

EST. 2008

THE JOHN HENRY TAVERN

AT HIGHFIELDS GOLF & COUNTRY CLUB
GRAFTON, MA

STARTERS

A FRIED THANKSGIVING 10
HOUSE-MADE STUFFING WITH TURKEY & CRAISINS BREADED, FRIED TO A GOLDEN CRISP, SERVED WITH FRESH TURKEY GRAVY

RUEBEN SPRING ROLLS 12
HOUSE-MADE CORNED BEEF SAUERKRAUT & SWISS CHEESE ROLLED IN A CRISPY SPRING ROLL WRAPPER SERVED WITH HOUSE MADE THOUSAND ISLAND DRESSING

VEGETABLE SPRING ROLLS 10
OUR OWN VEGETABLE BLEND WRAPPED IN A CRISPY SPRING ROLL WRAPPER SERVED WITH SWEET THAI CHILI SAUCE

BREAKFAST POUTINE 12
CRISPY TATER TOTS TOPPED WITH BACON, BREAKFAST SAUSAGE, 2 SUNNY SIDE EGGS SERVED WITH MAPLE SYRUP

ISLAND SHRIMP 14
CRUNCHY COCONUT SHRIMP TOPPED WITH FRESH MANGO SALSA, DRIZZLED WITH THAI CHILI SAUCE ON A BED OF MIXED GREENS

CHICKEN TENDERS 9
HAND BREADED CHICKEN TENDERS DEEP FRIED TO A GOLDEN BROWN. TOSSED IN YOUR CHOICE OF SAUCE. SERVED WITH CARROT & CELERY STICKS
Teriyaki Buffalo BBQ Sweet Thai Chili

CHICKEN WING DINGS 10
BREADED CHICKEN WINGS DEEP FRIED TILL CRISPY, TOSSED IN YOUR CHOICE OF SAUCE, SERVED WITH CARROT & CELERY STICKS.
Teriyaki Buffalo BBQ Sweet Thai Chili

BACON CAPRESE 12
THICK CUT BACON ATOP FRESH SLICED BEEF STEAK TOMATO, BUFFALO MOZZARELLA, BASIL, BALSAMIC REDUCTION DRIZZLE

FRIED PICKLES 9
HIGHFIELDS OWN PICKLES HAND BREADED, THEN DEEP FRIED SERVED WITH SPICY TAVERN SAUCE

SPINACH & ARTICHOKE CROSTINI 9
HOUSE-MADE SPINACH ARTICHOKE SPREAD ON A TOASTED CROSTINI TOPPED WITH SHAVED PARMESAN

SLIDERS

GLUTEN FREE BUN 2

TUNA SALAD 9

LOBSTER BLT 18

CHICKEN SALAD 9

SOUTHERN CHICKEN 10

SLICED PRIME RIB 12



GREENS DRESSINGS

CAESAR	WHITE BALSAMIC
BLUE CHEESE	GREEN GODDESS
BUTTERMILK RANCH	THOUSAND ISLAND
WHISKEY APPLE VINAIGRETTE	HONEY MUSTARD

HIGHFIELDS GREENS 10
CRISP ROMAINE LETTUCE, CUCUMBERS, CHERRY TOMATOES, RED ONION, MATCHSTICK CARROTS & HOUSE-MADE CROUTONS

THE TAVERN CAESAR 10
CRISP CHOPPED ROMAINE TOSSED IN CAESAR DRESSING TOPPED WITH SHAVED PARMESAN CHEESE & HOUSE-MADE CROUTONS

TENNESSEE GREENS SALAD 14
SPINACH ARUGULA BLEND TOPPED WITH WHISKEY SOAKED GOLDEN RAISINS, CRUMBLed GOAT CHEESE, CANDIED PECANS, CHOPPED BACON SERVED WITH WHISKEY APPLE VINAIGRETTE

GREEK GODDESS 12
A BLEND OF DICED BELL PEPPER, GREEK OLIVE, CUCUMBER, TOMATO, RED ONION TOSSED IN OUR HOUSE-MADE GREEN GODDESS DRESSING, ATOP GRILLED ROMAINE HEART COVERED WITH FETA CHEESE. SERVED WITH PITA POINTS

