

Heyward's

R E S T A U R A N T

chamber restaurant week

January 21 – 28, 2017

Starters (choice of one)

Crispy Goat Cheese and Avocado Salad

Watercress, Arugula, Fried Goat Cheese, Tomato, Basil Vinaigrette

Coastal Chowder*

Surf + Cockle Clams, Oyster Crackers, Chives

Corn Meal Dusted Calamari*

Tender Calamari, Tinker Bell Peppers, Basil Vinaigrette

Artisan Chopped Salad

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

Full Plates (choice of one)

Atlantic Salmon*

Almonds, Quinoa, Dried Cherries, Cilantro Pesto, Citrus Butter

Bone-In Pork Chop*

14 ounce, Brined, Apricot Glaze, Crispy Brussel Sprouts, Scalloped Potatoes

Penne and Artichoke

Grilled Chicken, Brandy Cream Sauce, Roasted Garlic, Sundried Tomatoes, Pancetta

Marinated Hangar Steak*

Mushroom Demi, Asparagus, Crispy Rosemary Potatoes

Sweets (choice of one)

Chocolate Molten Lava Cake

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

Banana Brulee Cheesecake

NY Style Cheesecake, White Chocolate Banana Mousse, Wafer Crumb, Bruleed Bananas

\$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.