

## 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

**Spinach** / spinach, scallions, mandarin oranges, toasted almonds, honey-mustard vinaigrette 8/10 GF

**Caesar** / truffle aioli dressing, fried anchovy, hard-boiled egg, parmesan crisps, romaine 8/11 GF

**Watermelon** / arugula mixed greens blend, tossed with watermelon, toasted pine nuts and feta cheese, poppy seed dressing 7/10 GF

**Mediterranean** / arugula mixed greens blend, cucumber, bell peppers, roasted red pepper, red onion, farro grain,

kalamata olives, macadamia nuts, red wine, EVOO, Dijon, oregano dressing, feta cheese 13 GF

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

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

**Wild Mushroom Soup** cup 7 / bowl 10

**Cucumber Gazpacho** / cucumber, buttermilk, sour cream, parsley, scallions, cayenne and salt and pepper cup 7 / bowl 10 GF

### ● GROUP THERAPY [ TAPAS ]

**Beef Empanadas** / ground beef, onion, garlic, button mushrooms, chili powder, cilantro, Monterey Jack cheese. (2 empanadas per order) served with morita sauce 12

**Roasted Brussels Sprouts** / roasted brussel 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 20

**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

**Mexican Street Corn** / fresh shucked corn, butter, lime, Mexican cream, chili powder, cotija cheese, tapatio 10

### ● SAVORY PIES

Please allow 20 minutes to bake.

**Heather's Famous Chicken Pot Pie** / herb roasted chicken, vegetable medley, flaky crust, cranberry sauce, love 18

**Lamb Shepherd's Pie** / ground lamb, eggplant, tomatoes, onions, pecorino romano mashed potatoes 18

**Pulled Pork Tamale Pie** / slow roasted pork, corn masa, tomatillo salsa, pico de gallo, sour cream 18 GF

**Ropa Vieja Cuban Stew Pie** / flank steak, black beans, roasted peppers, olives, cinnamon, pepper jack biscuit 18

**Vegetarian Pie** / grilled eggplant, assorted bell peppers, squash, zucchini, spinach, sweet potato, ricotta, lemon zest, and marinara 18 GF or option to top with pepper jack biscuit

*All pies served with house salad. substitute for caesar 6 / spinach 4 / kale 5 / watermelon 5 / Mediterranean 6*

### ● ENTREES

**Veal** / two veal cutlets, pan seared, mushroom marsala sauce, pappardelle pasta, sauteed spinach, butternut squash puree 25

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

**Beef Tenderloin** / Béarnaise sauce, (shallot tarragon, lemon juice, white wine, vinegar, egg yolk and butter sauce), mashed potatoes, mixed vegetables 38

**Scallops** / four scallops, pan seared, fresh corn pudding, shitake mushroom tomatillo sauce, fresh cilantro and a drizzle of cream 38

**Colorado Raised Rack of Lamb with Coffee Glaze** / savory bread pudding with caramelized onion and gruyere cheese, mixed vegetables (mint jelly upon request) 37

**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 5 / spinach 4 / kale 5 / watermelon 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

**Four Cheese Ravioli** / vodka sauce and shrimp 28

### ● 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!