PANZANELLA SALAD 12
WHITE BALSAMIC DRESSED RED & YELLOW CHERRY TOMATOES, JULIANE RED ONION, DICED FRESH MOZZARELLA, CAPERS & HOUSE-MADE CROUTONS ATOP A SPINACH ARUGULA BLEND SERVED WITH PITA POINTS

GREEN ADD-ONS

CHICKEN SALAD 4
TUNA SALAD 4
GRILLED CHICKEN 4
STEAK TIPS 5
GRILLED SHRIMP 6
SALMON 8

HOUSE-MADE SOUPS

Cup 5 Bowl 7

CHILI
CLAM CHOWDER
SOUP OF THE DAY

SIDES

RISOTTO 5	FRIES 5
RICE PILAF 3	TATER TOTS 5
BAKED POTATO 4	ONION STRINGS 5
WHIPPED POTATOES 3	SIDE SALAD 5
CHEF CHOICE VEGETABLES 5	

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.

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the john henry tavern at highfields golf course

THE JOHN HENRY TAVERN

BUILD YOUR OWN MAC & CHEESE

THE BASICS 12

PENNE PASTA TOSSED IN OUR HOUSE-MADE CHEESE SAUCE TOPPED WITH RITZ CRACKER TOPPING

Gluten Pasta Additional 2

CHOOSE YOUR SAUCE .50

BUFFALO
PESTO
TRUFFLE OIL

CHOOSE YOUR VEGETABLES .75 each

PEPPERS
ONIONS
BROCCOLI
MUSHROOMS

SPINACH
ROASTED TOMATOES
PEAS

CHOOSE YOUR PROTEIN

CRISPY CHICKEN 4
STEAK TIPS 5
LOBSTER 12
BACON 4
HOT DOGS 4
GROUND BEEF 5

HAND HELDS

ALL SANDWICHES SERVED WITH CHOICE OF FRIES, TATER TOTS, SWEET
POTATO FRIES, SWEET POTATO TATER TOTS, ONIONS STRINGS
HOUSE MADE POTATO SALAD OR PASTA SALAD 1
TURN ANY SANDWICH OR SALAD INTO A WRAP 1.50

JOHN HENRY'S REUBEN 13

OUR OWN 7-DAY BRINE CORNED BEEF SLICED, PILED HIGH WITH SAUERKRAUT,
SWISS CHEESE & HOUSE-MADE THOUSAND ISLAND DRESSING ON GRILLED MARBLE
RYE

THE DELANCEY STREET 12

BLACK PASTRAMI, COLE SLAW, DIJON MUSTARD, SWISS CHEESE ON A PRESSED
ROLL

THE BOMB 15

SHAVED PRIME RIB, SAUTÉED MUSHROOMS, PEPPERS, ONIONS SMOTHERED IN YOUR
CHOICE OF CHEESE
American, Provolone, Cheddar, Swiss

CHICKEN CAPRESE 13

GRILLED CHICKEN, SPINACH ARUGULA BLEND, ROASTED TOMATOES, HOUSE-MADE
BASIL PESTO, MOZZARELLA CHEESE ON A PRESSED ROLL

GAMBINO 14

WARM PEPPERONI, HOT CAPICOLA, SALAMI, PROSCIUTTO, LETTUCE, TOMATO, RED
ONION, PEPPERCHINI, MAYONNAISE ON AN ITALIAN STYLE ROLL

CAESAR SALAD WRAP 12

FRESH CHICKEN SALAD, CRISP ROMAINE LETTUCE, SHAVED PARMESAN CHEESE
TOSSED IN CREAMY CAESAR DRESSING

WESTERN CHICKEN SANDWICH 14

CRISPY CHICKEN, BACON, LETTUCE, TOMATO, RED ONION, BARBECUE SAUCE,
CHEDDAR JACK CHEESE ON A BRIOCHE BURGER ROLL

OPEN FACED RIB EYE SANDWICH 16

6OZ SEASONED RIB EYE STEAK ATOP GRILLED ARTISAN BREAD TOPPED WITH ONION
STRINGS. SERVED WITH SIDE OF HOUSE-MADE JACK DANIELS GLAZE FOR DIPPING

