

## *~ Appetizers ~*

### **Baked Brie**

*Saint André Triple Cream Brie Melted Over Sliced Apples with Brown Sugar Served with Crackers \$10*

### **Crab Fondue**

*Jumbo Lump Maryland Crab and Melted Swiss Cheese Dip Served with Toast Points and a Lemon Twist \$11*

### **Vegetable Spring Rolls**

*Crispy Spring Rolls with Vegetables and Shiitake Mushrooms Served with Teriyaki Dipping Sauce \$9*

### **Maryland Crab Cake**

*Jumbo Lump Maryland Crab Combined with Signature Ingredients and Served with a Tangy Rémoûlade Sauce \$12*

### **Chicken Strips**

*Tender Chicken Breast Lightly Breaded, Fried and Served with Barbecue Sauce or Ranch Dressing \$8*

### **Appetizer Platters**

#### **Foursome Platter Serves Four**

*Potato Skins, Shaved Onion Rings, Chicken Strips, Italian Meatballs \$14*

#### **Grand Platter Serves Four**

*Shrimp Cocktail, Petite Maryland Crab Cakes, Spring Rolls and Vegetable Tempura \$24*

### **Heathers Nachos**

*Ground Beef or Chicken Nachos Topped with Tomatoes, Jalapenos, Black Olives, Scallions and Cheese Served with Salsa and Sour Cream or Guacamole \$12*

### **Jumbo Shrimp Cocktail**

*Five Chilled Jumbo Shrimp Served with Cocktail Sauce and Lemon \$13*

### **Chicken Wings**

*Chicken Wings Tossed in our Own Hot or Mild Sauce or Available without Sauce.  
Served with a Side of Bleu Cheese or Ranch Dressing \$8*

### **Artisan Cheese Plate**

*Your Choice of Three Cheeses: Danish Bleu Cheese, St. André Triple Cream Brie, Smoked Cheddar, Chèvre "Goat" Cheese, Emmentaler Swiss and Aged Vermont Cheddar Served with Crackers \$9*

## *~ Soups ~*

**Soups du Jour** Please ask your server about our two soups of the day. \$4 Cup \$5 Bowl

## *~ Salads ~*

**Dressings:** Mandarin, Bleu Cheese, Balsamic Vinaigrette, French, Italian, Raspberry Vinaigrette, Ranch, Honey Mustard, Onion Poppy Seed, Thousand Island, Vinegar & Oil, Fat Free Ranch & Fat Free Raspberry Vinaigrette

### *Dinner Salads*

#### **Heathers Signature**

*Organic Field Greens, Sun Dried Tomatoes, Red Onions, Pine Nuts and Asiago Cheese Served with our Own Balsamic Vinaigrette \$5*

#### **Garden**

*Romaine and Iceberg Lettuce with Grape Tomatoes, Cucumbers, Carrots and Red Onions Served with Your Choice of Dressing \$4*

#### **Caesar**

*Romaine Lettuce Topped with Parmigiano Reggiano Cheese, House Made Parmesan Croutons and Classic Caesar Dressing \$9 Petite \$6*

#### **The Wedge**

*A Wedge of Iceberg Lettuce with Grape Tomatoes, Diced Bacon, Red Onions and Crumbled Bleu Cheese Served with Bleu Cheese Dressing \$7*

#### **Harvest**

*Organic Field Greens, Caramelized Pecans, Red Onion, Fresh Roasted Beets, Topped with Chèvre "Goat" Cheese and Served with Balsamic Vinaigrette \$7*

### *Entrée Salads*

#### **Mandarin**

*Romaine and Organic Baby Spinach with Almonds, Water Chestnuts, Bacon, Sweet Red Peppers and Mandarin Oranges Served with a Orange Sesame-Ginger Dressing \$10 Petite \$8*

#### **Shrimp Louie**

*Romaine and Iceberg Lettuce Topped with Sliced Jumbo Shrimp, Hard Boiled Eggs, Tomato Wedges and Black Olives Served with Shrimp Louie Dressing \$13*

#### **Traverse City**

*Organic Baby Spinach, Crumbled Bleu Cheese, Sun Dried Cherries and Walnuts Tossed with Warm Onion Poppy Seed Dressing \$10 Petite \$8*

