

# the Heritage

## Salads...

### DUET OF ASPARAGUS

marinated and grilled green and white asparagus with fried quail egg and toasted pinenuts; served with asparagus soup and lemon mascarpone cream 4.99

### HAWAIIAN BABY ARUGULA AND BABY SPINACH SALAD

with hearts of palm, orange supremes, macadamia nuts, and honey citrus vinaigrette 4.99

## Entrees....

### STUFFED VEAL BREAST

slow braised veal breast bundle filled with a prosciutto ham, sausage bread and herb stuffing; served with a tomato caper sauce and potato gnocchi 21.99

### CHOUCROUTE GARNI

grilled country pork chop braised in a clay pot with sauerkraut, dark beer, slab bacon and house-made sausage 19.99



### SPICY MUSHROOM GOULASH

sautéed trio of mushrooms in a sweet and zesty sauce with parsley, Hungarian paprika, and marjoram; served with sautéed spätzel 16.99

### ZWIEBELROSTBRATEN

thin beef steaks with red wine, bacon and caramelized onion sauce served with buttered noodles and shoestring onion rings 22.99

### ALASKAN FLAT IRON STEAK

pan seared grass fed beef steak\* served with a king crab leg, Yukon Jack and butter melted leek sauce 22.99



### PORCINI-CRUSTED PLANT-BASED SCALLOPS

served on rösti potatoes with smoked and spiced portobello mushrooms, slow roasted tomatoes, asparagus and hollandaise 17.99

### MOROCCAN CHICKEN B'STILA

very moist Moroccan spiced roasted all-natural chicken and almond pie served with grilled eggplant, Moroccan couscous, and bbq sauce 18.99

### TIED-UP TIGHT

seared lamb loin topped with spinach and morel mushrooms then tied with potato strings; served crispy brown with a Madeira wine and green peppercorn sauce with pan roasted salisify 23.99

### RACK OF RABBIT WITH BRAISED LEGS

served with a whole grain mustard sauce, crispy polenta cake and caramelized Belgium endive 21.99

 INDICATES PLANT BASED CUISINE

*\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Ask your server about our  
fabulous wine pairings.

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Included in the entrée price is your choice of appetizer, salad, or soup to encourage you to try different courses. These choices allow our students the opportunity to prepare more diverse meals, and allows you to enjoy more of our offerings.

## Appetizers...

### THE ROCK

thin slices of beef strip steak in a soy, garlic, and ginger sauce grilled at your table on a very hot rock 6.99



### ARTICHOKE FRITTER

crispy but tender fritters filled with marinated artichokes and roasted red bell peppers served with basil pesto ice-cream and pomegranate drizzle 6.99

### LOBSTER FLATBREAD

butter poached lobster with a savory lobster sauce topped with house-made mozzarella cheese 6.99

### CRISPY DUCK RAVIOLI

stuffed with duck confit, caramelized onions, dried cherries; served with tangerine sauce and orange marmalade 6.99



### MOCK EEL

our house specialty of crispy shiitake mushrooms uniquely cut and served with a sweet soy sauce flavored with garlic and ginger 6.99



### SPINACH POTATO PIEROGI

a unique Polish pasta filled with potato, onion, spinach, and cabbage; served with a caramelized onion broth 6.99

### TOMATO TART

slow roasted tomatoes, cippolini onions, ricotta salata cheese and olives in a flakey crust served with a lemon vin blanc 6.99

### CARPACCIO

sesame seed crusted carpaccio of yellowtail tuna\* on a Himalayan salt plate with wakame salad served with Japanese mustard mayonnaise, tobago citrus caviar, marinated cucumbers and sesame oil 7.99



### BAMBOO STEAMER OF MIXED VEGETABLES

with sweet chili dipping sauce 4.99

## Soups...

### PASTA FAGIOLI

Italian white bean and pasta soup 4.99



### POTATO AND CELERY ROOT BISQUE WITH BLACK TRUFFLE 4.99

### Tableside Features

Shaken Shrimp Cocktail

Caesar Salad

Apples Normandy

Ask your server for details.

Please join our

Preferred Dining Program

by leaving us your email

at the bottom of your bill.