

Starters

BRUSCHETTA.....	7
Seasoned and Baked Slices of French Baguette, Topped with Tomato, Garlic, Basil and Red Onion	
SHRIMP COCKTAIL.....	7
Six Jumbo Poached Shrimp Served with a Horseradish Cocktail Sauce	
APPETIZER FOR TWO.....	12
CRAB DIP.....	12
Served in a Bread Boule	
BEEF OR CHICKEN QUESADILLA.....	7
Thinly Sliced Beef or Chicken Combined with Onions Peppers and Cheese Garnished with Sour Cream	
LOADED POTATO SKINS.....	7
Crumbled Applewood Bacon & Cheddar Cheese, Served with Sour Cream	
SOUP DU JOUR.....	Cup 3.....Bowl 5
Chef Inspired Soup Freshly Made in House	
SOUP AND SALAD.....	6
Cup of Soup and Garden Salad	

Salads

Our Salads are Made Fresh with Our Own House-Crafted Dressings:
Fat Free Raspberry Walnut, House Caesar, Balsamic Vinaigrette, Champagne Vinaigrette, Bleu Cheese and Ranch

COBB SALAD.....	9
Romaine Lettuce Topped with Turkey, Bacon, Swiss, Crumbled Bleu Cheese, Cherry Tomatoes, Cucumber and Hard Boiled Egg	
GRILLED CHICKEN CAESAR SALAD.....	8
Freshly Torn Romaine Hearts Tossed in Homemade Caesar and Topped with Reggiano Parmigiano and Fresh Garlic Croutons	
HARVEST SALAD.....	8
Mesculin Greens Tossed with Toasted Walnuts, Dried Cranberries, Diced Green Apple, Bleu Cheese Crumbles & Cherry Tomatoes	
CHEF SALAD.....	8
Mixed Lettuce Topped with Julienne Ham, Turkey, Shredded Cheddar, Cherry Tomatoes, Sliced Red Onion and Hard Boiled Egg	
STEAK FRITES SALAD.....	9
Fresh Spinach & Mesculin Tossed with Crumbled Bleu Cheese Topped with Slices of Succulent Grilled Steak and a Nest of Crispy Shoestring Potato Frites	

Sandwiches

Sandwiches Include a Pickle and Your Choice of Cubed Seasonal Fruit, Onion Rings, German Potato Salad,
Homemade Potato Chips or French Fries. Add a Bowl of Soup, a Caesar or Garden Salad for \$4

HERITAGE SHORES CLUB.....	7
Choice of Roasted Turkey Breast or Black Forest Ham with Bacon, Lettuce & Tomato on Choice of White or Whole Wheat Bread	
JUMBO LUMP CRAB CAKE SANDWICH.....	12
With Lettuce, Tomato & Tartar Sauce Served on a Toasted Potato Roll	
HS BURGER.....	7
Hand-Formed Certified Angus Beef Patty on a Kaiser Roll with Choice of American, Swiss, Cheddar, Provolone, Caramelized Onions, Mushrooms, Bacon with Lettuce and Tomato (Add Bacon \$1.00 and Extra Cheese \$0.50)	
HS DOG.....	4
Quarter-Pound All Beef Hot Dog Served on a Soft Potato Bun with Choice of Ketchup, Mustard, Relish, Diced Onions	
FRENCH DIP.....	7
Sliced Roast Beef Topped with Melted Provolone with a Side of Au Jus	
GRILLED BALSAMIC CHICKEN SANDWICH.....	8
Marinated, Grilled and Topped with Sautéed Garlic Spinach and Mozzarella Cheese	
GRILLED RACHEL.....	8
Turkey, Coleslaw, Swiss Cheese, 1000 Island Dressing on Toasted Rye Bread	
FRIED HALIBUT SANDWICH.....	8
Beer Battered Halibut Served on Potato Roll	
WESTERN OMELET.....	8
Farm Fresh Eggs Served with Choice of Side	
OPEN FACED NEW YORK STRIP.....	12
Grilled NY Strip Served on a Garlic Crouton Topped with Sauteed Mushrooms and Onions	
EGG SALAD SANDWICH.....	6
Served on Choice of Bread	

From the Grill

(Available After 5pm)

Entrees Include a Choice of a Cup of Soup du Jour, Caesar or Garden Salad,
Seasonal Vegetable and Choice of Chef's Starch du Jour.

NY STRIP STEAK.....	12OZ - 22.....	8OZ - 18
Hand Cut Certified Angus Beef Served with Chef Butter Garnished with Onion Crisps		
FILET OF TENDERLOIN.....	8OZ - 28.....	6OZ - 22
Hand Cut Certified Angus Beef Center-Cut Filet Served with Red Wine Demi-Glace		
SURF & TURF.....		28
6 oz. Filet of Tenderloin Grilled to Perfection and Served with a Red Wine Demi-Glace and 4 oz. Crab Cake		
MOJO MARINATED FLANK STEAK.....		17
Marinated in Garlic and Citrus Juices and Grilled to Perfection		
PORK VERACRUZ.....		16
Hand Sliced, Grilled Pork Chop with a Tequila Lime Cilantro Sauce		

Dinner Selections

(Available After 5 pm)

Entrees Include a Choice of a Cup of Soup du Jour, Caesar or Garden Salad,
Seasonal Vegetable and Choice of Chef's Starch du Jour.

SHRIMP SCAMPI.....		18
Jumbo Shrimp Sautéed in a Diced Tomato and Garlic Butter Sauce, Served Over Linguini		
CRAB CAKES.....		26
Lump and Jumbo Lump Crabmeat		
PESTO & PARMESAN CRUSTED SEA SALMON.....		19
A Grilled Filet of Salmon Topped with Basil Pesto and Shaved Parmesan Cheese		
GRILLED BALSAMIC CHICKEN & BROCCOLI ALFREDO.....		17
Marinated and Grilled Chicken Breast Tossed with Linguini and Broccoli		
CHICKEN MARSALA.....		14
Breaded in Italian Bread Crumbs and Sauteed, Finished with a Mushroom Demi-Glace		
CATCH OF THE DAY.....		Market Price
Chef Choice Brought in Daily		
BEE STROGANOFF.....		16
Beef Tips Tossed with Egg Noodles, Sliced Mushrooms and a Brown Cream Sauce		
VEAL DU JOUR.....		18
Veal Medallions Prepared to Order with Choice of Marsala, Saltimboca or Piccata		

A 15% service charge is automatically added to your check. Any additional gratuity is at your discretion

For vegetarian, gluten free or other special dietary needs please ask your server and we will do our best to accommodate your needs