#### **Maurice**

*Iceberg Lettuce with Ham, Turkey, Swiss Cheese and Maurice Dressing Chopped, Tossed and Topped with Green Olives \$10 Petite \$8*

#### **Duet**

*Tuna Salad or Chicken Salad and Fresh Fruit Served on a Bed of Organic Field Greens with Raspberry Vinaigrette \$9 Substitute Shrimp Salad for Tuna or Chicken Salad Add \$3*

#### **Cobb**

*Romaine and Iceberg Lettuce, Diced Chicken, Bacon, Cheddar Cheese, Hard Boiled Eggs, Black Olives, Tomatoes, Bleu Cheese and Avocados Served with Honey Mustard Dressing \$13 Petite \$11*

All Salads are Available with Grilled or Blackened Chicken \$3, Chicken or Tuna Salad \$3,  
Shrimp Salad \$6, Grilled or Blackened Salmon \$6, or Grilled Jumbo Shrimp \$3 each  
If Desired, Most Salads May be Chopped

## *~ Sandwiches ~*

Add French Fries \$2, Shaved Onion Rings \$3 or Fresh Fruit Cup \$3  
Add Mushrooms, Sautéed Onions or Bacon \$.50 ea.

### **Quesadilla**

*Grilled Flour Tortilla with Tomatoes, Scallions, Monterey Jack and Cheddar Cheeses Served with Salsa and Guacamole \$8, Breakfast Quesadilla \$9, Vegetable \$9, Chicken \$11, Shrimp \$13*

### **Crab Cake Sandwich**

*Jumbo Lump Maryland Crab Cake with a Tangy Rémolade Sauce, Lettuce and Tomato Served on a Brioche Bun Served with Coleslaw \$12*

### **The Divot**

*8 oz. Grilled New York Strip Steak Served Open Faced on French Bread with Rosemary Au Jus Served with Coleslaw \$17*

### **Triple Decker Club**

*Carved Fresh Turkey Breast, Bacon, Lettuce and Tomato Piled High on Three Slices of Whole Wheat Bread Served with Coleslaw \$9*

### **Heathers Turkey Sandwich**

*Toasted Ciabatta Bread, Carved Fresh Turkey Breast, Aged Vermont Cheddar, Tomato, Red Onion and Roasted Garlic Mayo Served with Coleslaw \$9*

### **Tuna Salad Sandwich**

*Tuna Salad with Lettuce and Tomato Served on Wheat Bread Served with Coleslaw \$8*

### **Shrimp Salad Sandwich**

*Shrimp Salad Served on a Croissant Served with Coleslaw \$11*

### **Black Forest Ham Sandwich**

*Black Forest Ham with Melted Swiss Cheese, Tartar Sauce, Pickles, Lettuce and Tomatoes on Ciabatta Bread Served with Coleslaw \$9*

### **Chicken Salad Sandwich**

*House Made Chicken Salad with Smoked Cheddar, Grapes and Chives on a Croissant Served with Coleslaw \$8*

### **½ Sandwich and Soup**

*½ of a Chicken Salad or Tuna Salad Sandwich with a Cup of Soup du Jour Served with Coleslaw \$8, ½ Shrimp Salad Sandwich \$11*

### **Turkey Burger**

*House Made Ground Turkey Patty Topped with Avocado, Mayonnaise and Your Choice of Cheese on a Brioche Bun Served with Coleslaw \$9*

### **Corned Beef Sandwich**

*Thinly Sliced Corned Beef Grilled and Topped with Coleslaw, Swiss Cheese, Tomato and Russian Dressing Served on an Onion Roll with Potato Chips \$9*

### **Member's Burger**

*Ground Beef Patty Grilled with Your Choice of Cheese on a Burger Bun Served with Coleslaw \$9*

### **Grilled Sirloin**

*Ground Sirloin Patty Grilled and Served with Cottage Cheese and a Fresh Fruit Cup \$10*

### **Salmon Burger**

*Fresh Ground Salmon Patty on a Brioche Bun with Dill Tartar Sauce and Your Choice of Cheese Served with Coleslaw \$11*

