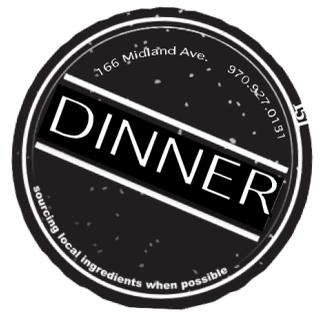


Welcome Home to Heather's

A neighborhood place dedicated to homemade gourmet and entertainment



Please be respectful of cell phone use. We request that business and social conversations be made away from other customers. Thank you

● GREENS / SOUP *all dressings are made fresh in-house

Add grilled chicken 7 / four shrimp 8 / salmon 10 / scallops 8 each

Caesar / Heather's dressing, crispy croutons, parmesan cheese 7/10

Kale / dried cherries, cucumbers, red cabbage, carrots, toasted sesame seed dressing 7/11 GF

Spinach Salad / spinach, sliced red onion, sliced mushrooms, crispy bacon, cherry tomatoes, house made blue cheese dressing 8/12 GF

House / mixed greens, tomatoes, cucumbers, basil vinaigrette 6/10 GF

Mediterranean Salad / arugula mixed greens blend, cucumber, bell peppers, roasted red pepper, red onion, farro grain, kalamata olives, macadamia nuts, red wine, EVOO, Dijon, oregano dressing 12

Wild Mushroom Soup cup 7 / bowl 10

● GROUP THERAPY [TAPAS]

Chicken and Mushroom Quesadillas / cooked and shredded chicken, onion, cilantro, Monterey jack cheese, shitake and button mushrooms on corn tortillas. Seasoned with oregano, garlic, chili powder. (2) per order. Served with asada sauce and sour cream. 12

Roasted Brussels Sprouts / roasted brussels sprouts with bacon, onion, brown sugar, sweet chili sauce, topped with julienned green apples and pistachios 12

Chicken Lollipops / panko and sesame seed crusted drumsticks served with sesame seed noodles, sweet chili sauce 12

Smoked Salmon Crostini / four french bread crostini brushed with garlic oil, topped with smoked salmon, sour cream, red onion and capers 13

Baked Brie / toasted almonds, orange marmalade, apples, baguette, water crackers 11

Stuffed Mushrooms / stuffed with herb boursin cheese, topping of celery, onion, mushrooms, fresh breadcrumbs, parsley, toasted pecans, and parmesan cheese 11

Seared Sea Scallops / two scallops, arugula, julienne vegetables, ginger, shaved parmesan, pomegranate reduction 18

Tuna Tartare / chopped saku tuna blended with soy sauce, mayonnaise, sriracha, diced green onions, topped with capers, served with freshly made tortilla chips 14

Jalapeno Pepper Bites / cream cheese, eggs, panko, served with poblano vinaigrette, baked 8

● SAVORY PIES

Please allow 20 minutes to bake.

Heather's Famous Chicken Pot Pie / herb roasted chicken, vegetable medley, flaky crust, cranberry sauce, love 16

Lamb Shepherd's Pie / ground lamb, eggplant, tomatoes, onions, pecorino romano mashed potatoes 16

Pulled Pork Tamale Pie / slow roasted pork, corn masa, tomatillo salsa, pico de gallo, sour cream 16 GF

Ropa Vieja Cuban Stew Pie / flank steak, black beans, roasted peppers, olives, cinnamon, pepper jack biscuit 16

Vegetarian Pie / grilled eggplant, assorted bell peppers, squash, zucchini, spinach, sweet potato, ricotta, lemon zest, and marinara 16 GF or option to top with pepper jack biscuit

*All pies served with house salad.
substitute for caesar 3 / spinach 4 / kale 5*

● ENTREES

Veal / two veal cutlets, breaded and pan seared, mushroom marsala sauce, chef's choice of pasta, sauteed spinach and roasted cherry tomatoes 23

Five Spice Salmon / Chinese five spice, ginger, soy, sesame, wild rice, mixed vegetables 25

Beef Tenderloin / bordelaise sauce, (red wine, beef base, root vegetable reduction), mashed potatoes, mixed vegetables 36

Seared Sea Scallops / four scallops, arugula, julienne vegetables, ginger, shaved parmesan, pomegranate reduction 35

Colorado Raised Rack of Lamb with Coffee Glaze / savory bread pudding with caramelized onion and gruyere cheese, mixed vegetables (mint jelly upon request) 35

Perfect Pot Roast / beef chuck roast braised and slow roasted with root vegetables in a red wine beef broth au jus, spiced with fresh rosemary and thyme, served with freshly made horseradish sauce and mashed potatoes.

A HEATHER'S FAVORITE 24 GF

Bison Burger / 8 oz North Dakota raised bison, shredded sharp cheddar cheese, chili powder, serrano chilies, lime zest, brioche bun. The Chef recommends that because bison has very little fat, this burger is best cooked medium to medium rare. 18 GF Option (served with coleslaw or chips) OR (sub house salad 2.50/ caesar 3 / spinach 4 / kale 5)

Kids Pasta / butter and cheese or marinara sauce 7

Duck Moulard Hudson Valley / duck breast, scored, seasoned and pan seared. Served with a beef broth, white balsamic risotto. Parmesan and sauteed red grapes 27

Pork Diane / pork tenderloin, sliced and pan seared. Served Diane style (chicken stock, onion, garlic, Dijon, tomato paste, Worcestershire, brandy) Served with potato pancakes and mixed vegetables.

● CHALKBOARD

Please ask your server about our daily specials. Market prices may apply.

● HOMEMADE DESSERTS

Please visit the pastry case for our delicious homemade desserts

● HEATHER'S TO GO

Because we at Heather's do not like saying "No" to pot pie orders to go, we encourage our patrons to invest in their own Ramekins (14oz- can be found and ordered on Amazon.com). Then we can always accommodate our customer's needs. We will still allow takeout (availability varies) with a \$10 deposit to be returned when you bring our ramekins back within 1 week. Thank you!

*For parties of 6 or more *NO SPLIT CHECKS
20% Gratuity may be added at server's discretion*

GF = Gluten Free

Please inform us of any allergies or other dietary restrictions

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients

**Mixed vegetables, Heather's mixed vegetables consist of fresh green beans, cauliflower, broccoli, zucchini, yellow summer squash. Freshness at its best!