

Heyward's

R E S T A U R A N T

chamber restaurant week

January 23 – 30, 2016

Starters (choice of one)

Asian Tuna Tartar*

Sriracha Mayo, Sesame Cucumber Salad, Sweet Avocado, Umami Seaweed Salad, Rice Crackers

Corn Meal Dusted Calamari*

Tender Calamari, Tinker Bell Peppers, Basil Vinaigrette

Artisan Chop Salad

Local Artisan Greens, Sweet Bell Pepper, Cucumber, Chick Peas, Organic Egg, Applewood Bacon, Mustard Horseradish Dressing

Coastal Chowder*

Surf + Cockle Clams, Oyster Crackers, Chives

Full Plates (choice of one)

Alaskan Salmon*

Almonds, Quinoa, Door County Cherries, Kale, Pernod, Citrus Butter

Braised Beef Short Rib*

Port Wine, Creamy Smoked Gouda Grits, House Pickled Cauliflower

Pappardelle Pasta

Tenderloin Tips, Parmesan, Beef Ragù, Confit Tomatoes

Panko Seared Chicken Schnitzel*

Dill Roasted Yukon Potatoes, Fried Egg, Caper + Citrus Cream Sauce

Sweets (choice of one)

Chocolate Molten Lava Cake

Warm, Dark Chocolate Cake filled with Chocolate Ganache, Garnished with Berries and Whipped Cream

Sea Salt Carmel Crème Brule

Vanilla Bean, Caramel, Sea Salt, Berries and Chantilly Cream

\$32 per person, not including tax or gratuity

* When dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.