



# Highpoint

at Stonecrest

## BREAKFAST

French Toast Florentine with a Vanilla Custard  
Drizzle

Golden Cornmeal Griddle Cakes with Maple Butter

Omelets and Farm Fresh Eggs (any style)

## OUR OWN BAKERY

Chef-Made Danish Pastries, Homemade  
Donuts, Country Muffins, Sweet Breads & More!

## HEALTHY & LIGHT FARM TO TABLE ENTREES

*(partnering with The Villages Grown Farm)*

### GARDEN VEGETABLE QUINOA BOWL

Tri-Color Quinoa tossed with seasonal  
roasted vegetables, baby kale, and a citrus  
vinaigrette

### CEDAR PLANK CITRUS SALMON

over Fresh Herbed Jasmine Rice & Grilled  
Farm Fresh Vegetables

### BISTRO STEAK MEDALLIONS

with Red Onion Jam, Tri-Color Fingerling  
Potatoes & Baby Spinach

## COMFORT FOOD FAVORITES

### SLOW ROASTED BEEF TIPS

served over garlic oil Egg Noodles  
with fresh roasted Vegetables

### GLAZED MEATLOAF

served with Yukon Gold Mashed Potatoes &  
Roasted Corn

### WHISKEY BBQ BABY BACK RIBS

served with Sweet Potato Souffle and Fresh  
Collard Greens

## SANDWICHES & SUCH

### Sante Fe Fiesta Salad

(Crispy Chicken, Queso Fresco, peppers,  
black beans, sweet corn, tortilla strips)

### Corned Beef Rubeen

### Highpoint Salad

(Chicken, Cranberries, Candied  
Pecans, Crumbled Blue Cheese, apple  
cider vinaigrette)

## HOMEMADE DESSERTS

Decadent Chocolate Fudge Layer Cake

Sun-Kissed Peach Cobbler

Midnight Mocha Mousse Cake

Tropical Fruit Melange in Passionfruit Syrup

## BAR & CAFÉ MENUS WITH DRINKS, SANDWICHES & SNACKS CULINARY DEMONSTRATIONS

Fully Loaded Baked Potato Bar every Friday

Fresh Chicken Wing Bar every Wednesday

All American Grill out Every Thursday

Bistro Bingo in our Café

Milkshake Mondays

Amazing Holiday  
and Monthly Events & Buffets

