

ATHENAEUM HOTEL

# HEIRLOOM

RESTAURANT

## STARTERS

### SOUPS

Lobster Bisque	10
Soup du Jour	10

### SMALL PLATES

<b>Charcuterie &amp; Cheese Board</b>	17
Served with Mustards, Pickles, Jam, Artisanal Crackers & Crostini	
<b>Fried Calamari</b>	14
Crispy Calamari, Scallions & Sweet Chili Sauce	
<b>Pimento Cheese Dip</b>	13
Bruléed Pimento & Artisan Crackers	
<b>Classic Colossal Shrimp Cocktail</b>	16
Served with Lemon Wedge & Cocktail Sauce	

## FARMSTEAD SALADS

<b>Caesar Salad</b>	10
Garlic Brioche Croutons, Shaved Parmesan & House-made Caesar Dressing	
<b>Garden Salad</b>	14
Artisanal Mixed Greens, Carrots Cucumbers, Pickled Red Onions & Chevre	
<b>Fried Oyster Salad</b>	16
Fresh Spinach, Slivered Almonds, Tomato, Crumbled Blue Cheese & Hot Bacon Dressing	
<b>Heirloom Tomato Plate</b>	14
Heirloom Tomatoes, Pickled Green Tomatoes, Goat Cheese, Chive & Basil-infused Olive Oil	

#### Salad Dressings

Herb Vinaigrette, Balsamic Vinaigrette, Strawberry Vinaigrette, Caesar, Ranch, Creamy Blue Cheese, Hot Bacon Dressing

*All salads except side salads come tossed with your choice of dressing.*

## WEEKDAY SPECIALS

*Served with Choice of Two Sides*

Sunday		Thursday	
<b>Themed Buffet</b>	35	<b>Themed Buffet</b>	35
Monday		Friday	
<b>Blue Plate Special</b>	29	<b>Grande Prime Rib Buffet</b>	45
Tuesday		Saturday	
<b>Braised Pork Cheek with Fresh Gnocchi</b>	28	<b>Themed Buffet</b>	35
Wednesday			
<b>Lamb Shepherd Pie</b>	38		

## HEIRLOOM PLATES

### PASTA

<b>Chicken Cavatappi</b>	29
Pan Seared Chicken Breast served with Pork Belly Pancetta & Parm Cream Sauce	
<b>Campanelle Pasta</b>	29
Sautéed Wild Mushrooms, Blistered Tomatoes & Pesto Cream Sauce	

### HEIRLOOM SPECIALTIES

*Served with Choice of Two Sides*

<b>Sous Vide Half Chicken Bourguignon with Butter</b>	30
<b>Bacon Wrapped Meatloaf with Diane Sauce</b>	28

### VEGETARIAN ENTREES

<b>Brown Rice Sweet Potato</b>	19
Farro, Red Peppers, Kale, Red Onion, Sliced Almond, Avocado, Arugala & Spicy Mayo	
<b>Vegetable Pasta</b>	19
Roasted Root Vegetables, Zucchini Noodles, Pesto & Shaved Parm	

## À LA CARTE

*Served with Choice of Two Sides*

### STEAKS

<b>Prime Filet Mignon with Diane Sauce</b> 8 oz.	42
<b>Hanger Steak with Brandy Butter</b> 10 oz.	36
<b>Sous Vide Grilled Bone-In Heritage Pork Chop with Stone Fruit Chutney</b> 10 oz.	34
<i>Fridays and Saturdays</i>	

*Steak Sauces*

House Steak Sauce, Chimichurri, Béarnaise,  
Horseradish Cream Sauce

### SEAFOOD

<b>Grilled Salmon with Dill Crème Fraiche</b>	32
<b>Pan Seared Rainbow Trout with Lemon Caper Compound Butter</b>	30
<b>Catch of the Day</b>	<i>Market Price</i>

<b>Sides</b>	6
Baked Potato	Ancient Grain
Potato Lyonnaise	Parmesan Farro
Vegetable of the Day	Crispy Shoe String Fries
Crispy Brussels Sprouts	Market Greens Salad

*Consumption of raw or undercooked meats may increase your risk  
of foodborne illness.*

*Please advise your server as to specific food allergies or dietary  
restrictions so that we can better serve you.*

Thank you for choosing Heirloom Restaurant at the Athenaeum Hotel. We strive to provide you with menus based on quality and variety, built upon the strengths of the best local ingredients whenever possible. We work closely with about 50 of the more than 1,500 farms in the Western New York region as well as other providers that support local and regional production. We know that your dining experience can add to the enjoyment of your overall visit to Chautauqua and our service staff welcome you with warm and genuine hospitality. If we can in any way make your experience more pleasurable, we welcome your feedback on what we can do better.