The Heritage Restaurant
Welcome to the Heritage!

Starters and Sharing Plates

**Caprese Soufflé**
Slow roasted tomato, basil, fresh mozzarella, balsamic vinegar and Parmigiano Reggiano 8

**Mock Eel**
Our house specialty of uniquely cut crispy shiitake mushrooms and sweet garlic soy sauce 7
*Voted Best Vegan Dish by Grand Rapids Magazine*

**Duck Confit and Waffles**
Caramelized duck, blue corn waffles, gooseberry chutney and bacon powder 8

**The Rock**
Thinly sliced filet mignon and Ponzo sauce grilled tableside on a very hot rock 7

**Betty Lou’s Tomato and Red Bell Pepper Bisque**
Roasted red bell peppers, red onion, cucumber and fresh dill 5

**California Zinger**
Avocados, fresh mint, grapefruit, bibb lettuce and toasted almonds 7

Large Plates

**Mongolian Wheatloaf**
Asian-style bulgur wheat, water chestnuts, mushrooms, soba noodles and Mongolian BBQ sauce 20

**Mojo Kurobuta Pork**
High quality, Coca-Cola marinated char-grilled pork, tostones and black beans 27

**Striped Bass**
Sautéed striped bass fillet with crabmeat stuffed Naleśniki and a creamy fennel sauce 26

**Pan Roasted Organic Chicken**
Smoked Gouda bread pudding, French onion broth and buttered popcorn grits 24

**Osso Bucco**
Sweet Marsala wine-braised veal shank, served with wilted baby arugula, butternut squash and walnut, house-made Pappardelle pasta 27

**Grilled Filet Mignon**
Leek croquette, smoked cauliflower purée, black garlic sauce and house-made sriracha sauce 27

* Indicates a pure plant-based vegan dish.

Allergy Alert Notice: We cannot guarantee that any of the products used in this restaurant are completely allergen free.

* Notice: 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.