

the Heritage

Included in the entrée price is a 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 allow you to enjoy all that we offer.

beginnings....

THE ROCK

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

ARTICHOKE TARTE TATIN

upside down puff pastry tart topped with marinated artichokes and roasted garlic ice-cream 6.99

BLUE CHEESE FRITTERS

crispy dumplings stuffed with Maytag blue cheese served with a blood orange vinaigrette 6.99



FALAFEL QUESADA

chick pea fritter encased in a griddled whole wheat tortilla, sealed with roasted red pepper aioli and finished with a smoked tomato relish caramelized red onions, and yogurt-cucumber sauce 5.99



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 lemon caper sour crème sauce 5.99

BLUE CORNMEAL CRUSTED CHILE RELLENO

Manchego cheese and chorizo stuffed poblano pepper served with ranchero sauce 6.99

CARPACCIO

pepper 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



CREAMY "CREAMLESS" FENNEL BISQUE

made with young Thai coconut and fennel 4.99

NEW MEXICO POSOLE SOUP

braised pulled pork, hominy, red chile and green chile-lime 4.99



STRAWBERRY AND BLACKBERRY SALAD

strawberry and arugula salad with blackberry red onion dressing 4.99

TUNA NICOISE SALAD

seared tuna*, chopped eggs, potatoes, tomatoes, and haricot verts served with a nicoise olives and Reggiano vinaigrette 4.99

HAWAIIAN TOMATO, BEET AND AVOCADO SALAD

red and yellow tomatoes, cucumbers, roasted beets, avocado, hearts of palm and a li hing mui umeboshi plum vinaigrette 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.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

the Heritage

entrees....

SALTIMBOCCA

sautéed bundles of veal scaloppini filled with prosciutto ham, fresh sage, and Fontina cheese served with a marsala wine demiglace and sweet corn potato gnocchi 20.99

THREE LITTLE PIGS

bbq grilled pork tenderloin and braised pork belly served with macaroni and cheese with crispy pancetta and caramelized leeks 20.99

LOBSTER POT PIE

grilled lobster tail meat served in a velvety amontillado sherry cream sauce with potatoes, carrots, and sweet corn finished with a flakey crust 22.99



MUSHROOM WELLINGTON

five spice grilled trio of mushrooms, butternut squash, spinach, asparagus, char-grilled red onion, and roasted peppers in a flaky crust served with a lime hoisin sauce and jade rice 16.99

DUCK, DUCK, GOOSE

duck confit, seared duck foie gras, and slices of sous vide goose breast* served with an orange green peppercorn gastrique and truffled grits 22.99

JAPANESE STEAK HOUSE FLAT IRON STEAK

pan seared grass fed beef steak* served with wasabi mashed potatoes and ponzu sauce 20.99



MASAMAN CURRY

sweet and creamy masaman curry sauce with young Thai coconut, onions, crispy potatoes, and gingered tofu served with steamed basmati rice 16.99

CLAY POT ROASTED CHICKEN BREAST

very moist tandoori spiced all natural chicken breast* served with grilled eggplant, Moroccan couscous and lemon herbed yogurt 18.99

SUNBURNED STRIP STEAK

herb and chile marinated grass fed strip steak* grilled and served over a Mexican chocolate mole sauce and cilantro scented portabella mushroom empanadas 22.99

LAMB COPPA

grilled American lamb* sliced and layered with pickled fennel, grilled artichokes, golden raisins, roasted garlic cloves, balsamic glazed red onions and served with port wine jus and puffed potatoes 22.99

Ask your server about our
fabulous wine pairings...
featuring an eclectic
variety of wines.



INDICATES PLANT BASED CUISINE