



HIGHLANDER PUB

Take-Out 763-494-0400 at Rush Creek Golf Club

GREENS

PUB SALAD

Fresh greens with tomatoes, cucumbers, red onions, croutons and your choice of dressing (ranch, bleu cheese, Italian, honey mustard, chipotle ranch, vinegar & oil, red wine vinaigrette)

Small 6 Large 11

CAESAR SALAD

Hand torn romaine lettuce tossed with our homemade Caesar dressing, croutons, parmesan cheese and pita triangles

Small 6 Large 11

Add Chicken 4 Add Steak or Blackened Shrimp 6

SOUTHWEST SALAD

Shredded romaine lettuce, pico de gallo, roasted corn, black beans, avocado, shredded pepper jack cheese blend, tortilla strips with cilantro and lime vinaigrette 13

Add Chicken 4 Add Steak or Blackened Shrimp 6

Winter Specials

TERIYAKI SALMON BOWL *
Grilled Sockeye Salmon with teriyaki glaze, steamed rice, broccoli, pickled carrots and dikon, avocado slices, pickled red Fresnos and sesame seeds 18

FISH & CHIPS Wednesday Only
Rush Creek Amber Lager beer battered Atlantic Cod served with French fries, Texas toast and homemade tartar sauce 15

+Daily Special Available

Prime Rib

Friday & Saturday ONLY

PRIME RIB SLIDERS*

Thinly shaved prime rib on fresh baked buns with creamy horsey sauce and onion straws 16

PRIME RIB SANDWICH*

Slow roasted prime rib served open face on Texas toast with your choice of side 22

QUEEN CUT PRIME RIB*

Served with vegetable du jour and your choice of side 31

Seasoned with Rush Creek's signature Prime Seasoning

STARTERS

VEGGIE QUESADILLA

Black beans, avocado, pepper jack cheese blend, roasted corn, fresh jalapeno, and cilantro served with sour cream and salsa 13

Add Chicken 4 Add Steak or Shrimp 6

NACHOS

Crispy fresh tri-color tortilla chips layered with seasoned taco beef, fresh sliced jalapenos, blended jack cheese, sliced black olives, shredded romaine lettuce and pico de gallo. Salsa and sour cream on the side. 16

SMOKED SALMON PLATTER

Wild Alaskan Sockeye Salmon smoked in house served with capers, lemon dill aioli, red onions, smoked salmon spread, assorted crackers and a lemon garnish 25

RUSH CREEK WINGS

Tossed in a mild jalapeno ranch infused butter garnished with pickled jalapeno garnish and homemade ranch dressing 16

New!

SAUSAGE & WILD RICE FLATBREAD

Italian sausage, wild rice, homemade tomato sauce, Quattro cheese blend, Italian seasoning 15

CHEESE CURDS

A half pound of battered cheese curds with chipotle ranch 11

New!

BAKED ARTICHOKE DIP

Served with warm pita triangles, carrot sticks, red peppers and garlic stuffed olives 16

GUINNESS STEAK CHILI

Rush Creek's signature homemade Guinness chili
Cup 8 Bowl 12

LOADED BOWL OF CHILI

Sour cream, jalapenos, shredded cheese, diced onions and Fritos 14

It's Back

LOBSTER BISQUE

Friday, Saturday ONLY

Cup 8 Bowl 12

FEATURE SOUP

Ask your server for today's homemade soup selection
Cup 6 Bowl 9

SANDWICHES & BURGERS

WALLEYE SANDWICH

Rush Creek Amber Lager beer battered on a bed of shredded romaine with homemade tartar sauce on a rustic bun 16

VEGGIE TACOS

Two flour tortillas filled with charred corn, avocado, tomato, cucumber, cilantro, feta cheese, vegetable cream cheese, black beans, shredded romaine and a lime garnish. Served with tri-color tortilla chips & salsa 12

Add Chicken 4 Add Steak or Blackened Shrimp 6

CHARLIE'S STEAK SANDWICH*

Served in the classic fashion (*cooked to order*)* and basted in Charlie's Café Exceptionale sauce served open face over Texas toast with two large battered onion rings, choice of side and homemade horsey sauce 18

CRISPY CHICKEN SANDWICH

Spicy buttermilk marinated crispy fried chicken breast topped with pickle slices and pickled jalapeno mix on a cornmeal Kaiser bun with a side of mayonnaise 16

It's Back

REUBEN

Traditional corned beef, Swiss cheese, sauerkraut and thousand island dressing on rye swirl bread 17

CHICKEN & AVOCADO SANDWICH

Blackened grilled chicken breast topped with avocado, Cajun mayo and melted Swiss cheese served on a rustic bun 16

STEAK FAJITA WRAP

Tender strips of Twin City Cut cap steak, sautéed onions, sweet peppers, shredded lettuce, pico de gallo, fresh guacamole and shredded cheese in a flour tortilla. Served with tri-color tortilla chips and homemade salsa 16

PRIME DIP

A classic! Thin sliced, slow roasted prime rib on a hoagie with au jus 16

HIGHLAND BURGER*

Fresh shredded romaine lettuce, vine ripened tomatoes, yellow onions and onion straws 15

SMOKEY MOUNTAIN BURGER*

BBQ sauce, thick cut bacon & melted smoked cheddar served with fresh shredded romaine lettuce, vine ripened tomatoes, yellow onions and onion straws 17

All sandwiches are served with your choice of French fries or home fried Yukon Gold ripple chips.

Substitute fresh fruit, vegetable of the day, soup or a small salad 2

Sliced Gluten Free Bread, Bun or Tortilla available upon request

Our burgers (cooked to order) are all-natural Minnesota grown beef chuck and brisket blend served on an egg bun. We hand-patty our burgers daily and cook them on a flat top to preserve the natural flavor of the beef.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

KIDS

MINI CORN DOGS
CHICKEN TENDERS
HAMBURGER
CHEESEBURGER
CHICKEN WINGS
GRILLED CHEESE
MAC & CHEESE
QUESADILLA

Served with your choice of beverage and
Yukon Gold Ripple Chips,
French Fries or Fresh Fruit
All Kids Meals 8

SWEETS

COOKIE MONSTER

Chocolate Chips, M&M's & Reese's Pieces Cookie topped with ice cream and chocolate sauce 8

CREEK CAKE

Homemade carrot cake with cream cheese frosting and caramel sauce 8

LAVA CAKE ALA MODE

A warm chocolate filled chocolate cake served with a scoop of vanilla ice cream and chocolate sauce 9

SEBASTIAN JOE'S ICE CREAM

WAFFLE CONES Single 4 Double 6

MALTS & SHAKES

Chocolate, Vanilla, Oreo 9

Tap & Can Beer List

