



HEATHERS CLUB OF BLOOMFIELD HILLS

APPETIZERS

Baked Brie

St. André Triple Cream Brie Melted Over Sliced Apples with Brown Sugar Served with Crackers 14

APPETIZER PLATTERS

Grand Platter

Three Chilled Jumbo Shrimp, Four Petite Maryland Crab Cakes, Two Spring Rolls and Shaved Onion Rings 28

Foursome Platter

Four Potato Skins, Four Chicken Wings, Three Chicken Strips and Three Cheese Sticks 18

Vegetable Spring Rolls

Crispy Spring Rolls with Vegetables and Shiitake Mushrooms Served with Teriyaki Dipping Sauce 13

Maryland Crab Cake

Jumbo Lump Maryland Crab Combined with Signature Ingredients Served with a Tangy Rémoulade Sauce 20

Chicken Strips

Tender Chicken Breast Lightly Breaded and Fried Served with Barbecue Sauce or Ranch Dressing 13

Heathers Nachos

Ground Beef or Chicken Nachos Topped with Tomatoes, Lettuce, Black Olives, Scallions and Cheese Served with Salsa and Sour Cream Large 17, Medium 15 and Petite 12 Add Guacamole 2

Jumbo Shrimp Cocktail

Five Chilled Jumbo Shrimp Served with Cocktail Sauce and Lemon 19

Chicken Wings

Chicken Wings Tossed In Housemade Hot or Mild Sauce or Available without Sauce Served with a Side of Bleu Cheese or Ranch 13

SOUP

Soup Du Jour

Ask Your Server About our Two Soups of the Day
Cup 6 Bowl 7

SALADS

Dressing Options: Bleu Cheese, Balsamic Vinaigrette, French, Italian, Raspberry Vinaigrette, Ranch, Honey Mustard, Onion Poppyseed, Vinegar & Oil, Fat Free Ranch & Fat Free Raspberry Vinaigrette. All dressings are gluten free.

DINNER SALADS

Heathers Signature

Organic Field Greens, Sun Dried Tomatoes, Red Onions, Pine Nuts and Parmesan Cheese Served with our Own Balsamic Vinaigrette 10

Garden

Romaine and Iceberg Lettuce with Grape Tomatoes, Cucumbers, Carrots and Red Onions Served with Your Choice of Dressing 8

Caesar

Romaine Lettuce Topped with Parmigiano Reggiano, House Made Parmesan Croutons and Classic Caesar Dressing 11 Petite 9

The Wedge

Wedge of Iceberg Lettuce with Grape Tomatoes, Diced Bacon, Red Onions and Crumbled Bleu Cheese Served with Bleu Cheese Dressing 10

Harvest

Organic Field Greens, Caramelized Pecans, Red Onion, Fresh Roasted Beets, Topped with Chèvre "Goat" Cheese Served with Balsamic Vinaigrette 10

ENTRÉE SALADS

Mandarin

Romaine and Organic Baby Spinach with Almonds, Water Chestnuts, Bacon, Sweet Red Peppers and Mandarin Oranges Served with Orange Sesame-Ginger Dressing 14 Petite 12

Shrimp Louie

Romaine and Iceberg Lettuce Topped with Sliced Jumbo Shrimp, Hard Boiled Eggs, Tomato Wedges and Black Olives Served with Shrimp Louie Dressing 17

Traverse City

Organic Baby Spinach, Crumbled Bleu Cheese, Sun Dried Cherries and Walnuts Tossed with Warm Onion Poppy Seed Dressing 14 Petite 12

Maurice

Iceberg Lettuce with Ham, Turkey, Swiss Cheese and Maurice Dressing Chopped, Tossed and Topped with Green Olives 15 Petite 13

Duet

Tuna Salad or Chicken Salad and Fresh Fruit Served on a Bed of Organic Field Greens with Raspberry Vinaigrette 14 Substitute Shrimp Salad for Tuna or Chicken Salad Add 4

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 18
Petite 16

All Salads are Available with Grilled or Blackened Chicken 4, Chicken or Tuna Salad 4, Shrimp Salad 8, Grilled or Blackened Salmon 8, or Grilled Jumbo Shrimp 4 Each

SIDES

Mashed Potatoes 6	Baked Potato 6	Au Gratin Potatoes 7	Rice 6
Asparagus 7	Broccoli 6	Green Beans 6	Carrots 6
French Fries 4	Cheese 1	Fruit Cup 5	Cottage Cheese 3
Potato Chips 3	Sautéed Spinach 6	Shaved Onion Rings 4	

LITTLE MEMBERS

12 Years or Younger.

Served with French Fries, Mandarin Oranges or Vegetables and a Fountain Beverage 9

Peanut Butter and Jelly	Hamburger	Hot Dog
Fried Mac n' Cheese Triangles	Meatloaf	Chicken Fingers
Spaghetti with Marinara	Grilled Chicken	Grilled Cheese
Cheese or Pepperoni Pizza	4 oz. Filet 24	

LITTLE MEMBER DESSERTS

Popsicles and Ice Cream Bars 4	Root Beer Float 10	Root Beer 3	Milkshake 11
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SANDWICHES

Most sandwiches served with coleslaw. Add french fries 4, shaved onion rings 4, or fruit cup 5. Add mushrooms, sautéed onions or bacon 1 ea.