### **Omelet or Frittata (Available Until 3:00 p.m.)**

*Three Egg Omelet or Open Faced Frittata with Your Choice of Mushrooms, Bacon, Ham, Onions, Tomatoes, Red Peppers, and Cheese. Served with Hash Brown Potatoes and Toast \$9*

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (Food Law Section 289.6149)

## *~ From the Grill ~*

We Serve Only the Finest Certified Angus Beef®

### **Filet Mignon**

*8 oz. Grilled Center Cut Tenderloin of Beef with a Merlot Demi Glace Served with Mashed Potatoes and French Green Beans \$34 Add Grilled Jumbo Shrimp \$3 each*

### **Ribeye**

*16 oz. Grilled Ribeye, Ribeye is a Well Marbled and Flavorful Steak, Topped with Shaved Onion Rings and Served with Baked Potato and Broccoli \$26*

### **Petite New York Strip**

*8 oz. Petite Portion, Thin-Cut, Grilled N.Y. Strip Served with Mashed Potatoes and Broccoli \$20 Add Brandied Mushrooms \$2*

### **Beef Medallions**

*Grilled Beef Tenderloin Medallions with a Veal Demi Glace Sauce Served with Baked Potato and French Green Beans \$23*

## *~ Poultry ~*

### **Heathers Pan Fried Chicken**

*Marinated Chicken Flour Dusted and Pan Fried Served with Rice and Butter Glazed Carrots \$17*

### **Chicken Pot Pie**

*Chicken and Vegetable Stew Topped with a Flaky Puff Pastry Crust \$15*

### **Dijon Chicken**

*Lightly Breaded and Topped with a Mild Dijon Sauce Served with Mashed Potatoes and Broccoli \$17*

### **Chicken Piccata**

*Chicken Breasts Dusted with Flour, Sautéed and Served with Our Classic Lemon Piccata Sauce, Served with Fettuccine and Asparagus \$17*

### **Chicken Parmesan**

*Chicken Breasts Hand Breaded with Seasoned Breadcrumbs and Topped with Marinara Sauce and Melted Provolone Served with Spaghetti and Broccoli \$17*

## *~ Heathers Club Favorites ~*

### **Veal Parmesan**

*Tender Veal Hand Breaded with Seasoned Breadcrumbs and Topped with Marinara Sauce and Melted Provolone Served with Spaghetti and Broccoli \$22*

### **Veal Piccata**

*Tender Veal Dusted with Flour, Sautéed and Topped Lemon Piccata Sauce, Fettuccine and Asparagus \$22*

### **Old Fashioned Meatloaf**

*Meatloaf Topped with Mushroom Gravy Served with Au Gratin Potatoes and Butter Glazed Carrots \$15*

### **Fish and Chips**

*Ale Battered North Atlantic Cod Served with Steak Fries and Coleslaw \$15*

### **Eggplant Parmesan**

*Fresh Eggplant Hand Breaded with Seasoned Breadcrumbs and Topped with Marinara Sauce and Melted Provolone Cheese Served with Spaghetti and Broccoli \$15*

## ~ Fresh Seafood ~

### Heathers Seafood Grille

Select the seafood of your choice from the Seafood Grille with the preparation style and sauce you prefer.

Lake Superior Whitefish	\$18	Florida Grouper	\$26
Atlantic Salmon	\$21	Swordfish	\$22
Pickerel	\$20	Tilapia	\$16

Your seafood selection may be Broiled, Blackened, Grilled, Sautéed or Pan Seared.

You may also select any one of the following sauces:

Beurre Blanc, Lemon Chive Butter, Teriyaki or Lobster Sauce.