HIGHFIELDS BURGER 12

8OZ HAND PRESSED HAMBURGER WITH LETTUCE, TOMATO, RED ONION, HOUSE-
MADE PICKLES ON A BRIOCHE ROLL
Add Cheese .50 America, Provolone, Cheddar, Swiss

THE MEGA DOG 12

QUARTER POUND GRILLED HOT DOG SMOTHERED IN CHILI & CHEESE

KETO

CHICKEN & CAULIFLOWER STIR FRY 17

OLIVE OIL, SAUTÉED CHICKEN & CAULIFLOWER MIXED WITH SPINACH ARUGULA
BLEND, CHOPPED BACON TOSSED IN A DIJON CREAM SAUCE SERVED WITH
CAULIFLOWER RISOTTO

LEMON GARLIC ZOODLE CHICKEN 15

FRESH ZUCCHINI NOODLES TOSSED IN A LEMON GARLIC OIL TOPPED WITH
GRILLED CHICKEN, CHOPPED BACON, SHAVED PARMESAN CHEESE
Add Steak Tips 2

ENTREES

APPIANNA CHICKEN 15

GRILLED CHICKEN BREAST TOPPED WITH SAUTEED PROSCIUTTO, RED ONION,
MUSHROOMS ATOP PENNE PASTA TOSSED IN A CREAMY MARSALA SAUCE

CHICKEN PARMESAN 17

CRISP PARMESAN BREADED CHICKEN BREAST TOPPED WITH OUR OWN MARINARA
SAUCE & MOZZARELLA CHEESE OVER TRADITIONAL SPAGHETTI SERVED WITH
GARLIC BREAD STICK

HONEY TARRAGON GLAZED CHICKEN 17

GRILLED HONEY TARRAGON GLAZED CHICKEN BREAST WITH CHOICE OF TWO SIDES

HIGHFIELDS STEAK TIPS 18

TENDER STEAK TIPS MARINATED IN OUR HOUSE-MADE SPICE BLEND GRILLED TO
PERFECTION TOPPED WITH SAUTÉED PEPPERS & ONIONS. SERVED WITH YOUR
CHOICE OF TWO SIDES

JACK DANIELS GLAZED RIB EYE 21

10OZ GRILLED RIB EYE WITH HOUSE-MADE JACK DANIELS GLAZE SERVED WITH
YOUR CHOICE OF TWO SIDES

GRILLED PEACH GLAZED PORK CHOP 18

10OZ GRILLED PORTERHOUSE PORK CHOP TOPPED WITH GRILLED PEACH GLAZE,
SERVED WITH YOUR CHOICE OF TWO SIDES

CHOICE OF THE SEA 19

YOUR CHOICE OF HADDOCK, SHRIMP OR SCALLOPS FRIED OR BAKED WITH RITZ
CRUMB SERVED WITH YOUR CHOICE OF TWO SIDES

FISH & CHIPS 15

10OZ ATLANTIC HADDOCK DIPPED IN BEER BAYER DEEP FRIED TO A GOLDEN BROWN
SERVED ATOP FRIES & COLE SLAW

PESTO SCALLOP PASTA 19

PAN SEARED SCALLOPS ATOP SPAGHETTI TOSSED IN OUR HOUSE-MADE BASIL
GARLIC PESTO, DRIZZLED BALSAMIC SERVED WITH GARLIC STICK

MAPLE GLAZED SALMON 19

PAN SEARED FRESH CUT SALMON FINISHED WITH A MAPLE GLAZE SERVED OVER
PUMPKIN RISOTTO

SHRIMP & SAUSAGE GUMBO 17

TRADITIONAL NEW ORLEANS STYLE GUMBO SERVED OVER WHITE RICE

VEGETARIAN

PASTA PRIMAVERA 12

FRESH CUT VEGETABLE MEDLEY SAUTÉED IN GARLIC BUTTER ATOP PENNE PASTA

SPINACH QUINOA VEGETABLE BOWL 14

FRESH QUINOA TOPPED WITH FRESH SPINACH ARUGULA BLEND, VEGETABLE
MEDLEY, GOLDEN RAISINS

In an effort to help reduce plastic straw waste, we
now only provide drinking straws on request. Please
let your server know if you require a straw. Thank
you for your support.