Welcome to The Heritage! The entrée price includes a choice of shared plate, green, or soup to encourage you to try different courses prepared by all of our students.

**Suitable for Sharing**

Greek Soufflé
Wilted spinach, onions, fresh dill and feta cheese folded into a fluffy soufflé and served with a Greek yogurt tzatziki sauce. 6.99

Mock Eel
Our house specialty of uniquely cut crispy shiitake mushrooms, sweet ginger and garlic soy sauce 6.99

Voted Best Vegan Dish by Grand Rapids Magazine

Kimchi and Rib Stew
Korean sticky baby back pork ribs braised in kimchi with baked tofu 6.99

Foie Gras Crème Brûlée
House-made crackers and gooseberry chutney 7.99

The Rock
Thiny sliced pieces of beef tenderloin* with a soy, garlic, and ginger marinade, grilled tablesde on a hot basalt stone 6.99

Wild Mushroom & Lobster Parcel
A medley of mushrooms, sweet lobster, baby potatoes, baby carrots, tied up inside a parchment pouch 6.99

**Soup and Greens**

Popcorn Salad
Little Gem lettuce with roasted sweet corn, cashew crème fraîche vinaigrette, avocados, roasted red bell peppers, pickled beets and kettle corn 6.99

Red Curry Kabocha Squash Soup
Caramelized Brussels sprout leaves, apples, and toasted pumpkin seeds 4.99

Blistered Shishito Pepper
Pan roasted sweet peppers tossed in sesame oil, miso and Parmesan 6.99

Grilled Zucchini Salad
Mâché, toasted macadamia nuts, basil leaves, Minus 8 vinegar, macadamia nut oil and shaved Parmigiano Reggiano 6.99

Desserts, made daily by the Secchia Institute for Culinary Education pastry class, will be presented at your table.

* Indicates a pure plant-based vegan dish.

**Food Allergy Notice:** Foods prepared here may contain peanuts, tree nuts, soy, shellfish, fish, wheat, milk, and eggs. We cannot guarantee that any of the products used in this restaurant are completely allergen free. *Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The Heritage is committed to purchasing and serving responsibly sourced Seafood without compromising the future of our Oceans. Our program is in accordance with Monterey Bay Aquarium’s Seafood Watch.

We accept Visa, MasterCard, Discover, RaiderCard, cash, and check.

All participants are welcome. Those in need of special accommodations please contact the Heritage at (616) 234-3700.

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**Large Plates**

Ishi Yaki Buri Bop
Stone bowl grilled tofu, Japanese sticky rice, grilled portabella mushrooms, stir-fried vegetables, wakame seaweed salad and mango yolk sphere. 21.99

Rosemary-Lemon Feta Cheese Crusted Double Chop Berkshire Pork
Toasted green wheat freekah surrounded by a charred tomato coulis, topped with roasted red bell pepper cucumber salad 26.99

Striped Bass
Sautéd sustainable striped bass fillet on a bed of soba noodles with teriyaki sauce. Topped with a classical Japanese de-fisher of ginger, scallions and sesame oil. 25.99

Pan–Roasted Organic Chicken Breast
Mango bread pudding, chicken thigh crêpinette, finished with Grand Marnier peppercorn gastrique and roasted leeks 23.99

Braised Lamb Shoulder
Spaghetti squash, fennel puree, cannellini beans and roasted cipollini 26.99

Sunburned Steak
Ancho chili and herb rubbed filet mignon. Served with blue corn waffles, frijoles charros, jicama salad and ranchero sauce 28.99

Lobster Newburg
Half a Maine lobster butter poached in a flaky pastry tart filled with roasted scallop mousse, wilted arugula and baby carrots. Served on a bed of creamy lobster Newburg sauce 29.99

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