

Breakfast

Served From 6:30 AM until 11:00 AM

Dial 8511



HEALTHY 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 4

Assorted Cereals 4

Plain and Mixed Berry Yogurt 5

English Muffin 4

Applewood Smoked Bacon 6

Country Sausage 6

Hash Browns 4

Assorted Juices 5

BEVERAGES

Coffee 4

Tea 4

Hot Chocolate 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

All Day Dining

Served From 11:00 AM until 11:00 PM
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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 Tzatziki
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
Twirl, 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 Prosciutto, 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 \$

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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BEVERAGES

White Wines

	Glass	Bottle
Pinot Grigio, Borgo Magredo, Friuli Venezia Giulia, Italy, 2016	9	34
Pinot Gris, Montinore, Willamette Valley, Oregon, USA 2016	11	44
Sauvignon Blanc, Mohua, Marlborough, New Zealand 2016	10	38
Chardonnay, Michael David Winery, Lodi, CA, USA 2016	11	42
Chardonnay, Cypress, Central Coast, CA, USA 2016	9	32
Chardonnay, Chalk Hill, Sonoma, CA, USA 2016	14	56
Chardonnay, Cakebread, Napa, CA, USA 2016		85
Riesling, The Seeker, Mosel, Germany 2016	10	36
Sparkling Wine, Veuve Du Vernay, France	10	34
Prosecco, Cupcake Vineyards, Central Coast, CA, USA 187ml	8	
Champagne, Moet & Chandon Imperial, France		100

Red Wines

Pinot Noir, Hahn Estate, Monterey, California, USA 2016	11	42
Pinot Noir, Montinore Reserve, Willamette, Oregon, USA 2015		63
Merlot, Roth, Sonoma, California, USA, 2014	12	46
Cabernet Sauvignon, Trinity Oaks, Monterey, CA USA 2014	9	32
Cabernet Sauvignon, Uppercut, Napa, CA, USA 2015	12	46
Cabernet Sauvignon, Josh Cellars, North Coast, CA, USA 2015	14	52
Cabernet Sauvignon, Rodney Strong, Alexander Valley, CA 2015		67
Malbec, Nieto, Mendoza, Argentina 2016	9	34

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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