

# 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.