

PACIFIC'S EDGE

HIGHLANDS INN - CARMEL, CA

STARTERS & SALADS

Mussels & Farm Bread*

Locally sourced mussels, white wine, garlic, shallot, fresh lemon, and farm bread toast points.

Coastal Crab Cake*

Dungeness & jumbo lump crab meat, chipotle aioli, wild arugula, cara cara orange

Burrata*

Heirloom tomatoes, burrata, basil pesto, balsamic reduction with grilled farm bread  

Frito Misto*

Calamari rings and tentacles, rock shrimp, garnet yams, caper aioli, cocktail sauce, and lemon wedges

Garlic Truffle Fries*

Gilroy Garlic, Truffle Oil, Shaved Parmesan Cheese and Parsley

Clam Chowder*

New England clam chowder with clams, bacon, potatoes, and herbs add sourdough bread bowl

Spring Salad*

Spring mix, spinach, blueberries, candied pecans, feta cheese, strawberry vinaigrette  

Super Seed Caesar*

Toasted super seeds and herb focaccia parmesan crumble over romaine hearts in a creamy dijon-caesar dressing  

BRUNCH FAVORITES

Point Lobos Benedict*

2 Dungeness crab cakes, fresh avocado, poached eggs, hollandaise, English muffins, and breakfast potatoes

Big Sur Breakfast*

Two eggs, 2 slices of bacon, chicken-apple sausage, breakfast potatoes, and sliced sourdough toast

California Benedict*

Mushrooms, spinach, artichoke hearts, poached eggs, hollandaise, English muffin, with breakfast potatoes

Omelet*

Your choice of 3 items: red peppers, wild mushrooms, tomato, onion, spinach, bacon, sausage, cheddar, mozzarella, feta, with crispy potatoes.

ADD-ONS & SIDES

Side of Fries*

Two Eggs*

Chicken Apple Sausage*

Applewood Bacon

Bagel & Cream cheese*

Dungeness Crab*

Fruit & Berries

Grilled Shrimp*

Grilled Chicken*

Half Avocado

DRINKS

Illy Espresso 

Illy Fresh Coffee 

Damann Hot Tea

Damann Iced Tea

Fruit Juice

Orange | Apple | Lemonade |

Cranberry | Grapefruit | Tomato

Latte, Cappucino, Mocha

Whole or Skim Milk

Almond, Soy, or Oat Milk

Still or Sparkling Water

Soft Drinks

As a friendly reminder, we are a cashless property

For your convenience, an 18% service charge is automatically added to all parties of 6 or more

 Vegetarian upon request

 Gluten Sensitive upon request

Menu items may contain or come into contact with wheat, eggs, peanuts, soy, garlic, sesame, tree nuts, and milk. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your service staff to any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request.

THE MAIN ENTREES

Steak Frites*

10 oz CAB Picanha, herb compound butter, spring mix with golden fries. Add on two eggs for \$10

Fish Tacos*

Local catch, corn tortillas, Red cabbage, onion, cilantro, lime, chipotle aioli with fries

Prime Rib Sandwich*

Allen Brothers shaved prime rib, caramelized onion, horseradish cream, ciabatta, fries

Highlands Burger*

Double patty, sliced cheddar, lettuce, tomato, onion, brioche bun, fries

Fish of the Day*

Daily fresh catch on freshly herbed orzo with sauteed spinach, artichokes, and mushrooms with remoulade

Short Rib Melt*

Braised short rib, smoked gouda, arugula, bbq sauce, hawaiian rolls, french fries

Cioppino*

Shrimp, scallops, clams, mussels, calamari, halibut, fire roasted tomato broth & farm bread

Fresh Catch Sandwich*

Daily fresh catch on brioche, caper aioli, lettuce, tomato, red onion, brioche bun and fries 

Lobster Roll*

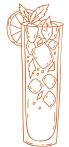
Fresh lobster claws & tails, tarragon-basil aioli, clarified garlic butter, on a brioche hoagie with fries.

Crab Cake Sandwich*

Dungeness and lump crab cake, caper aioli, arugula, tomato, onion, brioche bun, fries

Chicken Sandwich*

Herb marinated chicken on ciabatta, maple bacon jam, sundried tomato aioli, wild arugula, heirloom tomato and fries.



Mezcal Paloma

Casamigos Mezcal, Cointreau, citrus blend juices, espolette and sea salt powdered rim

Lavender Lemon Drop

Ketel One Citroen vodka with Parfait Amour, lavender bitters, sugared rim and fresh lemon

Highlands Bloody Mary

Grey Goose Vodka with our house blend spicy bloody mary mix, lemon, celery, olives, and a seasoned rim

Mimosa's

Lamarca Prosecco with your choice of classic orange juice, cranberry juice, or fresh grapefruit juice

Wines By The Glass

Bubbles:

Lucien Albrecht Cremant Rose
Lamarca Prosecco
G.H. Mumm Champagne

White Wines:

Chalone Chardonnay
Far Niente Chardonnay
Bernardus Sauvignon Blanc
Lucy Rosé Pinot Noir

Red Wines:

Morgan Pinot Noir
Mansfield Dunne Pinot Noir
Daou- Cabernet Sauvignon
Aperture- Cabernet Sauvignon

Local Draft Beers:

Alvarado St., Mai Tai IPA
Alvarado St. Land & Sea XPA
Alvarado St. Hazy IPA
Alvarado Street Pilsner



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WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

ALL EGGS ARE CAGE/GMO FREE.

BUSINESS PARTNER
MONTEREY BAY AQUARIUM

