



SOUPS

- Soup of the Day** **Cup \$5 / Bowl \$7**
- French Onion** **Bowl \$7**
 Classic French onion soup topped with garlic crostini and melted swiss cheese

- Clam Chowder** **Cup \$5 / Bowl \$7**
 Littleneck clams, celery, onions, and potatoes
- Chili (GF)** **Cup \$5 / Bowl \$7**
 Hearty rich chili simmered with herbs and spices, served with Cheddar cheese and tortilla chips

APPETIZERS

- Shrimp Cocktail** **\$13**
 6 jumbo shrimp tossed in Old Bay and served with cocktail sauce
- Crab Dip** **\$12**
 Cream cheese, blue crab, and Old Bay served with tortilla chips and pita points
- Loaded Potato Skins** **\$10**
 6 jumbo potato skins stuffed with cheddar cheese, bacon and green onions served with sour cream
- Mussels Madonna** **\$14**
 PEI mussels steamed in white wine, garlic, tomato sauce, and fresh basil and served with grilled bread

- Nachos (GF)** **\$10**
 Crispy tortilla chips piled high with chili, melted cheese, shredded lettuce, diced tomato, and jalapenos, served with housemade salsa
- Dynamite Shrimp** **\$14**
 Large shrimp flash-fried and tossed in sweet Sriracha aioli
- Quesadilla** **\$12**
 Choice of grilled steak or chicken. Served with homemade salsa and sour cream.
- Wings** **\$10**
 10 jumbo wings served with Buffalo, BBQ, or plain. Choice of ranch or blue cheese.

SALADS

Dressings: Ranch, Blue Cheese, Balsamic Vinaigrette, Honey Mustard, Creamy Parmesan, Raspberry Vinaigrette, Greek Vinaigrette, Sesame, Lemon Poppy, or Oil and Vinegar.

- Sesame Chicken Salad** **half \$10 / full \$14**
 Grilled chicken tossed with ginger soy sauce and served over a bed of mixed greens with wonton crisps, mandarin oranges, cucumber straws, and grape tomatoes. Served with sesame dressing
- Cobb Salad (GF)** **half \$10 / full \$15**
 A country club classic of diced chicken and bacon with blue cheese, cucumber, grape tomatoes, avocado and hard-boiled eggs served over romaine with your choice of dressing
- Grilled Salmon Salad** **half \$12 / full \$16**
 Romaine hearts, grape tomatoes, red onions, cucumbers, chickpeas, and bacon tossed in creamy parmesan dressing
- House Salad** **half \$6 / full \$9**
 Fresh greens, onions, cucumbers, carrots, Cheddar Jack cheese, and croutons with your choice of dressing

- Caesar Salad** **half \$6 / full \$10**
 Romaine, parmesan, and croutons in a creamy parmesan dressing
- BBQ Chicken Salad** **half \$10 / full \$16**
 Romaine hearts, grape tomatoes, cucumbers, carrots, bacon, and Cheddar Jack cheese tossed in BBQ ranch dressing and topped with grilled BBQ chicken and tobacco onions
- Candied Pecan and Pear Salad (GF)** **half \$10 / full \$14**
 Mesclun greens, golden raisins, candied pecans, poached pears, red onions, and feta tossed in lemon poppy dressing
- BLT Wedge Salad (GF)** **half \$7 / full \$10**
 Iceberg lettuce, bacon, blue cheese, tomatoes, and chives with your choice of dressing
- Chef Salad (GF)** **half \$9 / full \$15**
 A country club classic of turkey, ham, and Swiss served on a bed of mixed greens with cucumber straws, grape tomatoes, and hard-boiled eggs with your choice of dressing

HANDHELDS

Accompanied with your choice of French Fries or House Chips. Substitute for an additional \$1: Onion Rings, Sweet Potato Fries, or Fresh Fruit Cup. Substitute for an additional \$2: Cup of Soup du Jour. Gluten-free burger bun is available for \$2.

- Build Your Own Burger** **\$10**
 8 oz. fire-grilled beef patty topped with lettuce, tomato, and onion on a brioche bun. Served with a dill pickle and choice of one type of cheese (American, blue cheese, Swiss, melted brie, mozzarella).
Add bacon, sauteed mushrooms, crispy onions, fried egg, pepperoni, and ham \$0.50 each item
- Heritage Hunt Chicken Salad** **\$12**
 Our signature chicken salad made with golden apples, candied pecans, toasted pepitas, grapes, and fresh herbs on a croissant.
- French Dip** **\$12**
 Slow roasted prime rib sliced and served on a warm baguette with melted provolone and au jus dipping sauce.
- Heritage Hunt Reuben** **\$13**
 Thin cut beef, sauerkraut, Thousand Island dressing, and Swiss cheese, pressed and griddled on marble rye.

