



HERITAGE

GRILLE

SANDWICHES w/ CHOICE OF

House made Garlic-Parmesan Potato Chips~ Shoestring Fries~Fresh Fruit~Cottage Cheese or Garden Medley Salad

"The Clubhouse"

Smoked Breast Of Turkey~Applewood Smoked Bacon~Swiss ~Lettuce ~Tomato
~Avocado w/ Chipotle Mayonnaise on Toasted Whole Wheat Bread 12

"Grilled Chicken Panini"

Red Roasted Peppers~Smoked Gouda~Tomato~Baby Spinach & Basil Pesto Aioli on Grilled Chiabatta 13

"Roast Prime Rib Stack"

Half Pound Thinly Sliced Prime Rib Bathed In Au Jus & Stacked on A Toasted Ciabatta Roll
W/ Provolone Cheese~Caramelized Onions ~ Au Jus Cup & Creamy Horseradish Sauce 13

"Grilled Portabella Focaccia"

Grilled Portabella Mushroom~Eggplant~Zucchini~Yellow Squash~Tomato
& Smoked Gouda on Toasted Focaccia w/ Kalamata Olive Aioli 13

"Grilled Mahi Mahi"

Crispy Fried Onions~Lettuce~Tomatoes on Toasted Sesame Egg Bun w/ Fresh Tartar Sauce & Lemon 14

"Heritage Burger"

Half Pound "Certified Angus Beef" Ground Chuck on Toasted Kaiser Roll~Lettuce~Tomato~Red Onion & Kosher Dill Spear 11

w/ choice of two toppings :

Cheddar~Crumbled Bleu~BBQ Sauce~Bacon~Anaheim Chile~Crispy Onions or Guacamole

'SIGNATURE SELECTIONS'

Choice of Soup of The Day or Chef's Garden Medley Salad

"Tuscan Sage Breast of Chicken"

Roasted & Served Over Fresh Seasoned Spinach ~ Caper-Brown Butter Sauce 15

"Prime New York Petite Steak"

Char Broiled 'Certified Angus Beef' Rubbed w/ Garlic & Herbs ~Asparagus ~Sauteed Onions 19

"Herb- Seared Northern Halibut"

w/ Freshly Grilled Vegetables & Oven Roasted Tomato Sauce 22

"Grilled Filet of Salmon" 17

"Broiled Breast of Chicken" 15

- Grilled Asparagus~Portabella~Yellow Squash~Roasted Peppers

"Angel Hair w/ Roasted Garlic Shrimp"

Large Tiger Shrimp Sauteed w/~Tomato~Scallions~Napa Chardonnay~Fresh Cream & Herb Butter 18

A Split - Service Charge Of \$3.00 Will Be Applied For Any Split Service Requested By The Guest



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GRILLE

APPETIZERS

"Chef's Soup of Today" 5

"Fire-Roasted Tortilla Soup" w/ Spicy Chicken 6

"Crispy Santa Fe Rolls"

w/ Chipotle Ranch Sauce- Chicken-Black Beans-Corn & Blend of Cheeses 8

"Baja Shrimp Cocktail"

Avocado-Cilantro-Tomato & Onion Citrus Tomato Sauce w/ Tri-Color Tortilla Chips 12

"Grilled Castroville Artichoke w/ Parmesan Crust"

Tomato-Basil Salsa & Kalamata Olive Aioli 9

"Roasted Garlic Shrimp Bruschetta"

Sauteed w/ Garlic-Scallions-Tomato-Napa Chardonnay & Finished w/ Fresh Cream - Butter - Grilled Italian Bread 14

"Grilled Chicken & Smoked Gouda Quesadilla"

W/ Cilantro Pesto in Grilled Chipotle Flour Tortilla- Guacamole- Sour Cream- Fire Roasted Tomato Salsa 10

LARGE SALADS

"Kenter Organic Greens"

W/ Apples - Caramelized Pecans - Danish Bleu Cheese & Balsamic Vinaigrette 13 w/ Grilled Chicken 15

"Santa Fe Grille Chicken Caesar"

Hearts Of Romaine - Shaved Peccarino Romano - Rosemary Croutons & Chile Roasted Pumpkinseeds Dressed in Creamy Caesar 15

"Baby Spinach Salad"

Spinach - Sweet Corn - Crimini Mushrooms - Applewood Smoked Bacon - Tomato - Smoked Gouda - Crispy Onions - Warm Bacon Vinaigrette 11

With Enhancements

Grilled Breast Of Chicken 15 Garlic Shrimp 18 Blackened Salmon 17

"The Heritage Chopped Salad"

Finely Chopped Black Forest Ham - Smoked Breast of Turkey - Roast Beef - Breast Of Chicken - Salami - Tomato - Celery - Red & Yellow Bell Peppers - Red Onions - Avocado & Black Olives Tossed w/ Crisp Chopped Garden Greens & Balsamic Vinaigrette 14

"California Orange Salad"

Mandarin Oranges - Apple Julienne - Raisins - Candied Pecans - Bleu Cheese
Tossed w/ Baby Lettuces & Sweet Cider Vinaigrette 14

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