HEIRLOOM BISTRO

DINNER MENU

APPETIZERS

Beef Tip Pasta

21

Prime Filet Tips, Caramelized Onions, Sun-Dried Tomatoes, Arugula, Feta & Cavatappi Tossed in a Burgundy Demi

Burrata Plate 🛼

20

Fresh Burrata Cheese Served with Grilled Cinnamon Apples, Applewood Smoked Bacon, Red Onion & Wild Arugula Finished with Lemon Vinaigrette & Balsamic Glaze

Empanada

18

All Natural Chicken & Cheddar Empanada with Cilantro Lime Sour Cream & a Salsa Fresca Sauce

SOUP OF THE DAY

Half Soup \$9 or Full Soup \$14

Stracciatella

Spinach & Egg Drop in a Chicken Broth

Portobello Mushroom



DINNER MENU

SALADS

Half Salad \$12 or Full Salad \$19

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

Kale & Apple Kale, Gala Apples, Applewood Smoked Bacon, Dried Fruit, Toasted Almonds & Red Onion Tossed in a Harvest Apple Cider Vinaigrette

Spinach & Pear Baby Spinach, Fresh Pears, Applewood Smoked Bacon, Pecans, Feta, Grape Tomatoes & Red Onion Tossed in Balsamic 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 \$3 Upcharge & Chef's Veg.

Stuffed Chicken Oven Roasted All Natural Boneless Chicken Breast Stuffed with Baby Greens, Fresh Mozzarella & Roasted Garlic Served Over Local Yukon Gold Mashed Potatoes & Finished with a Roasted Chicken Demi 35

Halibut Pan Seared Alaskan Halibut Served Over Herbed Risotto Finished with Sun-Dried Tomato & Caper White Wine Sauce 40

Ribeye* 14oz Prime Ribeye Grilled to Perfection Served with Local Yukon Gold Mashed Potatoes & Finished with a Gorgonzola Truffle Fondue 44

Salmon Oven Roasted Pecan Encrusted Salmon Served Over an Herbed Risotto & Finished with Honey Bourbon Glaze 36

ASK ABOUT OUR IN-HOUSE DESSERTS DU JOUR

