



STARTERS

Sea Scallop- 12 **GF**

Braised greens/ Pickled mustard seed caviar/ mustard pudding

Chicken Wings- 8

Pick one:

-Buffalo

-Lemon pepper

Creamed Spinach Dip- 7 **V**

Gruyere/ pepper flakes/ grilled bread

Louisiana BBQ Shrimp- 10 **GF**

Served in a BBQ style broth with lemon & herbs

SALADS

Add on: Chicken-6, Shrimp-8, Salmon-6

Roasted Beets- 10 **V**

Burrata/ orange segments/ frisee/ croutons

Caesar- 10 **V**

romaine/ crouton

Salmon Quinoa- 14 **GF**

Crème fraiche/ almonds/ orange segments/

Leeks & asparagus - 12 **GF V**

Charred leeks/ white asparagus/ pecans

TAPAS

Fried Brussels- 7 **GF V**

Fish sauce/ Soy glaze/ Fresno chilies

Loaded Potato- 8

Bacon aioli/ fried onions

Charcuterie Board- 12

Prosciutto/ sopressata/ olive tapenade/ provolone/ ricotta/ bread/

Chicken Parmesan Sliders- 10

Tomato sauce/ mozzarella/ basil

PIZZAS

Margherita Pie- 12

tomato sauce/ mozzarella/ basil

BURGERS

Choice of French Fries, Sweet Potato Fries, or Side Salad

Heldrich Burger- 12

American/ cheddar/ swiss/ pepper jack

Turkey Burger- 14

Avocado crème/ roasted yellow peppers/ frisee

SANDWICHES

Choice of French Fries, Sweet Potato Fries, or Side Salad

Salmon sandwich- 13

Lemon caper vinaigrette/ watercress/ tomato/ onion

Grilled Chicken Sandwich- 10

Spring onion pesto/ roasted tomatoes/ provolone

Steak sandwich- 14

Bacon aioli/ caramelized spring onions/ bleu cheese

Veg burrito- 9 **V**

Riced cauliflower/ mustard greens/ beans/ pepper jack

ENTREES

French Chicken- 22

whipped potato/ seasonal vegetables/ a Jus

NY Strip Frites- 24

*Served Medium Rare

Parm Fries/ garlic spinach/ chimichurri

Baked Ziti - 10 **V**

Roasted tomatoes/ mozzarella/ ricotta/ fried basil chips

Salmon- 18 **GF**

*Served Medium Rare

Pea puree/ black lentils/ pea greens

Cod- 20 **GF**

Zucchini/ capers/ red pepper/ carrot puree

GF - Gluten Free

V - Vegetarian