

APPETIZERS

GILLY GOAT Roasted garlic, diced peppers, goat cheese and Gilly's hot sauce. Baked and served with toasted sourdough. \$9

BRUSCHETTA Toasted french bread served with a mix of tomatoes, balsamic vinegar, red onion, fresh basil, shredded fontina and parmesan cheese. \$8

JUMBO LUMP CRAB CAKES A High Rock favorite! Jumbo lump crab meat seared and served with a spiced remoulade. \$13

CALAMARI Fried golden brown, tossed in sweet chili sauce, served with lemons and fried rice noodles. \$10

POTSTICKERS Pork potstickers seared golden brown, served over mixed greens with sweet chili orange marmalade. \$9



AHI TUNA

Sesame seed crusted ahi tuna seared rare, on a bed of mixed greens and a duo of sauces. \$10

TEX MEX QUESADILLAS

Stuffed with spiced chicken, black beans, and corn salsa. Fried and served with sour cream and pico de gallo. \$9

HUMMUS AMOUNGUS

Classic combo of ground garbanzo beans, lemon juice, garlic, tahini, and olive oil served with tomatoes, cucumbers and warm flat bread. \$8



SOUP

LOADED POTATO SOUP A homemade classic.

SOUP DU JOUR - Made fresh daily.

Cup \$4.00 Bowl \$6.00

HAIL CAESAR Our Twist on a classic! Chopped romaine tossed in our house Caesar dressing with diced apples, gorgonzola, fresh croutons and parmesan cheese. \$9
ADD: chicken, beef, or shrimp for an additional \$2

SALADS

CHICKEN WALDORF Chicken, golden raisins, sweet red onions, apples, and spiced walnuts tossed in fresh mixed greens with a homemade maple apple dressing. \$11

ESMERALDA Romaine, garlic shrimp, black beans, corn salsa, cheddar cheese, pico de gallo and tortilla strips, with homemade cilantro lime dressing. \$11

TRAPANI House mix of greens with tomatoes, cucumbers, onions, kalamata olives, fontina cheese and pepperoncini tossed in roasted garlic Italian vinaigrette. \$9

STREET BEAT Roasted beets, fresh spinach, raisins, sweet red onions, sunflower seeds, and hazelnut crusted goat cheese with a honey balsamic vinaigrette. \$10

SHANGSI Mixed greens and rice noodles with carrots, celery, green onions, and cashews tossed in a zesty orange ginger vinaigrette topped with grilled chicken breast. \$12

GARDEN SALAD Mixed greens with carrots, celery, cucumbers, tomatoes and croutons with dressing on the side. \$7

DRESSINGS: ranch, maple apple, caesar, cilantro lime, roasted garlic Italian, fat free french, cusabi, orange ginger vinaigrette, creamy blue cheese, honey balsamic vinaigrette, and oil and vinegar.

PASTAS

RASTA PASTA

Cavatappi pasta with sautéed peppers, spinach, onions, garlic, chicken and pepperoni in a vodka tomato cream sauce topped with crumbled gorgonzola cheese. \$13

FREDO

Cavatappi pasta with garlic, oven roasted chicken and broccoli, sautéed with cream & parmesan. \$12

BIG KID MAC & CHEESE Rich & creamy. \$9

WISCONSIN PRIDE

Cavatappi pasta in our house red sauce, smothered with mozzarella and parmesan cheese, finished with fresh herbs. \$11 Add: chicken, beef or shrimp for \$2

ROMMIEO

Spicy chicken sausage coins, sautéed onions, peppers, & spinach tossed with cheese ravioli in a roasted red pepper and almond romesco. \$15

HIDDEN VALLEY STROGANOFF

Sautéed beef with crimini, portabella, shitake and oyster mushrooms, and sautéed red onions tossed in a creamy horseradish sauce with egg noodles. \$13

HARPER

Creamy pesto, chicken, oven roasted tomatoes and red onions, topped with bruschetta and Parmesan cheese. \$12



Eat Well ... Laugh Often
Love Life

WRAPS

ZEPPLIN

Thinly sliced certified Angus Beef, sautéed peppers and onions with melted mozzarella cheese, lettuce, tomato, pepperoncini and a jalapeno spread. \$9

SKYNYRD

Crisp romaine lettuce with oven roasted chicken, parmesan cheese and Caesar dressing. \$8

GATEWAY

Sliced turkey breast with melted cheddar cheese and lettuce served with mayo on the side. \$8

TREE HUGGER

Sautéed peppers, onions, broccoli, tomatoes, kettle potato chips, mixed greens and homemade hummus finished with tomato basil mayonnaise. \$9

ZUCKERMAN

Shredded pork with barbecue spices, cheddar cheese, spinach, sweet red onions and ranch. \$9

CUSABI

Sautéed garlic shrimp, goat cheese, sliced cucumber, tomato, napa cabbage and a cucumber wasabi dressing. \$9

RIO GRANDE

Oven-roasted chicken, avocado, fresh corn salsa, bacon and lettuce finished with ranch dressing. \$9



SANDWICHES

SOPRANO

Sautéed garlic shrimp with bacon, Swiss cheese, lettuce and tomato, finished with a tomato basil mayonnaise on toasted country artisan bread. \$10



BIG TEXAN

Shredded pork, melted cheddar cheese, coleslaw and a zesty tomato vinaigrette served open-faced on Texas toast. \$8

SEATTLE BURGER Choice Hereford ground beef patty smothered with sautéed mushrooms and onions with Brie cheese, spinach and a coffee aioli on our butter bun. \$9

ROWDY SANDWICH

Sliced pit ham, spicy chicken sausage, Swiss cheese and spinach sandwiched between artisan country bread. \$9

BEST GRILLED CHEESE EVER

Brie and fontina cheeses with sliced green apples, sandwiched between artisan country bread with tomato jam on the side. \$8

JERKY BIRD Grilled spicy jerk marinated chicken breast, with fried onions, pineapple and Swiss cheese topped with romaine and banana aioli. \$9

STEAKER SANDWICH

Grilled balsamic steak sandwich cooked to your liking with rosemary caramelized onions and oven roasted mushrooms, served on a butter bun. \$10

MONTE CRISTO

Sliced pit ham, turkey, provolone and cheddar pressed between Texas toast, dunked in spiced egg wash and seared golden brown. Served with our honey mustard sauce. \$8

SIDES

wraps & sandwiches served with kettle chips.

Substitute for \$2:

garlic tator tots, cup of homemade soup, side salad, napa cabbage salad, broccoli salad, or fresh coleslaw.

High  Rock
CAFE

An 18% gratuity will be added to parties of 8 or more. \$2.00 split plate charge. Please no separate checks for parties of 6 or more. If you have a food allergy, please let your server know. The Consumption of raw animal protein may be hazardous.