HEIRLOOM BISTRO

DINNER MENU

APPETIZERS

Filet Wrapped Asparagus*

18

Asparagus Wrapped in Thinly Pounded Grilled Prime Filet Tips
Finished with a Bleu Cheese Fondue

Traditional Meatballs*

18

Housemade Meatballs Served Over Herbed Whipped Ricotta Topped with Marinara & Shaved Pecorino Romano Finished with Basil Infused Olive Oil

Seared Tuna*

20

Pan Seared Sesame Encrusted Sushi Grade Bluefin Tuna Served with Chilled Seaweed Salad, Teriyaki Glaze & Spicy Aioli

SOUP OF THE DAY

Half Soup \$9 or Full Soup \$14

Stracciatella

Spinach & Egg Drop in a Chicken Broth

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HEIRLOOM BISTRO

DINNER MENU

SALADS

Half Salad \$12 or Full Salad \$19

Salad Add-Ons: Chicken \$7 ~ Shrimp \$9 ~ Scallops \$12

Chinois

Cabbage, Carrots & Red Bell Peppers Topped with Fried Wontons in a Sesame Ginger Dressing

Strawberry & Arugula

Arugula, Fresh Strawberries, Applewood Smoked Bacon, Feta, Red Onion & Honey Roasted Almonds Tossed in a Citrus Vinaigrette

Classic Caesar

Romaine Lettuce, Parmesan & Italian Herb Croutons Tossed in our Creamy Caesar Dressing (Add Specialty Imported Italian Anchovies for \$2 Upcharge)

ENTRÉES

All Entrées Include Choice of Complimentary Size Salad or Soup for \$2 Upcharge & Chef's Veg

Surf & Turf* 4oz Prime Filet Medallion Grilled to Perfection Topped with Jumbo Shrimp & Diver Scallops in a Lemon Scampi Sauce Served Over Yukon Gold Mashed Potatoes 48

Wild Alaskan Halibut* Pecan Encrusted Halibut Oven Roasted & Served Over a Spring Vegetable Risotto Finished with Balsamic Glaze & Local Truffle Infused Honey 43

Pork Chop Agrodolce* 1lb Bone-In Grilled Heritage Duroc Pork Chop Served Over Yukon Gold Mashed Potatoes Topped with an Agrodolce Pepper Sauce 37

Calabrian Stuffed Chicken* Joyce Farms Airline Breast Stuffed with Spicy Italian Sausage & Ricotta Over Mediterranean Risotto Finished with a Roasted Chicken Demi 36

ASK ABOUT OUR IN-HOUSE DESSERTS DU JOUR