Breakfast
Served From 6:30 AM until 11:00 AM
Dial 8511

HEALTHLY CHOICES
Fresh Fruit Plate  GF, V
Diced Melons, Mixed Berries, Fruit Flavored Yogurt  9

Old Fashioned Stone Ground Oatmeal  V
Served with Fruit and House Made Granola  7

Smoked Salmon Bagel
Tomato, Red Onion, Caper Dill Cream Cheese  13

THE CLASSICS
Silver Dollar Pancakes  V
Warm Maple Syrup, Fresh Creamery Butter  9

Belgium Waffle  V
Warm Maple Syrup, Fresh Creamery Butter  11

Three Egg Omelet
Choice of Three – Ham, Bacon, Sausage, Onions, Peppers, Mushrooms, Spinach, Cheddar, or Swiss
Hash Brown Potatoes & Toast  14

The New Brunswick
Two Eggs, Applewood Smoked Bacon or Country Sausage, Hash Brown Potatoes & Toast, Choice of Juice
And Coffee, Decaffeinated Coffee or Tea  18

OFF THE GRIDDLE
Steak and Eggs
NY Strip Loin Steak, Two Eggs, Potato & Au Gratin Timbale  20

Breakfast Quesadilla
Scramble Eggs, Ham, Peppers, Onions and Salsa  13

QUICK AND EASY SIDES
New York Bagel +
Assorted Cereals +
Plain and Mixed Berry Yogurt  5
English Muffin +

Applewood Smoked Bacon  6
Country Sausage  6
Hash Browns +
Assorted Juices  5

BEVERAGES
Coffee +
Tea +
Hot Chocolate +

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All Day Dining
Served From 11:00 AM until 11:00 PM
Dial 8511

STARTERS
Wild Mushroom Bisque - 8 V
Madeira, Oliva Oil Drizzle
And Chives
Christopher’s Nachos- 12
House Fried Tortillas, Slow
Braised Ancho Short Rib, Poblano
Queso, Black Beans, Avocado
And Pico de Gallo
Marinated Burrata - 12 V
Heirloom Tomato, Olive Dust,
Chargrilled Flatbread & Basil
General Tso’s
Crispy Chicken Wings- 10
Asian Chili, Scallion & Sesame
Mezza Platter - 10 V
Roast Garlic Hummus, Baba
Ganosh, Dill & Cucumber Tzatki
And Oregano Baked Pita Chips
Charcuterie Board - 15
Assortment of Cured Italian Meats
and Cheeses, House Pickled
Vegetables, Olives, And Crostini

SALADS
Add Chicken-7, Shrimp-8, Salmon-9
Red Caesar- 9 V
Baby Red Romaine, Parmesan
Twill, Grilled Crostini Creamy
Lemon Caper Dressing
Baby Kale Salad - V
Shaved Brussel Sprout, Apple,
Toasted Almonds, Craisins
And Apple Cider Ranch Dressing
Heldrich Salad - 8 V
Field Greens, Grape Tomato,
Cucumber, Crispy Onions,
Pumpkin Seeds and

BURGERS
Our Burgers are Made Fresh with
an 8oz Blend of Short Rib, Brisket
and Ground Chuck
Choice of French Fries or Side Salad
Sweet Potato Fries or Onion Rings Add $1

Heldrich Burger-14
Choice of American, Cheddar,
Pepper Jack, Fresh Mozzarella or
Bleu Cheese
Texas Burger-14
Crispy Onion, BBQ Sauce,
Bacon, Cheddar Cheese
California Burger-15
Pepper Jack Cheese, Avocado &
Pico de Gallo,
Vegetable Samosa Burger-14
Potato and Chic Pea Patty,
Mango Chutney & Curried Yogurt

PIZZAS
Margherita - 12 V
Tomato, Fresh, Mozzarella, Basil
Rustica Pizza- 14
Shaved Proscuitto, Caramelized
Onion, Ricotta, Baby Arugula,
Balsamic Glaze
Fungi Pizza – 13 V
Wild Mushroom, Spinach, Red
Onion & Goat Cheese
Ancho Flatbread – 14
Braised Short Rib, Pepper Jack,
Tomato, Roast Garlic Cream

SANDWICHES
Choice of French Fries or Side Salad
Sweet Potato Fries or Onion Rings Add $1

Grilled Chicken Flatbread- 13
Sundried Tomato Aioli, Bacon,
Avocado & Mesclun Lettuce
Caprese Focaccia- 12 V
Fresh Mozzarella, Heirloom
Tomato, Basil Pesto, Arugula
Roasted Turkey Club - 13
Shaved Turkey, Herb Mayo,
Bacon, Avocado & Tomato
Heldrich Cheese Steak - 14
Shaved Sirloin, Caramelized
Peppers, Onions, Mushrooms,
Creamy Bleu Cheese Fondue

