

HEIST

RESTAURANT + WINE CLUB

Graduation Week

June 24 - 27

MENU 1 95

appetizers | choice of

CAESAR SALAD

romaine, grilled corn, applewood smoked bacon, grana padano, caesar dressing

RUBBED KALE SALAD

roasted beets, dukkah, feta, pomegranate molasses dressing *V*

MEATBALLS

braised ricotta meatballs, pomodoro, fresh basil

TUNA CEVICHE

fresh lime juice, red onion, coriander, cucumber, jalapeño, avocado crema, tortilla chips

mains | choice of

CHICKEN PARMIGIANA

breaded chicken breast, pomodoro, buffalo mozzarella, rigatoni alla vodka

SEAFOOD RISOTTO

shrimp, mussels, grilled calamari, sweet pea, mascarpone, gremolata *GF*

RIGATONI ALLA VODKA

guanciale, scallion, vodka tomato cream sauce

HOT HONEY PIZZA

hot honey, soppressata, dried chilies, mozzarella

STUFFED EGGPLANT

oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetables *V*

dessert

PANNA COTTA

seasonal compote, amaretti cookie

MENU 2 125

appetizers | choice of

SEARED SCALLOPS

pan seared scallops, café de Paris butter, fine herbs, crispy brussels sprouts

BURRATA

heirloom tomatoes, aged balsamic, herb oil *V*

ARTISANAL GREEN SALAD

mixed greens, cider vinaigrette, crispy shallots, gremolata, shaved pecorino *V*

CAESAR SALAD

romaine, grilled corn, applewood smoked bacon, grana padano, caesar dressing

mains | choice of

PAN ROASTED GNOCCHI

grilled corn, roasted peppers, peas, mushrooms, scallion, garlic crema, grana padano *V*

TENDERLOIN 8 OZ

mashed potatoes, seasonal vegetables, red wine jus *GF*

GRILLED BRANZINO

seasonal vegetables, maldon sea salt, extra virgin olive oil *GF*

OVEN ROASTED CHICKEN

mashed potatoes, seasonal vegetables, red wine jus *GF*

GRILLED LAMB RACK

3 lamb chops, mashed potatoes, seasonal vegetables, red wine jus *GF*

dessert

PANNA COTTA

seasonal compote, amaretti cookie

| for the table

shrimp cocktail	21	east coast oysters
calamari fritti	24	half dozen
margherita pizza	23	dozen

| add on's

grilled shrimp, 3pcs	15
seared scallop, 2pcs	18
grilled lobster tail	25

Please note: preparations and accompaniments may vary. All prices exclude applicable taxes and gratuity.

GF Gluten Free *V* Vegetarian *Vg* Vegan *Many of our menu choices can be altered to accommodate dietary restrictions. Please speak to your server for more information.*