

HEIRLOOM

RESTAURANT

APPETIZERS

- CHQ Cheese and Charcuterie Plate** 19
Accompanied with jams, mustard, crackers and pickles.
- Shishito Peppers** 12
Grilled roasted peppers tossed in maldon salt.
- Crispy Artichoke Hearts** 14
Crispy quartered artichoke heart served with lemon garlic aioli.
- Crispy Calamari** 15
Lightly breaded calamari deep fried served with scallions and sweet chili sauce.

SALADS & SOUPS

Choice of dressing: ranch, Italian, blue cheese or balsamic, lemon or strawberry vinaigrette

Add-ons: Herb Grilled Chicken +7, Grilled Shrimp +9, Seared Salmon +9

- Sherry Lobster Bisque** 9
Creamy sherry and lobster bisque.
- Sliced Snap Pea Salad** 17
Sliced snap pea, baby kale, crushed hazelnuts, preserved lemon, hard boiled egg, shallots, tossed in a lemon vinaigrette.
- Grilled Chicken Cobb Salad** 19
Herb-marinated chicken, blue cheese, avocado, bacon, cucumber, tomato, red onion, radish, croutons, choice of dressing.

À La Carte Sides 6

- Seasonal Vegetable Side Salad
(ranch, Italian, blue cheese or balsamic, lemon or strawberry vinaigrette)
- Crispy Parmesan and Herb Potato
- Battered French Fries
- Baked Potato
- Ancient Grain Risotto

ENTRÉES

- Breaded Chicken Tender Basket** 15
Crispy breaded chicken tenders, served with battered french fries and choice of sauce.
- Bacon Cheddar Burger** 18
Premium ground steak burger topped with applewood smoked bacon and sharp cheddar cheese on a brioche bun.
- Bullseye Burger** 20
Premium ground steak burger topped with applewood smoked bacon, sharp cheddar cheese, onion rings and barbecue sauce on a brioche bun.
- Tagliatelle Pasta** 24
Tossed with light cream sauce, toasted walnuts, lemon zest and sauteed kale.
- Tagliatelle Pasta Alfredo with Seasoned Vegetables** 22
with Herb Grilled Chicken 27
with Grilled Shrimp or Seared Salmon 30
- Pan Seared Faroe Island Salmon** 32
Choice of two sides and choice of one sauce: maple mustard glaze, grilled pineapple salsa or lemon dill aioli.
- Red Wine Braised Short Rib** 36
Served with red wine demi-glace accompanied with choice of two sides.
- Grilled Hanger Steak** 38
Herb-marinated hanger steak served with choice of two sides and choice of one sauce: mushroom demi, chimichurri or béarnaise.
- Grilled Jubilee Hilltop Ranch Bavette Steak** 35
Grass fed sirloin bavette steak served with choice of two sides and choice of one sauce: mushroom demi, chimichurri or béarnaise.
- Catch of the Day** Market Price

DRINKS

- Single Shot of Espresso** 2.45
1.5 oz. of rich espresso.
- Double Shot of Espresso** 2.95
3 oz. of rich espresso.
- Cappuccino** 3.95
Espresso mixed with steamed milk, topped with foam.
Add-ons: Vanilla or caramel +.95
- Café Latte** 4.50
Espresso mixed with steamed milk.
Add-ons: Vanilla or caramel +.95
- Café Mocha** 4.95
Espresso mixed with steamed milk and chocolate.
- Hot Chocolate** 3.50
Steamed milk mixed with chocolate and topped with whipped cream.

Executive Chef Edward Work
Executive Sous Chef Markees Coles
Sous Chef Rashad Carter

716.357.5005 • heirloom.chq.org
Curbside pickup and delivery (on-grounds only)
available daily from 11 a.m. to 8:30 p.m.

Breakfast
7 a.m. to 10 a.m.

Lunch
11 a.m. to 2 p.m.

Dinner
4:30 p.m. to 8:30 p.m.

Lobby Lounge
11 a.m. to 10 p.m.