ENTREES
Grilled Chicken Paillard-22
Toasted Barley Pilaf, Baby
Vegetables, Red Pepper Romesco
Grilled NY Strip – 29
Roast Garlic Parmesan Fingerling
Potatoes, Grilled Asparagus, and
Porcini Mushroom Butter
Pan Roasted Salmon- 24
Chargrilled Sweet Potato, Baby
Ruby Beets and Greens, and
Horseradish Orange Glaze
Mezzi Rigatoni - 20 V
Basil Pomodoro Sauce,
Baked and Shaved Ricotta Salatta
Red Quinoa Veggie Bowl 20 V
Grilled Sweet Potato, Sliced
Avocado & Fried Chic Peas
White Balsamic Vinaigrette

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DESSERTS

NY Cheese Cake 8
With Sun-Dried Cherry Grand Marnier Compote and House Whipped Cream

Madagascar Vanilla Creme Brule 8
with Caramelized Sugar Shell

Warm Chocolate Lava Cake 8
With Vanilla Ice Cream and House Whipped Cream

Individual Berry Tart 8
With Chambord Raspberry Sauce and House Whipped Cream

Assorted Ice Creams and Sorbets 6

KIDS MENU

Angus Beef Burger
Angus Beef Burger, Brioche Bun, Cheddar Cheese, French Fries 11

Chicken Fingers
Choice of French Fries or Fresh Fruit 9

Grilled Cheese
Choice of French Fries or Fresh Fruit 7

Rigatoni Pasta Marinara 8

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All Day Dining
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Beverages

White Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Grigio, Borgo Magredo, Friuli Venezia Giulia, Italy, 2016</td>
<td>9</td>
<td>34</td>
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<tr>
<td>Pinot Gris, Montinore, Willamette Valley, Oregon, USA 2016</td>
<td>11</td>
<td>44</td>
</tr>
<tr>
<td>Sauvignon Blanc, Mohua, Marlborough, New Zealand 2016</td>
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<td>38</td>
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<tr>
<td>Chardonnay, Michael David Winery, Lodi, CA, USA 2016</td>
<td>11</td>
<td>42</td>
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<tr>
<td>Chardonnay, Cypress, Central Coast, CA, USA 2016</td>
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<td>32</td>
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<tr>
<td>Chardonnay, Chalk Hill, Sonoma, CA, USA 2016</td>
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<td>56</td>
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<tr>
<td>Chardonnay, Cakebread, Napa, CA, USA 2016</td>
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<td>36</td>
</tr>
<tr>
<td>Riesling, The Seeker, Mosel, Germany 2016</td>
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<td>36</td>
</tr>
<tr>
<td>Sparkling Wine, Veuve Du Vernay, France</td>
<td>10</td>
<td>34</td>
</tr>
<tr>
<td>Prosecco, Cupcake Vineyards, Central Coast, CA, USA 187ml</td>
<td>8</td>
<td>100</td>
</tr>
<tr>
<td>Champagne, Moet &amp; Chandon Imperial, France</td>
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</tbody>
</table>

Red Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Pinot Noir, Hahn Estate, Monterey, California, USA 2016</td>
<td>11</td>
<td>42</td>
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<tr>
<td>Pinot Noir, Montinore Reserve, Willamette, Oregon, USA 2015</td>
<td>63</td>
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<tr>
<td>Merlot, Roth, Sonoma, California, USA 2014</td>
<td>12</td>
<td>46</td>
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<tr>
<td>Cabernet Sauvignon, Trinity Oaks, Monterey, CA USA 2014</td>
<td>9</td>
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<tr>
<td>Cabernet Sauvignon, Uppercut, Napa, CA, USA 2015</td>
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<td>46</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Josh Cellars, North Coast, CA, USA 2015</td>
<td>14</td>
<td>52</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Rodney Strong, Alexander Valley, CA 2015</td>
<td>67</td>
<td></td>
</tr>
<tr>
<td>Malbec, Nieto, Mendoza, Argentina 2016</td>
<td>9</td>
<td>34</td>
</tr>
</tbody>
</table>

Bottle Beers

- Heineken
- Stella Artois
- Amstel Light
- Corona
- Michelob Ultra
- Miller Lite
- Coors Light
- Blue Moon
- Yuengling
- Bud Lite
- Budweiser
- Sierra Nevada
- Blue Point Toasted Lager
- Rebel IPA
- Voodoo Ranger IPA
- Dock Street Rye IPA
- Riverhorse Roly Poly Pils
- Lagunitas Little Sumpin' Sumpin' Ale

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