

# Dinner Menu

## STARTERS

### **Creole Seafood Stew \$13**

*Jumbo Lump Crab Meat, Fresh Seafood, Chopped Veggies, Cajun Spices, Vegetable Bouillon*

### **Grilled California Artichokes \$16**

*Heirloom Artichokes grown in Castroville, California, Citrus Remoulade*

### **Warm Crab Dip \$16**

*Jumbo Lump Crab, Three-Cheese Blend, Garlic, House-Made Ciabatta Crostinis*

### **Jumbo Shrimp Remoulade \$19**

*Chilled Jumbo Shrimp, California Slaw, House-Made Cocktail Sauce*

### **Steamed Mussels Beurre Blanc \$19**

*White Wine Sauce, Blistered Cherry Tomatoes, Fresh Herbs*

### **Fritto Misto \$15**

*Flash Fried Calamari, Zucchini, Squash, Banana Peppers, Citrus Remoulade*

### **Goat Cheese Croquettes \$13**

*Panko Crusted Montchevré Goat Cheese, Marinara Sauce & Lavender Honey*

### **Local Cheese Plate \$17**

*Local Farmstead Cheese, Honeycomb, Sundried Fruit, Candied Nuts, House-Made Ciabatta Crostinis*

### **House-Made Ciabatta Bread \$7**

*Marinated Spanish & Kalamata Olives, Toasted Almonds, Herb Butter*

## SALADS

### **Heritage Salad \$18**

*Oven Roasted Pulled Chicken, Goat Cheese, Mangos, Campari Tomatoes, Cucumber, Golden Raisins, Cashews, Vintage Vinaigrette*

### **Tri-Tip Steak Salad \$20**

*Tri-Tip Steak, Heirloom Spinach, Arugula, Manchego, Citrus Vinaigrette*

### **Heirloom Tomato Salad \$16**

*Crumbled Blue Cheese, Fresh Basil, Vintage Vinaigrette, Thickened Worcestershire*

## ENTREES

### **Jumbo Lump Crab Cakes \$39**

*Pan-Seared Jumbo Lump Crab Cakes, Mach Choux, Shallot Cream Sauce*

### **Grilled Salmon \$35**

*Lemon Butter Sauce, Summer Vegetables, Yukon Gold Smashed Potatoes*

### **Pan Fried Fish \$29**

*Panko Crusted Cod, Poppyseed Slaw, Citrus Remoulade*

### **Walnut Pesto Prawn Pasta \$30**

*Jumbo Shrimp, Walnut Basil Pesto, Burrata Mozzarella*

### **Oven Roasted Chicken \$27**

*Mary's Farms Half Roasted Chicken, Demi-Glace, Sautéed Broccoli Rabe*

### **Double-Cut Pork Chop \$33**

*With Apricot Sauce, Brussels Sprouts Romesco, Yukon Gold Smashed Potatoes*

### **Wild Mushroom Risotto \$27**

*Shitake Mushrooms, Heirloom Rainbow Cauliflower, English Peas, Parmesan*

### **Heritage House Cheeseburger \$17**

*Aged Cheddar, Poppyseed Slaw, Tomato, Pickle, Onion, Hand-Cut Garlic Fries*

### **Veggie Burger \$16**

*Quinoa, Spinach, Cranberries, Avocado, Havarti Cheese, Tomato, Arugula, Hand-Cut Garlic Fries*

### **Center Cut Filet \$40**

*Pan Seared, Wild Mushroom Brandy Reduction, Grilled Asparagus, Yukon Gold Smashed Potatoes*

### **Mushroom Pasta \$27**

*Gluten Free Fusilli, Hon Shimeji, Matake, Broccolini*

## PIZZAS

### **California Shrimp Pizza \$18**

*Jumbo Shrimp, Fontina, Gruyere, Mozzarella, Sundried Tomatoes, Pistachios, Basil Pesto*

### **Spicy Hawaiian Pizza \$17**

*Canadian Bacon, Pepper Jack Cheese, Pineapple, Jalapenos, Marinara Sauce*

### **Margherita Pizza \$16**

*Vine Ripened Tomatoes, Mozzarella, Fresh Basil, Marinara Sauce*

## MARKET SIDES

*Little River Salad \$11*

*Little Caesar \$11*

*Brussels Sprouts Romesco \$9*

*Sautéed Broccoli Rabe \$9*

*Grilled Asparagus \$9*

*Poppyseed Slaw \$7*

*Yukon Gold Smashed Potatoes \$9*

*Hand-Cut Garlic Fries \$9*

*\*Room Service orders will have a 20% service charge added & a \$5 delivery fee.*