Turkey Brie Panini Fresh Turkey Breast, Melted Brie, Sliced Green Apples and Field Greens with Mucky Duck Mustard Mayonnaise 14

Crab Cake Sandwich Jumbo Lump Maryland Crab Cake with Tangy Rémooulade Sauce, Lettuce and Tomato on a Brioche Bun 19

The Divot 8 oz. Grilled New York Strip Steak Served Open Faced on French Bread with Rosemary Au Jus 24

Triple Decker Club Carved Fresh Turkey Breast, Bacon, Lettuce, Mayonnaise and Tomato Piled High on Three Slices of Whole Wheat Bread 14

Heathers Turkey Sandwich Toasted Ciabatta Bread, Carved Fresh Turkey Breast, Aged Vermont Cheddar, Tomato, Red Onion and Roasted Garlic Mayonnaise 14

Tuna Salad Sandwich Tuna Salad with Lettuce and Tomato on Wheat Bread 11

Shrimp Salad Sandwich Shrimp Salad on a Croissant 15

Cuban Sandwich Black Forest Ham, Roasted Pork, Swiss Cheese, Pickles and Mustard. Served with Potato Chips 14

Chicken Salad Sandwich House Made Chicken Salad with Smoked Cheddar, Grapes and Chives on a Croissant 11

Half Sandwich & Soup or Salad Combo
Half Chicken Salad or Tuna Salad Sandwich Served with a Cup of Soup Du Jour or a Side Garden or Caesar Salad 12
with a Half Shrimp Salad Sandwich 15

Turkey Burger House Made Ground Turkey Patty Topped with Avocado, Mayonnaise and Your Choice of Cheese on a Brioche Bun 14

Member Burger Ground Beef Patty Grilled with Your Choice of Cheese on a Hamburger Bun Served with Lettuce, Tomato, Onion 14

Grilled Ground Sirloin Ground Sirloin Patty Grilled and Served with Cottage Cheese and a Fresh Fruit Cup 16

Salmon Burger Fresh Ground Salmon Patty on a Brioche Bun with Dill Tartar Sauce and Your Choice of Cheese 15

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 14

Omelet or Frittata (*Available Until 3pm*) Three Egg Omelet or Open Faced Frittata with Your Choice of Mushrooms, Bacon, Ham, Onions, Tomatoes, Red Peppers, and Cheese Served with Breakfast Potatoes and Toast 14

Quesadilla Grilled Flour Tortilla with Tomatoes, Scallions, Monterey Jack and Cheddar Cheeses Served with Salsa and Guacamole 11, Breakfast Quesadilla 12, Vegetable 12, Chicken 14, Shrimp 16

FRESH SEAFOOD & PASTA

Great Lakes Whitefish Potato Encrusted Whitefish Sautéed and Served with a Lemon Butter Sauce and Broccoli 25

Pickerel Lightly Battered and Pan Fried Topped with Lemon Chive Butter Served with Rice and Carrots 26

Loch Duart Scottish Salmon Pan Seared Scottish Salmon with Maine Lobster Sauce Served with Asparagus and Mashed Potatoes 25

Fish and Chips Ale Battered North Atlantic Cod Served with Shoestring Fries and Coleslaw 20

Shrimp Scampi Fettuccine Pasta and Shrimp Sautéed with Spinach, Tomatoes, Parmesan Cheese, Butter, Garlic and Lemon 25

Heathers Farfalle Pasta Bowtie Pasta, Artichokes, Sun Dried Tomatoes, Black Olives and Broccoli Tossed with Extra Virgin Olive Oil, Garlic, Fresh Herbs and Parmesan Cheese 17

Add Chicken 4 Add Shrimp 4 each

BEEF

Filet Mignon 8 oz. Grilled Center Cut Tenderloin of Beef with a Merlot Demi-Glace Served with Mashed Potatoes and Green Beans 43 or a 4 oz. Filet for 30 Add Grilled Jumbo Shrimp 4 Each

Ribeye 16 oz. Grilled Ribeye, Ribeye is a Well Marbled and Flavorful Steak, Topped with Shaved Onion Rings Served with Baked Potato and Broccoli 40

Petite New York Strip 8 oz. Petite, Thin-Cut, Grilled N.Y. Strip Served with Shoestring Fries and Coleslaw 28

Beef Medallions Grilled Beef Tenderloin Medallions with a Veal Demi-Glace Served with Baked Potato and Green Beans 28

Old Fashioned Meatloaf Meatloaf Topped with Mushroom Gravy Served with Au Gratin Potatoes and Butter Glazed Carrots 19

POULTRY, VEAL & PORK

Heathers Pan Fried Chicken Marinated Chicken Breast Lightly Breaded and Pan Fried Served with Rice and Butter Glazed Carrots 21

Chicken Pot Pie Chicken and Vegetable Stew Topped with a Flaky Puff Pastry Crust 18

Dijon Chicken Lightly Breaded and Topped with a Mild Dijon Sauce Served with Mashed Potatoes and Broccoli 21

Chicken Piccata Dusted with Flour, Sautéed and Topped with our Classic Lemon Piccata Sauce Served with Fettuccine and Asparagus 21

Veal Piccata Tender Veal Dusted with Flour, Sautéed and Topped with Lemon Piccata Sauce Served with Fettuccine and Asparagus 27

Pork Medallions Dusted with Flour, Sautéed and Topped with a Mild Country Mustard Sauce Served with Mashed Potatoes and Broccoli 21

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)