Three-Course Prix Fixe Menu
Mondays
$62

FIRST COURSE

House Salad or Soup Du Jour

SECOND COURSE

Choice of one

Steak au Poivre
Prime filet mignon, au poivre, lyonnaise potatoes, vegetable du jour

Grilled Salmon
Salmon, dill crème fraiche, sautéed ancient grains, vegetable du jour

Meatloaf Diane
Bacon-wrapped meatloaf, Diane sauce, lyonnaise potatoes, vegetable du jour

Sweet Potato Bowl
Brown rice, sweet potato, farro, red peppers, kale, red onion, sliced almond, avocado, arugula, spicy mayo

THIRD COURSE

Choice of one

Lemon Mousse

Chocolate Molten Dome Cake

Chautauqua Symphony Ice Cream

Dinner Buffet: $35

Prices subject to change.

Executive Chef Travis Bensink
The Athenaum Hotel

Heirloom Restaurant

Three-Course Prix Fixe Menu

Tuesdays

$62

First Course

House Salad or Lobster Bisque

Second Course

Choice of one

Hanger Steak
Hanger steak (10 oz.), brandy butter, baked potato, roasted brussels sprouts

Pan-seared Rainbow Trout
Trout, lemon caper butter, sautéed ancient grains, roasted brussels sprouts

Braised Pork Cheek with Gnocchi
Pork cheek, fresh gnocchi, wilted greens

Vegetable Pasta
Roasted root vegetables, zucchini noodles, pesto, shaved parmesan

Third Course

Choice of one

Classic Crème Brulée

Key Lime Pie

Chautauqua Symphony Ice Cream

Dinner Buffet: $35

Prices subject to change.

Executive Chef Travis Bensink
Three-Course Prix Fixe Menu

Wednesdays

$62

FIRST COURSE

House Salad or Lobster Bisque

SECOND COURSE

Choice of one

Bone-In Heritage Pork Chop
Sous vide and grilled pork chop (10 oz.), stone fruit chutney, lyonnaise potatoes, roasted brussels sprouts

Chicken Bourguignon
Sous vide half chicken, bourguignon butter, sautéed ancient grains, roasted brussels sprouts

Lamb Shepard Pie

Campanelle Pasta
Sautéed wild mushrooms, blistered tomatoes, pesto cream sauce

THIRD COURSE

Choice of one

Vanilla Bean Cake
Orange Supreme Cake
Chautauqua Symphony Ice Cream

Dinner Buffet: $35

Prices subject to change.

Executive Chef Travis Bensink
THURSdays
$62

Three-Course Prix Fixe Menu

FIRST COURSE

House Salad or Lobster Bisque

SECOND COURSE

Choice of one

Steak au Poivre
Prime filet mignon (8 oz.), lyonnaise potatoes, vegetable du jour

Catch of the Day
Sautéed ancient grains, vegetable du jour

Chicken Cavatappi
Pan seared chicken breast, pork belly pancetta, Parmesan cream sauce

Sweet Potato Bowl
Brown rice, sweet potato, farro, red peppers, kale, red onion, sliced almond, avocado, arugula, spicy mayo

THIRD COURSE

Choice of one

Chocolate Molten Dome Cake

Key Lime Pie

Chautauqua Symphony Ice Cream

Dinner Buffet: $35

Prices subject to change.

Executive Chef Travis Bensink
Fridays  
$62

Three-Course Prix Fixe Menu

FIRST COURSE
House Salad or Soup Du Jour

SECOND COURSE
Choice of one

Prime Rib
Prime rib (12 oz.), au jus, horseradish cream, baked potato, vegetable du jour

Lobster Tail
Lobster tail (10–12 oz.), baked potato, vegetable du jour

Campanelle Pasta
Sautéed wild mushrooms, blistered tomatoes, pesto cream sauce

THIRD COURSE
Choice of one

Vanilla Bean Cake
Orange Supreme Cake
Chautauqua Symphony Ice Cream

Dinner Buffet: $45

Prices subject to change.

Executive Chef Travis Bensink
Three-Course Prix Fixe Menu
Saturdays
$62

FIRST COURSE

House Salad or Soup Du Jour

SECOND COURSE

Choice of one

Prime Rib
Prime rib (12 oz.), au jus, horseradish cream, baked potato, vegetable du jour

Lobster Tail
Lobster tail (10–12 oz.), baked potato, vegetable du jour

Campanelle Pasta
Sautéed wild mushrooms, blistered tomatoes, pesto cream sauce

THIRD COURSE

Choice of one

Classic Crème Brulee

Key Lime Pie

Chautauqua Symphony Ice Cream

Dinner Buffet: $45

Prices subject to change.

Executive Chef Travis Bensink