



DINNER MENU

Soup

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

Crab Dip \$12
Cream cheese, blue crab, and Old Bay served with tortilla chips and pita points

Loaded Potato Skins \$10
🌿 Vegetarian Available
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
🌿 Vegetarian Available
Crispy tortilla chips piled high with chili, melted cheese, shredded lettuce, diced tomato, and jalapenos, served with housemade salsa

Chicken Quesadilla \$12
Steak Quesadilla \$14
Shrimp Quesadilla \$15
🌿 Veggie Quesadilla \$12
Served with homemade salsa and sour cream

Fried Coconut Shrimp \$14
8 crispy fried coconut shrimp served with tangy Asian dipping sauce and Mandarin oranges

Chicken Wings \$14
10 wings served mild, hot or BBQ

BBQ Short Rib Sliders \$14
3 braised BBQ short ribs topped with Cheddar cheese and crispy onions

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 \$12 / 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

Grilled Salmon Salad half \$14 / full \$16
Romaine hearts, grape tomatoes, red onions, cucumbers, chickpeas, and bacon tossed in creamy parmesan dressing. *Half salad has 4oz of Salmon, full has 8oz of Salmon.*

House Salad half \$9 / full \$11
Fresh greens, onions, cucumbers, carrots, Cheddar Jack cheese, and croutons with your choice of dressing

Caesar Salad half \$9 / full \$11
Romaine, parmesan, and croutons in a creamy parmesan dressing

BBQ Chicken Salad half \$12 / 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 \$12 / full \$14
Mesclun greens, golden raisins, candied pecans, poached pears, red onions, and feta tossed in lemon poppy dressing

BLT Wedge Salad (GF) half \$10 / full \$12
Iceberg lettuce, bacon, blue cheese, tomatoes, and chives with your choice of dressing

Apple Harvest Salad half \$12 / full \$14
Diced apples, red beets, pumpkin seeds, and cranberries served over a bed of mixed greens with champagne vinaigrette

Steak Salad half \$14 / full \$16
Seared medallions of steak (your choice of medium or well done) with blue cheese vinaigrette served over Romaine lettuce with grape tomatoes, cucumbers, and crispy onions

Sides

Buttered Broccoli \$6
Scratch Potatoes \$6
French Fries \$6
Grilled Asparagus \$6
Green Beans with Compound Butter \$6
Rice Pilaf \$6

Sauteed Spinach and Crispy Garlic \$6
Baked Potato \$6
Loaded Baked Potato \$7
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. Please ask your server for more information.

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 \$12
🌱 Garden Burger - Vegetarian \$12
7 oz. fire-grilled beef patty or 4oz veggie 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 \$13
Our signature chicken salad made with cranberries, toasted pepitas, grapes, and fresh herbs on a croissant.

French Dip \$13
Slow roasted prime rib sliced and served on a warm baguette with melted provolone and au jus dipping sauce.

Heritage Hunt Reuben \$14
Thin cut corned beef, sauerkraut, Thousand Island dressing, and Swiss cheese, pressed and griddled on marble rye.

Mushroom Swiss Burger \$13
7 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 \$13
7 oz. fire-grilled beef patty, drunken BBQ sauce, Cheddar cheese, and crispy tobacco onions on a brioche bun. Served with a dill pickle.

Philly Cheesesteak \$13
🌱 Vegetarian Available
Slow roasted prime rib sliced and sauteed with peppers and onions served on a warm baguette with melted provolone.

Grilled Chicken Gyro \$13
Grilled chicken stuffed in a warm pita with shredded lettuce, diced tomato, feta cheese, and tzatziki

Salmon BLT Wrap \$13
Chunks of grilled salmon wrapped in a grilled flour tortilla with Applewood smoked bacon, shredded lettuce, and tomato. Served with rosemary aioli

Meatball Sub \$13
Jumbo meatballs baked in a French bread roll with marinara and provolone cheese

Pasta

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

Grilled Shrimp \$23
Grilled jumbo shrimp with pesto cream sauce served over angel hair pasta

Tuscan Chicken \$21
🌱 Vegetarian Available
Sauteed chicken, sundried tomatoes, and spinach tossed with linguine

Chicken Alfredo \$21
🌱 Vegetarian Available
Fresh linguine, butter, parmesan, and a hint of cream

Chicken Parmesan \$21
Crispy fried chicken breast topped with marinara sauce and served with spaghetti marinara

Spaghetti and Meatballs \$18
🌱 Vegetarian Available
Three 2 oz. jumbo all-beef meatballs simmered in Marinara and tossed with spaghetti

Chicken Piccata \$20
Tender chicken scaloppini with garlic, capers, and white wine and served over angel hair

Mushroom Florentine Ravioli \$22
Mushroom stuffed ravioli tossed with bechamel sauce and topped with sauteed spinach and sundried tomatoes

Cioppino Pasta \$26
Shrimp, mussels, and mahi sauteed with red and green peppers, and red onion. Finish with a basil tomato broth and served with your choice of rice or linguini pasta.

🌱 Pasta Primavera \$18
Spinach, Zucchini, and Squash sautéed in a pesto wine sauce with angel hair pasta. Accompanied with a house salad. Make Vegan by substituting rice for pasta.

Seafood

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

Crab Cakes \$Market Price
Three 3 oz. crab cakes with lemon caper aioli 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

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

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

Seafood Platter \$30
4oz grilled salmon, 3oz crab cake and 3 jumbo shrimp, served with your choice of side

Pecan/Curry Crusted Mahi Mahi \$24
8oz Mahi Mahi filet topped with curry/pecan spread and broiled to perfection. Served with your 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* \$25
10 oz. slow roasted prime rib steak hand cut and served au jus with horseradish cream and choice of side

Pork Chop \$21
Thick cut bone-in 10 oz. pork chop basted with a bourbon honey glaze and finished with bacon and an apple brown sauce reduction with 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

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

Meatloaf \$17
Two 4 oz. slices of meatloaf topped with rich brown gravy and served with your choice of side

🌱 Vegetable Stir-Fry \$17
Zucchini, Squash, Broccoli, Carrots, and Red Peppers simmered in a tangy ginger soy sauce and served over rice pilaf. Accompanied with a house salad.

Braised Short Ribs \$22
Braised short ribs, fork tender and topped with Espanola sauce

Grilled Ribeye \$28
Chargrilled 12oz rib eye topped with herb compound butter and served with choice of side.

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