- Mushroom Swiss Burger** **\$11**
 8 oz. fire-grilled beef patty with rosemary Dijonnaise, melted Swiss, and sauteed mushrooms on a brioche bun. Served with a dill pickle.
- Smoked Whisky Burger** **\$11**
 8 oz. fire-grilled beef patty, drunken BBQ sauce, Cheddar cheese, and crispy tobacco onions on a brioche bun. Served with a dill pickle.
- California Turkey Wrap** **\$10**
 Warm flour tortilla stuffed with smoked turkey, sliced provolone, pesto mayo, shredded lettuce, tomato, and avocado.
- Philly Cheesesteak** **\$12**
 Slow roasted prime rib sliced and sauteed with peppers and onions served on a warm baguette with melted provolone.
- Build Your Own Pizza** **\$12**
 12-inch pizza with your choice of toppings: Mozzarella cheese, Pepperoni, Bacon, Mushrooms, Green Peppers, Red Onion, Diced Tomato, or Black Olives. *Does not include fries or chips.*



PASTA

Pasta entrées are served with a house salad and garlic bread. Add \$1 for Caesar or wedge substitution.

Grilled Shrimp \$21
Grilled jumbo shrimp with pesto cream sauce served over angel hair pasta

Chicken Parmesan \$20
Crispy fried chicken breast topped with marinara sauce and served with spaghetti marinara

Butternut Squash Ravioli \$18
Butternut squash ravioli simmered in a chardonnay cream sauce with grilled asparagus

Spaghetti and Meatballs \$17
4 jumbo all-beef meatballs simmered in Marinara and tossed with spaghetti

Tuscan Chicken \$20
Sautéed chicken, sundried tomatoes, and spinach tossed with linguine

Pearls in a Nest \$25
Sautéed scallops with yellow and red grape tomatoes, white wine, shallots, and basil served over angel hair pasta

Chicken Alfredo \$20
Fresh linguine, butter, parmesan, and a hint of cream

SEAFOOD

Seafood entrées are served with choice of side and a house salad. Add \$1 for Caesar or wedge substitution.

Crab Cakes \$24
Three 3 oz. crab cakes with lemon caper aioli and choice of side

Grilled Mahi-Mahi \$22
Grilled Caribbean Mahi-Mahi with pineapple relish and choice of side

Grilled Salmon (GF) \$22
Fire grilled hand cut Atlantic salmon topped with herb butter, served with lemon and choice of side

Parmesan Crusted Flounder \$22
Atlantic flounder fillets pan sautéed with a crispy parmesan crust and topped with a creamy lemon sauce and choice of side

Shrimp Skewers (GF) \$22
Eight jumbo shrimp marinated and fire grilled, served with garlic butter and choice of side

CHOPHOUSE

Chophouse entrées are served with choice of side and a house salad. Add \$1 for Caesar or wedge substitution.

Herb Crusted Prime Rib* \$22
10 oz. slow roasted prime rib steak hand cut and served au jus with horseradish cream and choice of side

Filet* \$30
8 oz. char-grilled filet with wild mushroom demi-glace and choice of side

Chicken Cordon Bleu \$20
Chicken breast stuffed with ham and Swiss cheese, hand rolled and fried then topped with creamy Alfredo sauce and choice of side

General Tso's Chicken \$17
Chunks of crispy chicken tossed in a sweet teriyaki sauce and served with your choice of side

Pork Chop \$21
Thick cut bone-in pork chop basted with a bourbon honey glaze and finished with bacon and an apple brown sauce reduction with choice of side

Beef Tips* \$22
Tenderloin tips sautéed with onions and garlic and tossed with demi-glace and served with your choice of side

Chicken Piccata \$20
Tender chicken scaloppini grilled with garlic, capers, and white wine and served over Saffron rice and choice of side

Meatloaf \$17
Thick slices of meatloaf topped with rich brown gravy and served with your choice of side

SIDES

Buttered Broccoli \$5
Scratch Potatoes \$4
French Fries \$4
Grilled Asparagus \$5
Green Beans with Compound Butter \$4
Rice Pilaf \$4

Sautéed Spinach and Crispy Garlic \$4
Baked Potato \$4
Loaded Baked Potato \$6
Loaded with bacon, sour cream, cheese, and chives

*An 18% service charge will be included in your total bill. *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (GF) = gluten free. Some additional menu items are available in gluten free and vegetarian. Please ask your server for more information.*