Accompanied by rice and your choice of vegetable

## ~ Seafood and Pasta ~

### Shrimp and Vegetable Tempura

*Four Jumbo Shrimp and Mixed Vegetables Hand Battered in our Light and Crisp Japanese Tempura Batter Served with Teriyaki Dipping Sauce and Rice \$19, Vegetable Tempura and Rice \$14*

### Great Lakes Whitefish

*Potato Encrusted Whitefish Sautéed and Served with a Lemon Butter Sauce and Broccoli \$19*

### Pan Fried Pickerel

*Lightly Battered and Pan Fried with Garlic, Chives and Lemon Butter Served with Rice and Carrots \$20*

### Heathers Farfalle Pasta

*Bowtie Pasta, Artichokes, Sun Dried Tomatoes, Black Olives and Broccoli Tossed with Extra Virgin Olive Oil, Garlic, Fresh Herbs and Asiago Cheese \$14 With Chicken Add \$3 With Shrimp Add \$7*

### Fettuccine Alfredo

*Fettuccine Pasta with Broccoli and Sweet Red Peppers Tossed in Our Own Creamy Alfredo Sauce \$14 With Chicken Add \$3*

## ~ Desserts ~

### Dessert Favorites

Chocolate Lava Cake \$7  
Fruit Cobbler a La Mode \$6

Ray's Ice Cream \$4  
Sanders Hot Fudge Sundae \$5

Chocolate Pot de Crème \$4

### Mini-Confections

Featuring mini-desserts for only \$3 each or a platter of three for \$8

French Silk Parfait  
Strawberry Cheesecake

Brownie Sundae  
Seasonal Sorbet

Carrot Cake  
Crème Brûlée

## ~ *Little Member's Menu* ~

12 Years or Younger - Served with French Fries or Mandarin Oranges and a Fountain Beverage \$7

Peanut Butter and Jelly  
Cheese or Pepperoni Pizza  
Fried Mac n' Cheese Triangles  
Meatloaf & Vegetables

Hamburger  
Spaghetti with Marinara  
Add Meatball \$1 ea.  
Grilled Cheese  
Hot Dog

Chicken Fingers  
Grilled Chicken with Vegetables  
Popsicles/Ice Cream Bars \$2  
Root Beer Float \$4

## ~ *Sides* ~

Mashed Potatoes \$3  
Baked Potato \$3  
Au Gratin  
Potatoes \$4

Rice \$3  
Asparagus \$4  
Broccoli \$3  
Green Beans \$3

Carrots \$3  
French Fries \$2  
Onion Rings \$3  
Fruit Cup \$3

Coleslaw \$1  
Cottage Cheese \$2  
Potato Chips \$2  
Cheese .50

## ~ *Brunch* ~

Brunch Menu is available Saturday and Sunday from 10:30 a.m. to 3:00 p.m., along with our regular menu.

Add a Fruit Cup \$3, 1 Egg \$2. Bacon \$3 Hash Brown Potatoes \$3, Toast or English Muffin \$2

### **French Toast**

*French Toast Served with Hot Maple Syrup and Bacon \$8*

### **Heathers Breakfast**

*Two Eggs Any Style Served with Hash Brown Potatoes, Bacon and Toast \$9*

### **Breakfast Quesadilla**

*Grilled Flour Tortilla Stuffed with Eggs, Tomatoes, Ham, Onions, Monterey Jack and Cheddar Cheeses \$9*

### **Steak and Eggs**

*8 oz. Grilled New York Strip Served with 2 Eggs Any Style and a Fresh Fruit Cup \$17*

### **Eggs Benedict**

*Poached Egg on Toasted English Muffins with Canadian Bacon and Hollandaise Sauce Served with Hash Brown Potatoes and Fresh Fruit \$10*

### **Crab Cake Eggs Benedict**

*Poached Egg, Maryland Crab Cake and Sautéed Spinach on Toasted English Muffin, Topped with Hollandaise Sauce Served with Fresh Fruit \$13*

### **Egg Sandwich**

*Scrambled Eggs Topped with Ham and Your Choice of Cheese on a Grilled Croissant Served with Fresh Fruit \$7*

### **Old Fashioned Oatmeal**

*Served with Your Choice of Brown Sugar, Dried Cherries, Raisins and Walnuts \$5*

### **Omelet or Frittata**

*3 Eggs Served with Your Choice of Mushrooms, Bacon, Ham, Onions, Tomatoes, Red Peppers and Swiss, American or Cheddar Cheese. Served with Hash Brown Potatoes and Toast \$9*

### **Vanilla Belgian Waffles**

*Two Vanilla Belgian Waffles Served with Hot Maple Syrup and Fresh Fruit \$8*