese, anaheim chili, guacamole and chipotle mayo. Comes with sliced red onion, tomato, lettuce and pickle. Served on a toasted bun.

\$12

We proudly use local fresh baked bread from Bigwood Bread for all our sandwiches and burgers.



Burgers

All natural ground chuck & brisket burger cooked to medium well unless otherwise specified. All burgers come with your choice of house salad, fries or slaw. We proudly use local fresh baked bread for all our burgers. May substitute soup, Caesar or Spinach salad \$1 or substitute veggie patty on any burger.

Smokehouse Burger

House smoked cheddar and swiss cheese latticed together and melted on a burger, topped with applewood smoked bacon and house made BBQ sauce. Served on a toasted bun with red onion, lettuce, tomato and pickle.

\$13

Hollow Burger

Burger on a toasted bun served with red onion, lettuce, tomato and pickle.

\$9 Add cheese, **\$1** Add bacon, **\$2**

High Mountain

Sautéed mushrooms and garlic with melted swiss cheese on a burger served on a toasted bun with red onion, lettuce, tomato and pickle.

\$11

Brimstone

Grilled burger topped with an anaheim chili, melted pepper jack cheese and chipotle mayonnaise. Served on a toasted bun with red onion, lettuce, tomato and pickle.

\$11

Blackened Bleu Cheese

Blackened with cajun spices, topped with bleu cheese crumbles. Served on a toasted bun with red onion, lettuce, tomato and pickle.

\$11

Black Bean Chipotle

Vegetarian black bean burger served with red onion, lettuce, tomato, chipotle mayo and a pickle.

\$10 Add cheese, \$1

Avalanche

Open faced burger smothered in black beans, pico de gallo, guacamole, sour cream and pepper jack cheese. Topped with cilantro lime sauce

\$14

Desserts

Snow Cap Cookie

Warm gourmet chocolate chunk cookie topped with vanilla ice cream